



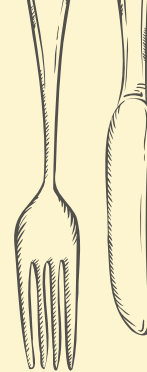
Menù



LOCANDA
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ALBERGO | SALUMOTECA | DEGUSTERIA

Appetizers



Prelibatezze della Locanda



Italian cured meats, mix of cheeses and pickled vegetables

Small € 13,50

Big € 22,00

Formaggi del Casaro



Plate of cheeses with homemade
orange mustard € 10,50

Carne salà



Uncooked cured and salty meat with Grana Padano,
olive oil and rocket salad € 12,00

Polenta, funghi porcini e Grana Padano



Boiled corn pie (polenta) with porcini mushrooms
and crispy Grana Padano € 10,50

Giardiniera



Pickled vegetables € 4,80

Service € 1,90

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La Cioppa

€ 14,00



Cioppa Leggera

Tomato sauce, mozzarella, buffalo mozzarella, rocket salad and Crudo di Parma



Cioppa Rustica

Mozzarella, Monte Veronese cheese, onions, garlic oil, Grana Padano and pancetta (italian cured uncooked bacon)



Cioppa Trentina

Tomato sauce, mozzarella, porcini mushrooms, carne salà



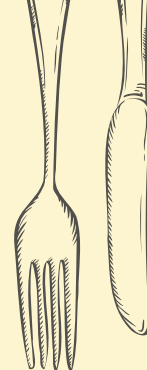
A dough left to rise for many hours gives life to our special and unique pizza. Soft on the inside and crunchy on the outside.



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First Course



Chickpea soup with mushrooms € 12,00



Thick tomato soup with crunchy bread
and Grana Padano € 9,50



Bigoli pasta (thick spaghetti)
with sausage and radicchio sauce € 9,50



Sedani pasta (small maccheroni)
with bolognese sauce € 9,00
with tomato sauce € 8,00



Canederli (bread and spinach dumplings)
with a creamy Gorgonzola
(italian blue cheese) sauce € 9,50



Tortellini with melted butter and salvia € 12,00



Tortellini with broth € 12,00



Local gnocchi with melted butter
and Monte Veronese cheese € 8,50



Amarone wine flavored tagliatelle
with smoked ricotta € 12,00

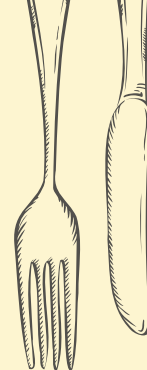


Additional truffle available
price according to market value

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Second Course



Angus steak with rocket salad and pepper flavored, caramel walnuts € 19,50



Chicken breast with fresh salad and a creamy lemon sauce € 11,50



Pork ribs with roasted potatoes € 13,50

Pork hock with roasted potatoes € 13,50

Wine flavored, deer stew with polenta € 15,50



Pearà (bread and pepper based cream) with mixed boiled and cured beef € 21,00



Wine flavored beef cheek with polenta € 19,00



Roasted potatoes, sunny side up eggs and speck € 9,50



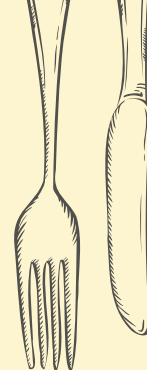
Smoked pork steak (lower back portion) with beer based sauce and cabbage in vinegar € 13,50



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Side Dishes



Giardiniera € 4,80



Roasted potatoes € 4,50

Steamed mixed vegetables

(zucchini, carrots, sprouts) € 4,50

Mixed salad € 4,00

Allergen legend

-  Cereals containing gluten
-  Egg products
-  Milk products (including lactose)
-  Nuts
-  Celery products
-  Sulfur dioxide and sulfites
-  Mustard products

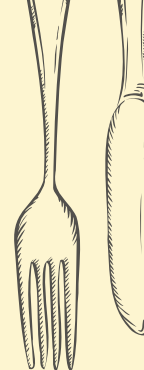
*Frozen ingredients can also be used if necessary

*All our dishes may contain traces of nuts and gluten

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Beers



FROM THE CASK

Laorno artigianale

Small 0,2 cl € 3,50

Medium 0,4 cl € 6,00

Light Lager

Small 0,2 cl € 2,50

Medium 0,4 cl € 4,80

BOTTLE

Italica 0,66 cl € 6,00

Alcohol-free 0,33 cl € 4,50

Drinks and coffee

Water 0,75 l

Still/Sparkly € 2,90

Canned drinks € 2,50

Espresso/Macchiato € 1,40

Decaffeinated € 1,60

Barley coffee € 1,50

Ginseng coffe € 1,50

Corretto (espresso +
grappa) € 1,90

Amari € 3,00

Distilleria Marzadro

White Grappa € 4,00

Trentina

Grappa Barrique € 4,50

Trentina Gialla - 18 Lune

Grappa Riserva € 5,00

Le Giare

Liqueurs € 3,50

Zirmol - Camilla - Fieno -
Amaro di montagna - Caffè

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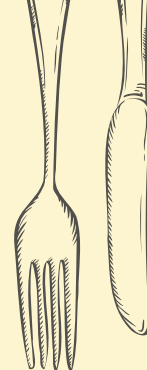
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Dessert



Strudel € 4,50



**Hazelnut mini cake
with vanilla cream € 4,50**



Meringata with homemade orange jam € 4,50



Panna cotta with berries syrup € 4,50



**Chocolate mini cake
with a soft creamy core € 4,50**



Tiramisù € 4,50



**Sbrisolona with zabaione syrup
(yolk egg, sugar and marsala wine) € 4,50**



Service € 1,90

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