

Our menu

RESTAURANT



Green Hotel
Genzianella



Winter menu




STARTERS

- Selection of local cheeses with local honey and cured meats**   € 20,00
A journey through the flavours of the territory with goat's cheese with hay, matured malga Cioncada and aromatic semi-matured cheese, accompanied by sweet local honey and artisanal cured meats served with crispy rostì and mixed pickles for a contrast of flavours.
- River selection with smoked and marinated char and trout km0**   € 20,00
Delicate selections of zero-kilometre char and trout, smoked and marinated to bring out their fresh and genuine flavour. Served with a rustic bread crostone, a knob of malga butter for added creaminess and a fresh fennel salad with crisp apple and pomegranate for a sweet and sour note.

MAIN DISHES

- Home-made Trentino-style dumplings with melted alpine butter, sage and thyme**   € 15,00
Soft gnocchi made of stale bread, bacon and cheese, topped with melted alpine butter, fresh sage and aromatic thyme.
- Pumpkin risotto with gorgonzola, pear and walnut fondue**   € 15,00
- Red wine Tagliatelle with hare ragout, truffled chanterelles and Spressa cheese**   € 15,00
- Cod and potato ravioli with saffron Trentingrana cream and crispy leeks**   € 15,00

SECOND DISHES

- Polenta concia made with yellow flour from Storo with jugged venison and mushrooms** €22,00
A traditional dish with polenta concia prepared with Storo flour, accompanied by tender salmi venison and a tasty porcini mushroom dish.
- Grilled fillets of Arctic char marinated with citrus herbs and Nosiola DOC**  €20,00
Served with seasonal vegetables and potatoes.
- Trentino Black Angus entrecote with rosemary and Maldon salt**  €25,00
Served with seasonal vegetables and potatoes.
- Potato pie with seared carne salada, beans and cabbage**  €15,00

CHILDREN'S MENU

- Dishes designed for children with simple, wholesome ingredients**   €12,00
A child-friendly journey into taste with simple, wholesome dishes prepared with quality ingredients.

DESSERT

- A selection of delicious seasonal desserts masterfully created by our chef Filippo**   

ALLERGENS



CEREALS CONTAINING GLUTEN

(wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof



CRUSTACEANS and derived products



EGGS and products thereof



FISH and derived products



CARNUITS and derived products



SOYA and derived products



MILK and milk products, including lactose



NUTS (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, Queensland nuts) and products thereof



CELERY and derived products



SENAPE and derived products



SESAME SEEDS and derived products



SULPHUR DIOXIDE AND SULPHITES



LUPIN and derived products



SPRUCE and derived products