Appetisers

MALGA VALCIGOLERA MIXED FRY**   18
Fried *canederli*, meatballs, rösti
potatoes, polenta sticks,
fried *Tosèla* cheese cubes

*Ideal as an appetiser to share,
or as a single dish.*

MIXED PLATTER   16

TOSÈLA CHEESE CARPACCIO   `VEGGIE`   16
with cabbage, cumin, *Val di Non*
apples and wild berries dressing

First Courses

TAGLIATELLE OR PAPPARDELLE   14
WITH WILD GAME MEAT**
Tagliatelle from the *Pastificio Felicetti*

CANEDERLI**   13
in soup or with melted butter

SPÄTZLE**   13
served with melted butter
and smoked ricotta

SOUP OF THE DAY**   11-13
Ask the waiter what's boiling in the pot:
barley soup, lentil soup, onion soup or
pasta and beans?

Cover charge/service, including bread.   1.80

* Some products may be frozen / Frozen products
** Some products may be from blast freezing of homemade products

Main courses

CIGOLERA PLATE   16
L'Arin grilled cheese from the *Caseificio
di Primiero*, polenta from *Storo*
and stewed beans

MOUNTAIN HUT PLATE   18
Polenta from *Storo*, grilled sausage,
Tosèla from the *Caseificio
di Primiero* and mixed mushrooms

SKIER'S PLATE   16
Three fried eggs, crispy speck
and potatoes

CANEDERLI WITH GOULASCH **   18
Two traditional *canederli*
with beef goulasch

POLENTA & GOULASCH   17

SCHNITZEL WITH FRIES **   14

WÜRSTEL WITH FRIES *   11

Side dishes

**Fries*, rösti potatoes*, beans, cabbage
with speck and cumin**   6

Mixed mushrooms   7

Homemade desserts

Apples Strudel with whipped cream   6

Cake of the day   6

THE ALPINE HUT KITCHEN

MALGA VALCIGOLERA

San Martino di Castrozza - Dolomiti

Legendary Sandwiches

THE LEGENDARY SANDWICH   10

The quintessential legendary sandwich with *Mezzano* sausage, melted cheese from the *Caseificio di Primiero* and grilled vegetable mix

WÜRSTEL & CHEESE   9

Legendary sandwich with Würstel, melted cheese and grilled vegetable mix

"SUPER-MASCIO"   9

Legendary sandwich with *Mezzano* sausage, *Tosèla* cheese from the *Caseificio di Primiero* and onion

BAVARIAN SNACK*   12

Boiled weisswurst, with salted Bretzel and sweet mustard

with Hacker-Pschorr Weizen Beer 0,5 lt   18

TOSÈLA, SPECK & VEGETABLES   8

Legendary sandwich with *Tosèla* cheese from the *Caseificio di Primiero*, Speck, onion and courgettes

TOSÈLA & VEGETABLES   `VEGGIE`   7.5

Legendary sandwich with *Tosèla* cheese from the *Caseificio di Primiero*, onion and courgettes

TOSÈLA & SPECK   7.5

Legendary sandwich with *Tosèla* cheese from the *Caseificio di Primiero* and Speck

FRIES*	6
SALTED BRETZEL*	4
SNACK WITH COLD CUT	3.5
BOILED EGG	1.5
PIZZETTA	3.5

Addition of sauces as desired / included

Do you have any food intolerances or special requests? Don't hesitate, let us know in advance! Ask the staff for the allergen list.

LEGENDARY SANDWICHES & TAKE AWAY

Coffee

Espresso	1.5
Coffee with grappa	2.3
American coffee	2
Barley coffee / Ginseng	2.3
Decaf coffee	2
Coffee with whipped cream	2.5
Cappuccino	2.5
Macchiatone	2
Latte macchiato	3.5
Hot milk	2.5
Hot chocolate	4
Hot chocolate with whipped cream	5
Hot tea / Infusion	3.5
Jägertea	4

Something warm

Bombardino	5
Calimero	6
Vin brulè	4
Apples brulè	4
Vov / Punch	4.5

Water & Drinks

Water 0,5 L	2.3
Water 0,7 L	3.5
Glass of sparkling water	1
SkiWasser	4
Soft drinks	3.5
Tonic water	3.5
Water with syrup	3.5
Fruit juice	3.5
Bio fruit juice	4.5

Wine, Beer and Aperitifs

House wine (on tap)	3
Glass of wine	5
House wine 1/4 L	4
House wine 1/2 L	7
House wine 1 L	13
Glass of Prosecco Perlage	4.5
Glass of Trento Doc	5.5
Spritz Aperol / Campari	5
Draft Beer / Radler 0,2 cl	3
Draft Beer / Radler 0,4 cl	5.5
Bottled Beer	4.5 - 5.5
Weizen Beer 0,5 cl	7

Grappas & Bitters

Dahu Grappa	4.5
Fruits / herbs Grappa	4.5
Aged Grappa	6
Single-variety Grappa	5
Canned drinks	3.5
Bitters	5

Ritter Chocolate	3.5
Brioches	2.5

Products from organic farming, labelled with the European Community mark according to EC Regulation 834/2007.

Want to know more?

@malgavalcigolera
and follow us on our social channels!

Visit our website

Vegetarian Menu

This menu includes dishes prepared without the use of meat or fish.
With the vegetarian menu, we guarantee the reduction of energy and water consumption and pollutant emissions due to animal husbandry.
On this menu, there are at least 3 food or beverages certified from organic farming. In this way, by supporting an environmentally friendly method of cultivation, we ensure better protection of natural resources and biodiversity, as well as improved animal well-being.

In this hut, **the customer has the option of ordering red house wine** Cabernet Vite Franca from the Serena Wines farm in Conegliano (TV). In this way, we guarantee a lower consumption of natural resources, a reduction in polluting emissions due to the transportation of bottles and a reduction in packaging waste.

In this hut, **the customer has the option of ordering tap water**. In this way, we guarantee a lower consumption of natural resources, a reduction in polluting emissions due to the transportation of bottles and a reduction in packaging waste.

In this hut, **the customer has the option of ordering a reduced portion** of some of the dishes on the menu by choosing the *tasting menu* option.

In this hut, **the customer has the possibility of taking home, using a special box available on request, the food and drinks ordered but not entirely consumed during the meal**. In this way, we avoid food waste and ensure the reduction of organic waste.

Appetizer

TOSÈLA CHEESE CARPACCIO   16
with cabbage, cumin, *Val di Non* apples
and wild berries dressing

First course

SPÄTZLE **   13
served with melted butter
and smoked ricotta

Main course

POLENTA & TOSÈLA CHEESE   14
Polenta from *Storo* and *Tosèla* cheese
from the *Caseificio di Primiero*

TASTING MENU PRICE: 39
cover charge and still water included

This menu includes dishes whose main ingredients come from the Trentino supply chain, that is entirely composed of Trentino operators (breeders, growers, processors, distributors). These dishes are accompanied by at least one wine that also comes from the Trentino supply chain. In the Trentino supply chain menu, up to 50% of non-Trentino products may be used, provided they are purchased directly from local producers located at a maximum of 30 km from the establishment: in this way, we maintain our commitment to reduce transportation. With the Trentino supply chain menu, we guarantee the reduction of polluting emissions due to the transportation of food and we support agriculture and breeding in our area.

In this hut, **the customer has the option of ordering red house wine** Cabernet Vite Franca from the Serena Wines farm in Conegliano (TV). In this way, we guarantee a lower consumption of natural resources, a reduction in polluting emissions due to the transportation of bottles and a reduction in packaging waste.

In this hut, **the customer has the option of ordering tap water.** In this way, we guarantee a lower consumption of natural resources, a reduction in polluting emissions due to the transportation of bottles and a reduction in packaging waste.

In this hut, **the customer has the option of ordering a reduced portion** of some of the dishes on the menu by choosing the **tasting menu** option.

In this hut, **the customer has the possibility of taking home, using a special box available on request, the food and drinks ordered but not entirely consumed during the meal.** In this way, we avoid food waste and ensure the reduction of organic waste.

Trentino supply chain Menu

Appetizer

LOCAL CHEESE PLATTER   16

from the *Caseificio di Primiero*, with mustards from the *Dalaip dei Pape* agritur

Matched wine: Prosecco Perlage

First course

POLENTA & TOSÈLA CHEESE   14

Polenta from *Storo* and *Tosèla* cheese from the *Caseificio di Primiero*

Matched wine: Teroldego - Castel Firmian

Something sweet

APPLE STRUDEL **   7

with pasta matta, *Val di Non* apples, raisin and pine nuts. Served with whipped cream

---

TASTING MENU PRICE :   45
cover charge, still water and matching wine glasses included

Products from the Trentino supply chain on the menu:

Cheeses from the *Caseificio di Primiero*
Mustards from the *Dalaip dei Pape* agritur
Val di Non DOP Golden Delicious apples

For further information regarding the Trentino supply chain and the origin of the products indicated, please contact the staff.