

ENGLISH



MALGA VALCIGOLERA
San Martino di Castrozza - Dolomiti

MENU

Legendary Sandwiches

THE LEGENDARY SANDWICH 10

Legendary sandwich par excellence with sausage from the Mezzano cooperative, Tosela cheese from the Primiero dairy, and grilled vegetables

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

TOSÈLA, SPECK LOCAL 8.5 **& MIXED VEGETABLES**

Legendary sandwich with Tosèla cheese from the Caseificio di Primiero, Speck from Taufer butchery, and zucchini

TOSÈLA & VEGETABLES VEGGIE 8

Legendary sandwich with Tosèla cheese from the Caseificio di Primiero and

TOSÈLA & SPECK LOCAL 8

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

Addition of sauces as desired / included

Snacks

FRIES* 6

SALTED BRETZEL* 4

SNACK WITH COLD CUT 3.5

BOILED EGG 1.5

PIZZETTA 3.5

Homemade Desserts

KAISERSCHMARREN 8
WITH CRANBERRY JAM

Soft, sweet omelette, cut into strips, served with cranberry jam.

APPLE STRUDEL 6
WITH WHIPPED CREAM

Traditional apple strudel, served with whipped cream.

CAKE OF THE DAY 6



Do you have any food intolerances or special requests? Don't hesitate to let us know in advance! The allergen register is available for consultation: please ask the staff.

Starters

MIXED MOUNTAIN FRIED PLATTER FROM MALGA VALCIGOLERA** 18

Fried canederlotti, meatballs, potato rösti, polenta sticks, and breaded Tosèla cheese cubes

Ideal as a starter to share, or as a main dish.

MIXED PLATTER FROM THE MALGA 16

TOSÈLA CARPACCIO **VEGGIE** 16

On a bed of lamb's lettuce and organges with a citrus emulsion

First Courses

TAGLIATELLE WITH VENISON RAGÙ** 15

Tagliatelle from Pastificio Felicetti 

PENNE WITH RADICCHIO CREAM AND CRISPY SPECK 14

Pennoni from Pastificio Felicetti

CANEDERLI IN BROTH OR WITH MELTED BUTTER** 13

POLENTA GNOCCHI 14

With local cheese fondue & mushrooms

SOUP OF THE DAY 12

Cover charge / Service, includes bread. 1.80

* Some products may be frozen / Frozen products

** Some items may have been frozen using a blast chiller after being homemade.

Second Courses

CIGOLERA DISH **LOCAL** 17

Grilled L'Arin cheese from the *Caseificio di Primiero* with caramelized onions, raisins, and pine nuts, served with Storo polenta and stewed beans

MALGA DISH **LOCAL** 18

Storo polenta, grilled Primiero sausage, Tosèla cheese from *Caseificio di Primiero*, and mixed mushrooms

CANEDERLI WITH GOULASCH ** 18

Two traditional Primiero canederli with beef goulash

SKIER'S PLATE 16

Three fried eggs, crispy speck and potatoes

ASK OUR STAFF AND TASTE OUR DAILY SPECIALS!

POLENTA & GOULASCH 17

COTOLETTA WITH FRENCH FRIES ** 14

WÜRSTEL WITH FRENCH FRIES * 12

Side dishes

French fries*, Potato Rösti*, Beans, Cabbage with speck and cumin 6

Mixed Mushrooms 7

Coffee

Espresso	1.6
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
Macchiato	2
Latte macchiato	3.5
Hot milk	2.5
Hot chocolate	4.5
Hot chocolate with whipped cream	5
Hot tea / Infusion	3.5
Jägertea	4

Something warm

Bombardino	5.5
Calimero	6.5
Vin brûlé	4
Apples brûlé	4
Vov / Punch	4.5

Water & Drinks

Water 0,5 L	2.5
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	6.5
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
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?



Visit our website



@malgavalcigolera

and follow us on our social channels!

This menu includes dishes prepared without the use of meat or fish.

With our vegetarian menu, we help reduce energy and water consumption as well as pollution caused by livestock farming.

This menu includes at least three foods or beverages certified organic.

By supporting an environmentally friendly method of cultivation, we ensure better protection of natural resources and biodiversity, as well as greater animal welfare.



In this establishment, **customers can order red wine on tap** Cabernet Vite Franca from the Serena Wines farm in Conegliano (TV). This helps reduce the consumption of natural resources, lower pollutant emissions from bottle transport, and minimize packaging waste.



In this establishment, **customers can order tap water**. This helps reduce the consumption of natural resources, lower pollutant emissions from bottle transport, and minimize packaging waste.



In this establishment, **customers can order a reduced portion** of some of the dishes on the menu by choosing the **tasting menu**.



In this establishment, **customers can take home, using a special container available upon request, any food and drinks ordered but not entirely consumed during the meal**. In this way, we avoid food waste and ensure a reduction in organic waste.

Vegetarian Menu

Starter

CARPACCIO DI TOSÈLA LOCAL 16

On a bed of lamb's lettuce and organges with a citrus emulsion

First Course

PENNE WITH RADICCHIO CREAM 14

Pennoni pasta by Pastificio Felicetti

Second Course

POLENTA & TOSÈLA LOCAL 14

Storo Polenta and Tosèla cheese from the Caseificio di Primiero

TASTING MENU PRICE: 39
cover charge and still water included



This menu features dishes whose main ingredients come from the Trentino supply chain, entirely made up of local operators (breeders, farmers, processors, distributors). Each of these dishes is paired with at least one wine also sourced from the Trentino supply chain. In the Trentino supply chain menu, up to 50% of the ingredients may be non-Trentino products, provided they are purchased directly from local producers located within 30 km of the establishment. This approach helps us maintain our commitment to reducing transportation. With the Trentino supply chain menu, we guarantee a reduction in pollutant emissions caused by food transport and support the agriculture and livestock farming of our territory.

 In this establishment, **customers can order red wine on tap** Cabernet Vite Franca from the Serena Wines farm in Conegliano (TV). This helps reduce the consumption of natural resources, lower pollutant emissions from bottle transport, and minimize packaging waste.

 In this establishment, **customers can order tap water**. This helps reduce the consumption of natural resources, lower pollutant emissions from bottle transport, and minimize packaging waste.

 In this establishment, **customers can order a reduced portion** of some of the dishes on the menu by choosing the **tasting menu**.

 In this establishment, **customers can take home, using a special container available upon request, any food and drinks ordered but not entirely consumed during the meal**. In this way, we avoid food waste and ensure a reduction in organic waste.

Trentino supply chain Menu

Starter

LOCAL CHEESE PLATTER LOCAL 16

from the Caseificio di Primiero, with mostards from Dalaip dei Pape agritur

Matched wine: Prosecco Perlage 

Main Course

POLENTA & TOSÈLA LOCAL 14

Storo polenta and Tosèla cheese from the Caseificio di Primiero

Vino abbinato: Teroldego - Castel Firmian

Something sweet

APPLE STRUDEL** 7

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

TASTING MENU PRICE: 45

cover charge, still water and paired glasses of wine 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.

Our initiatives for the environment



Among the products offered in our establishment, at least three **foods or beverages are certified organic.**

By supporting an environmentally friendly cultivation method, we ensure better protection of natural resources and biodiversity, as well as greater animal welfare. These products bear the European Community label in accordance with EC Regulation 834/2007.

LOCAL

Within our menu, there are foods sourced from farms and local producers located within a 30 km radius (as the crow flies) from our restaurant. In this way, we promote short supply chains and local production. Locally produced foods:

- Cheese from the *Caseificio di Primiero* (Tosèla, L'Arin, Primiero Fresco, Primiero Stagionato)
- Organic corn cakes from *Agritur Dalaip dei Pape*
- Mustards from *Agritur Dalaip dei Pape*



In this establishment, **customers can order red wine on tap** *Cabernet Vite Franca* from the *Serena Wines farm in Conegliano (TV)*. This helps reduce the consumption of natural resources, lower pollutant emissions from bottle transport, and minimize packaging waste.



In this establishment, **customers can order tap water.** This helps reduce the consumption of natural resources, lower pollutant emissions from bottle transport, and minimize packaging waste.



In this establishment, **customers can order a reduced portion** of some of the dishes on the menu by choosing the **tasting menu.**



In this establishment, **customers can take home, using a special container available upon request, any food and drinks ordered but not entirely consumed during the meal.** In this way, we avoid food waste and ensure a reduction in organic waste.