



Creative nature inspired by woodlands.

In-keeping with our philosophy, we work with local produce gifted to us by the woods, lake, and agricultural traditions through the seasons.

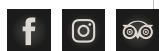
Every dish contains natural ingredients, super foods, home-grown vegetables, and the riches of our chestnut grove, plus a healthy dose of vitamins and antioxidants.

By chatting to small producers and suppliers, who have since become business partners and friends, we have learned just how important it is to emphasise the quality and

flavour of every single ingredient we use. We also pride ourselves on respecting biodiversity and only using sustainable methods and processes.

We have designed every single element of each dish to take you on a journey of delightful discovery while guaranteeing you a pleasant and stimulating experience.

Chef Giada Miori
and the team at La Casina



SHARE YOUR EXPERIENCE

#lacasinanaturacreativadalbosco
@ristorantelacasinadrena

FC From Casina
Traditional dishes and specials from La Casina

SF Super Foods
Dishes inspired by and made with ingredients from the nearby woodlands and fields. Every single dish is packed with vitamins, antioxidants, and our home-grown wild berries.

SD Sustainable Dishes
Dishes containing seasonal ingredients and sustainable produce to limit waste, in respect of rural traditions.

LF Lactose-free

V Vegetarian

GF Gluten-free

dishes inspired by the woodlands

Welcome to the kitchen

FC | GF

La nostra carne salada cruda

Our cured Carne Salada, Borlotti bean and rosemary cream, caramelized onions, Trentin Grana cheese, and wild salad (4-10-13)

*Vino abbinato: **El Kerner**, Maso Calari (TN)*

SF | GF

Risotto alla rapa rossa

Red Turnip Risotto, burrata cream, walnuts and Carne salada Chips (2-4-10-13)

*Vino abbinato: **Grinë**, Furletti (TN)*

SF | SD | GF

Filetto di maiale

Pork fillet with pork jus, potato cream and butter tubers (4-10-11-13)

*Vino abbinato: **Crèa - Merlot**, Cantina di Riva (TN)*

FC

Boscomisù

Tiramisù log, coffee ice cream, and blown chocolate (1-2-5-13)

*Vino abbinato: **Merlino**, Pojer e Sandri (TN)*

Menu: 60

Bevande escluse

Menu: 82

Con abbinamento vini (4 calici)

natura
creativa
dal bosco

Service charge per head 3.50 - Kitchen welcome (1-2-4-6-8-9-10-11-12-13)

* Some of our dishes can be altered to cater to your dietary needs. Just ask a member of our team! All of our dishes are home-made but some foods are flash-frozen and stored in compliance with our health and safety plan so that we can meet the highest quality standards. (1. Gluten - 2. Nuts - 3. Crustaceans - 4. Celery - 5. Egg - 6. Mustard - 7. Fish - 8. Sesame - 9. Peanuts 10. Sulphites - 11. Soy - 12. Lupins - 13. Milk - 14. Molluscs).

Dishes inspired by the lake

Welcome to the kitchen

SF | SG

Tonno di salmerino

Char salmerino, sautéed glasswort, roasted carrots and sour yoghurt cream
(4-7-10-13)

Vino abbinato: Sauvignon Vette San Leonardo (TN)

SD

Tuffo nel lago

Dip in the Lake, spaghettoni with garlic, oil, and chilli, bisque, and morsels of trout and sturgeon
(1-3-4-5-7-10-13-14)

Vino abbinato: Loré - Chardonnay, Cantina di Riva (TN)

SF | GF

Trancio di trota salmonata

Cooked Trout Fillet in Oil, with trout roe, peas purée, celeriac marinated and butter and Nosiola wine cream
(4-7-10-13)

Vino abbinato: Largiller - Nosiola, Cantina Toblino (TN)

SF | GF

Red moon meringa

Meringue, vanilla ganache, strawberry tartare and strawberry ice cream
(5-13)

Vino abbinato: San Martin, Grigoletti (TN)

Menu: 60

Bevande escluse

Menu 82

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à la carte

Starters

FC LF	El tortel fried potato pie, lard, speck, aged Lucanica sausage, home-grown pickled vegetables, and tartar sauce (1-4-5-6)	17
FC GF	La nostra carne salada cruda Our cured Carne Salada, Borlotti bean and rosemary cream, caramelized onions, Trentin Grana cheese, and wild salad (4-10-13)	18
SF V	L'uovo bio croccante Crispy Organic Egg, asparagus foam, herb-infused bread and black garlic emulsion (1-4-5-10-13)	16
SF GF LF	Vitello trotato Veal cooked at low temperatures, trout mayonnaise, capers, olive oil and berries (5-6-7-10)	18
SF GF	Tonno di salmerino Char salmerino, sautéed glasswort, roasted carrots and sour yoghurt cream (4-7-10-13)	17

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à la carte

First courses

SF | GF

Risotto alla rapa rossa

17

Red Turnip Risotto, burrata cream, walnuts and Carne salada Chips (2-4-10-13)

FC | SD | V

Canederlotti fritti alle verze e fontal

16

Fried Canederlotti with savoy cabbage and Fontal cheese, served with fresh tomato and basil sauce (1-4-5-13)

LF | V

Pappardelle casarecce ai funghi

16

Homemade Pappardella with mushroom, vegetable reduction and parsley cream (1-4-5-11)

FC

Ravioli smalzati alle costine di maiale

18

Glazed Ravioli with pork ribs, smoked paprika butter and sautéed chicory (1-5-6-10-11-13)

SD

Tuffo nel lago

18

Dip in the Lake, spaghettoni with garlic, oil, and chilli, bisque, and morsels of trout and sturgeon (1-3-4-5-7-10-13-14)

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à la carte

Second courses

FC GF LF	La nostra carne salada cotta Our cooked carne salada, served with a bean stew and cumin-infused sauerkraut (4)	20
SF SD GF	Filetto di maiale Pork fillet with pork jus, potato cream and butter tubers (4-10-11-13)	22
GF	Cuore di costata alla griglia Grilled Ribeye Heart, green pepper reduction and potato mille-feuille (4-10-13)	26
SF GF	Trancio di trota salmonata Cooked Trout Fillet in Oil, with trout roe, peas purée, celeriac marinated and butter and Nosiola wine cream (4-7-10-13)	23
LF GF V	Salsiccia vegana Vegetarian Sausage, rosemary potatoes, pepper stew, white onion ketchup and BBQ sauce (4-5-11-13)	19

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