



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.

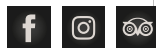
Every dish contains natural ingredients, super foods, home-grown vegetables, and the riches of our chestnut grove, plus a healthy dose of vitamins and antioxidants.

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



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#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 cream, sweet & sour onions, TrentinGrana cheese, and wild salad
(4-10-13-8)

Vino abbinato: El Kerner, Maso Calari (TN)

SF | GF | V

Risotto alla rapa rossa

Red Turnip Risotto, burrata cream, berries and lemon peel
(4-10-13-8)

Vino abbinato: Grinë, Furletti (TN)

GF

Filetto di maiale

Pork fillet with pork jus, potato cream and butter seasonal vegetable
(4-10-11-13-8)

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

FC

Boscomisù

Tiramisù log, coffee ice cream, and blown chocolate
(1-2-5-13-8)

Vino abbinato: Merlino, Pojer e Sandri (TN)

Menu: 60

Bevande escluse

Abbinamento Vini (4 calici): 22

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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!**

8 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

SG **Tonno di salmerino**

Char salmerino, potato, tomato and olive salad, anchovy mayonnaise and sour yoghurt cream (4-5-7-10-13-8)

Vino abbinato: Sauvignon Vette San Leonardo (TN)

SD | LF **Tuffo nel lago**

Dip in the Lake, spaghettono with garlic, oil, and chilli, bisque, and morsels of trout and sturgeon (1-3-4-5-7-10-14-8)

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

SF | GF **Trancio di trota salmonata**

Cooked Trout Fillet in Oil, with trout roe, summer salad and butter and Nosiola wine cream (4-7-10-13-8)

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

SF | GF **Cremoso alla panna cotta**

Flower pannacotta, berries, chocolate soil and white chocolate cream and lemon essence (5-13-8)

Vino abbinato: San Martim, Grigoletti (TN)

Menu: 60

Bevande escluse

Abbinamento Vini (4 calici): 22

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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 (1-4-5-6-10-8)	17
FC GF	La nostra carne salada cruda Our cured Carne Salada, Borlotti bean cream, sweet & sour onions, TrentinGrana cheese, and wild salad (4-10-13-8)	18
SF V GF	Uovo e tartufo Vrispy Organic Egg, casolet cheese foam and summer truffle (4-5-10-13-8)	17
SF LF GF	Vitello trotato Veal cooked al low temperatures, trout mayonnaise, capers, olive soil and berries (5-6-7-10-8)	18
GF	Tonno di salmerino Char salmerino, potato, tomato and olive salad, anchovy mayonnaise and sour yoghurt cream (4-5-7-10-13-8)	17

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First courses

SF V GF	Risotto alla rapa rossa Red Turnip Risotto, burrata cream, berries and lemon peel (4-10-13-8)	17
FC SD V	Canederlotti fritti alle verze e fontal Fried Canederlotti with savoy cabbage and Fontal cheese, served with fresh tomato and basil sauce (1-4-5-13-8)	16
SF LF	Pappardelle al Rebo Homemade Pappardella with Rebo red wine, venison ragout, blueberries and rosemary oil (1-4-5-10-11-8)	17
FC SF V	Ravioli del bosco Homemade ravioli with potatoes and Puzzone di Moena cheese, vegetable base and wild mushrooms (1-4-5-10-11-13-8)	18
SD LF	Tuffo nel lago Dip in the Lake, spaghettono with garlic, oil, and chilli, bisque, and morsels of trout and sturgeon (1-3-4-5-7-10-14-8)	18

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Second courses

SF LF GF	Tartare di manzo Beef tartare with fried egg yolk and polenta chips (5-6-8)	23
GF	Filetto di maiale Pork fillet with pork jus, potato cream and butter seasonal vegetable (4-10-11-13-8)	22
GF	Cuore di costata alla griglia Grilled Ribeye Heart, green pepper reduction and potato mille-feuille (4-10-11-13-8)	26
SF GF	Trancio di trota salmonata Cooked Trout Fillet in Oil, with trout roe, summer salad and butter and Nosiola wine cream (4-7-10-13-8)	24
FC LF GF	Carne salada cotta Our cooked carne salada, served with a bean stew and cumin-infused sauerkraut (4)	20
V GF	We have the possibility to offer second vegetarian/vegan dishes, ask our staff (§)	

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à la carte

A warm embrace

- SF | LF **Macedonia di piccoli di bosco** from 6
Mixed Berries, Plain/with sugar and lemon/with ice cream (5-13)
- SF | GF **Cheese cake alle fragole** 9
Strawberry Cheese cake, Jam and fresh strawberries and Italian meringue (5-13-8)
- SF | GF **Cremoso alla panna cotta** 9
Flower pannacotta, berries, chocolate soil and white chocolate cream and lemon essence (5-13-8)
- FC **Boscomisù** 9
Tiramisù log, coffee ice cream, and blown chocolate (1-2-5-13-8)
- Crostatina golosa** 10
Almond shortcrust pastry, hazelnut cream, salted caramel, popcorn and eggnog ice creme (1-2-5-11-13)
- GF **Sorbetto al limone/lampone** from 6
Lemon/Raspberry Sorbet (13)

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