

# 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 | SF | GF

## Roast Deer

19

Roast venison with venison jus, currant jam, and Jerusalem artichoke flan  
(4-6-10-11-13-8)

*Vino abbinato: Pinot grigio ris. Sel Castel Firmian*

SF | GF

## Risotto al fieno

17

Hay risotto, porcini mushrooms, almond foam, and Trentino-style rabbit meatballs  
(2-4-5-10-11-13-8)

*Vino abbinato: Schiava Nera, Cantina Pedrotti*

SF | GF

## Una passeggiata nel bosco

22

Stuffed quail with Drena chestnuts, pumpkin purée, and chanterelle mushrooms  
(2-4-10-13-8)

*Vino abbinato: Marzemino d'Isera, De Tarozal*

SF | GF

## Montagna d'autunno

9

Autumn in the Mountains, Chestnut mousse, salted caramel meringue, and mint crumble  
(2-5-13-8)

*Vino abbinato: Daben - moscato rosa, sel Castel Firmian*

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Menu quattro portate: 62

Bevande escluse

Abbinamento Vini (4 calici): 22

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!**

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

SD | GF

Welcome to the kitchen

## Anguilla glassata en saor

16

Glazed Eel "En Saor" foam and fried polenta  
(5-7-10-13-§)

*Vino abbinato: Pritianum, Cantina Fanti*

FC

## Maccheroncini al baccalà

17

Maccheroncini with Salted Cod Oven-roasted tomatoes  
and lemon. (1-4-5-7-13-§)

*Vino abbinato: Fildirose - Pinot rosè, Sel Castel Firmian*

GF | LF

## Trota in guazzetto

23

Trout Stew Kale sauce, tomato broth with olives, and  
molche bread croutons  
(3-4-7-10-§)

*Vino abbinato: San Siro rosso, Pisoni*

SF | GF

## Gelato al cirmolo e frutti di bosco caldi

9

Stone Pine, Vanilla, and Warm Berry Gelato  
(2-5-13-§)

*Vino abbinato: Goldtraminer, Cantina Toblino*

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Menu quattro portate: 60

Bevande escluse

Abbinamento Vini (4 calici): 22

natura  
creativa  
dal bosco

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

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# Dishes inspired by Casina

Welcome to the kitchen

FC | GF

## La nostra carne salada

17

Our Cured Carne Salada Goat cheese mousse and red cabbage (13)

*Vino abbinato: Grinë rosato, Furletti*

FC | SF

## Gnocchetti ai maroni di Drena

16

Chestnut Gnocchetti from Drena, Butter, sage, crispy speck, and Fontal cheese fondue (1-2-5-13-8)

*Vino abbinato: Rebo, Cantina Toblino*

FC | GF

## Guancia di manzo all'uva fraga

24

Beef Cheek with Fraga Grapes Potato purée and braised broccoli (4-10-11-13-8)

*Vino abbinato: Leoncorno-Teroldego, Cantina Endrizzi*

FC | SF

## Crostata amaretti e Maroni di Drena

9

Amaretti and Drena Chestnut Tart With white chocolate and yoghurt mousse (1-2-5-13-8)

*Vino abbinato: Vino santo, Cantina Toblino*

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Menu quattro portate: 60

Bevande escluse

Abbinamento Vini (4 calici): 24

natura  
creativa  
dal bosco

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

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# Dishes inspired by the vegetable garden

SF | V | GF

Welcome to the kitchen

## Involtino di verza gratinato 16

Cabbage roll Au Gratin, Leek purée, walnuts, and sour cream (2-4-13-8)

*Vino abbinato: Nosiola, Cantina Toblino*

SD | V

## Ravioli alla zucca 16

Pumpkin Ravioli Casolet cheese foam and toasted pumpkin seeds (1-5-13-8)

*Vino abbinato: Madruzzo- Pinot Nero, Cantina Pravis*

SD | V

## Filetto di rapa rossa alla Wellington 20

Beetroot Wellington Vegetable jus and potato purée (1-4-5-8-11-13-8)

*Vino abbinato: Créa- Merlot, Riva del Garda Cantina*

SF | V | GF

## Pera e cioccolato fondente 10

Pear and Dark Chocolate (2-13-8)

*Vino abbinato: Merlino, Cantina Pojer e Sandri*

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Menu quattro portate: 58

Bevande escluse

Abbinamento Vini (4 calici): 24

natura  
creativa  
dal bosco

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

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