

Menù



MALGA PIÉ

Welcome

Our family is delighted to welcome you to our table.

Through *our cuisine*, we invite you to discover the authentic flavours of our valley and experience *the rich traditions of Trentino*.

Most of the ingredients used in our dishes are *produced right here* on the farm. Our milk and dairy products – including cheese, yogurt and cream – as well as our beef, are *locally sourced* (zero-kilometre), raised without the use of antibiotics.

You will also enjoy the unique taste of vegetables grown in our *own garden* and fresh homemade egg pasta prepared with *organic eggs*.

What we cannot produce at Malga Piè is carefully sourced from other *local farms in Trentino*, including our wines, Fiemme craft beer, honey, apples and many other regional specialties.

Every ingredient is *carefully prepared in our kitchen* to bring you genuine dishes that preserve the full richness of their natural flavours.

What more can we say? *Taste* them and discover the true flavour of Malga Piè.

Enjoy!

Starters

Mixed platter of traditional cured meats and cheeses served
with homemade preserves and Schüttelbrot
(recommended for 2 people)

**includes raw milk cheeses*

3-4-13

€17.00

Selection of cow's and goat's milk cheeses served with
honey and fruit mustards (recommended for 2 people)

**includes raw milk cheeses*

3-5-13

€17.00

Hand-cut local beef tartare with truffle butter and grated
cured egg yolk

3-4-9

€18.00

Carne salada carpaccio with beans, cabbage and wild
berries

€18.00

Slow-cooked egg on beetroot cheese fondue with dried
fruit bread chips

3-4-5-9

€17.00

Vegetable flan from our garden served with a potato and
mushroom soup infused with turmeric

3-9

€17.00

Bread and cover charge €2.50 per person

Followed by the numerical allergen table

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First courses

Speck dumplings served in homemade mountain beef broth

3-4-9

€14.50

Trio of vegetarian dumplings with brown butter and
Trentingrana cheese (chanterelle mushrooms,
spinach and beetroot)

3-4-9

€14.50

Cold maccheroncini pasta with mountain-style Caprese,
basil, tomatoes and fresh cheese

1-4-9

€14.00

Polenta gnocchi with Puzzone DOP cheese fondue and
caramelized red onion

3-4-9-10

€15.00

Homemade burnt wheat tagliatelle tossed with hand-
chopped venison ragù and cocoa

4-9-10-14

€17.00

Basil tagliolini with egg white, datterino tomatoes, zucchini
and organic trout medallions

1-4-9

€15.00

Vegetarian barley soup

4-14

€ 13,50

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Second courses

Km0 heifer rib steak with sautéed potatoes
and seasonal vegetables

3

€ 7.50 per 100 g

Homemade Km0 Hungarian-style beef goulash with Storo
polenta

10-14

€ 24.00

Malga Piè platter: local sausage, polenta, finferli
mushrooms, sauerkraut, and mountain dairy
cheese fondue

3

€ 25.00

Grilled “quadro” cheese topped with a fried egg and served
on a bed of spinach

3-9

€19.00

BBQ glazed pork ribs with sautéed potatoes and cabbage

10-11-12-14

€24.00

Grilled organic salmon trout with potato salad and chives

1-9-13

€22.00

Garden salad with grilled chicken and yogurt-dressed
mixed nuts

3-5

€17.00

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Desserts

Chocolate Tenerina cake

3-9

€ 6,50

Raspberry cheesecake

3-4-9

€ 7,50

Tiramisù

3-4-9

€ 7.50

Dessert of the day

3-4-9

€ 6.50

Homemade apple strudel

3-4-5-9

€ 6.50

Natural yogurt with red berries

3

€ 5.50

Panna cotta with wild berries

3

€ 5,50

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Kids-menu

Maccheroncini with tomato sauce or house ragù

4-9-14

€ 9,00

Double serving of spinach dumplings, melted butter and
Trentingrana

3-4-9

€ 10,00

Polenta and sausage

€25,00

Chicken cutlet and French fries

4-9

€14,00

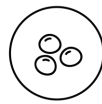
Kids' portions

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Allergens



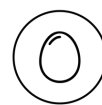
1 Fish



8 Lupins



2 Shellfish



9 Eggs



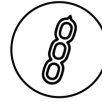
3 Milk



10 Sulphites



4 Gluten
(buckwheat, rye, barley,
oats, spelt, kamut)



11 Soya



5 Nuts
(almonds, hazelnuts,
walnuts, pistachios)



12 Sesame



6 Crustaceans



13 Mustard



7 Peanuts



14 Celery

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