

Menü



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

Our selection of raw-milk cheeses with honey and mustards (recommended for 2 people)

3-5-13

€17.00

Mixed farmer's platter with cured meats and traditional cheeses, preserves and Schüttelbrot (recommended for 2 people)

**includes raw milk cheeses*

3-4-13

€19.00

House-made carne salada carpaccio, beans, cabbage and wild berries

€18.00

Km 0 beef tartare, hand-chopped, with truffle and shavings of egg yolk

3-4-9

€18.00

Soft-cooked egg on beetroot cheese fondue with crispy black kale chips

3-4-5-9

€17.00

Garden vegetable timbale with potato soup and turmeric mushrooms

3-9

€17.00

Bread and cover charge €2.50 per person

Followed by the numerical allergen table

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First courses

Three vegetarian canederli with hazelnut butter and
Trentingrana (chanterelles, spinach and beetroot)

3-4-9

€15.00

Speck canederli in beef broth from the mountain hut

3-4-9

€15.00

Polenta gnocchi with Puzzone DOP cheese fondue,
caramelized red onion and potato chips

3-4-9-10

€16.00

House-made bronze-drawn tagliatelle, sautéed with
luganega sausage and rosemary chanterelle mushrooms

4-9

€17.00

Fresh pasta tortelli made with roasted wheat flour,
filled with basil trout, lemon and dried wild berry powder

1-3-4-9

€18.00

Soup of the day

4-14

€13.50

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Second courses

Km 0 Scottona beef rib steak with sautéed potatoes
and seasonal vegetables

€8.00 per 100 g

Malga Piè Platter: local sausage, polenta, chanterelle
mushrooms, sauerkraut and mountain-hut cheese fondue

3

€25.00

Grilled “Quadro” cheese, sunny-side-up egg, cabbage,
grilled apple and raspberry coulis

3-9

€21.00

House-made Km 0 beef goulash bites with white spätzle,
butter and fried sage

4-9-10-14

€24.00

Slow-cooked pork ribs glazed with barbecue sauce, served
with sautéed potatoes and cabbage

10-11-12-14

€24.00

Puzzzone cheese in carrozza on a red tomato sauce with
crispy basil

3-4-9

€21.00

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Desserts

Homemade apple Strudel

3-4-5-9

€6.50

Natural yogurt with wild berries

3

€5.50

Dessert of the day

3-4-9

€6.50

Chocolate Tenerina cake

3-9

€6.50

Tiramisù

3-9

€7.50

Malga-style panna cotta with red berries

3

€6.50

Soft cheese mousse with chocolate,
biscuit crumble and raspberry coulis

3-4-9

€6.50

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Kids-menu

Bronze-drawn maccheroncini pasta with tomato sauce or ragù

4-9-14

€9.00

Homemade white spätzle sautéed with cream and speck

3-4-9

€10.00

Polenta and grilled sausage

€14.00

Chicken cutlet and French fries

4-9

€14,00

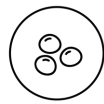
Kids' portions

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Allergens



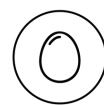
1 Fish



8 Lupins



2 Shellfish



9 Eggs



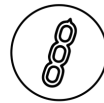
3 Milk



10 Sulphites



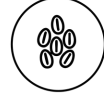
4 Gluten
(buckwheat, rye, barley,
oats, spelt, kamut)



11 Soya



5 Nuts
(almonds, hazelnuts,
walnuts, pistachios)



12 Sesame



6 Crustaceans



13 Mustard



7 Peanuts



14 Celery

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