





# ALPEN *bistro*

from 12.30 pm to 2.00 pm





*The scent of pine trees,  
the mountains bathed in the colors of summer and the warmth of the open fire  
have inspired us to search out the following products for you...*

Our Executive Chef Mario Porcelli

## OUR STARTERS

<b>VITELLO TONNOCCIOLATO</b> 	Euro 33
asparagus and green apple	
<b>MIXED SALAD</b> 	Euro 29
grilled shrimps, feta, avocado, mango, almonds and sweet-sour sauce	
<b>MY TOMATO SALAD</b>  	Euro 28
cucumber, buffalo mozzarella, olives, grilled corn cob, Altamura bread and yogurt	
<b>CLASSIC CLUB SANDWICH</b> (20 min. waiting time)	Euro 31
chicken cooked at low temperature, paprika mayonnaise, tomato, egg, bacon and iceberg lettuce	

## OUR FIRST COURSES

<b>VEGETABLES SOUP</b>  	Euro 23
rye bread and basil	
<b>TAGLIATELLE OF FRESH PASTA</b>  	Euro 31
porcini mushrooms and truffle	
<b>POTATO GNOCCHI</b>	Euro 29
seafood, fresh tomato and peas cream	
<b>SAFFRON TORTELLI</b>	Euro 28
veal cheek, Vezzena cheese, carrots and blueberry	
<b>SPAGHETTI "AGLIO, OLIO AND PEPERONCINO"</b>	Euro 27
yellow date tomato cream and Apulian scampi	

## FROM OUR BARBECUE

(all dishes will be served with a side dish of your choice)

### MEAT

Lamb chops	Euro 41
Entrecôte of Black Angus	Euro 40
Breast of Bresse chicken	Euro 33
Salsiccia (sausage)	Euro 32
Beef Filet Medaillons	Euro 43



### FISH

Turbot	Euro 39
Sea bass of Mediterranean Sea	Euro 39
Octopus Tentacles of Santo Spirito Apulia	Euro 40
Shrimp skewers of Mediterranean Sea	Euro 38
Norwegian salmon	Euro 36

### SIDE DISHES

Apulian Focaccia 	Euro 11
Baked potatoes with rosemary  	Euro 10
Cabbage salad  	Euro 9
Grilled vegetables  	Euro 10
Potato salad (vinegar and chives)  	Euro 10

## OUR DESSERTS

<b>TART</b> seasonal fruits and pastry cream	Euro 10
<b>SACHER</b>   sponge cake, apricot and chocolate	Euro 10
<b>TIRAMISÙ</b> mascarpone, coffee and cocoa	Euro 10
<b>PIE</b> lemon and strawberry	Euro 10
<b>MY STRUDEL</b>  shortcrust pastry, apple, raisins and cinnamon	Euro 10



Some of these dishes can be adapted to gluten or lactose intolerances. All our fish assortment comes from sustainable sources. Some fresh products of animal and plant origin are subject to a blast chilling on site to guarantee quality and safety, according to HACCP plan - Reg. CE 852/04 and Reg. CE 853/04. For further information our staff is at your disposal.