

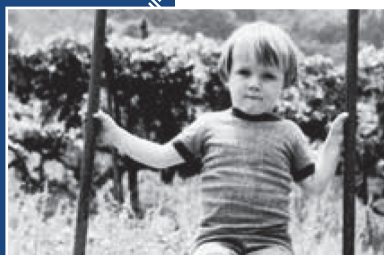


*In 1935 the Trattoria Valcanover was born
and still eats like the locals did then*

Trattoria Valcanover was born in the early 1930s thanks to grandparents Maria and Guglielmo. At the time, fish from Lake Caldonazzo was cooked and many, after cooling off in the waters of our lake, stopped here for a snack with pesatei.

Over the years, thanks to their son Marco and his wife Felicita, the restaurant has evolved, continuing its tradition. Now we, grandchildren Manuel and Monica, together with Michele, are always trying to improve ourselves; this is also why in recent years we have been trying to adopt some

philosophies that aim to promote food as a bearer of pleasure, culture, traditions, identity, respecting the territory and local traditions.





ANTIPASTI

- GRAN ANTIPASTO MISTO VALCANOVER*     18,50
with gratinated scallops, marinated salmon, swordfish carpaccio, shrimp cocktail, tuna carpaccio and bread crouton
- SMOKED SWORDFISH CARPACCIO   15,00
with a bed of fennel and oranges
- PEPPERED MUSSELS    14,50
with tomato
-  TAGLIERE DI SALUMI E FORMAGGI     18,50
potato pie*, salted meat carpaccio, seasoned lucanica, speck, wild boar salami and crouton with lard paté

LE NOSTRE TARTARE

- TARTARE DI TONNO*     19,00
parsley, citrus and cherry tomato oil
- TARTARE DI MANZO    19,00
onion, garlic, egg yolk, tabasco, brandy, parsley, capers and anchovies
- TARTARE DI CARNE SALADA    19,00
oil, lemon, capers, rocket and parmesan



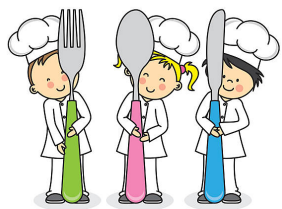
PRIMI PIATTI

LO SPAGHETTO felicetti ALLO SCOGLIO*	  	18,50
Felicetti spaghetti with seafood*		
LO SPAGHETTO felicetti ALLE VONGOLE	 	18,00
Felicetti spaghetti with clams		
BIGOI FATTI IN CASA*	     	16,50
Homemade bigoi with swordfish and salmon carbonara		
RAVIOLO DI CAPASANTA*	   	15,00
Scallop ravioli seasoned with prawn ragù and cuttlefish ink		
MOJITO RISOTTO	   	16,50
with Lime, Mint, Shrimp Tartar, Rum and Brown Sugar		
 MACCHERONCINO GOLOSO	     	13,00
Maccheroni with saffron, burrata mousse, cherry tomatoes, pistachio powder and basil		
LA TAGLIATELLA FATTA IN CASA	    	13,00
Homemade tagliatelle with wild boar ragù		
  KRÖPFEN TIPICI DELLA VALLE DEI MOCHENI*	     	14,50
Typical krapfen from the Mocheni valley, ravioli filled with cabbage, leeks and mixed cheeses, served with butter and sage cream		
  STRANGOLAPRETI FATTI IN CASA	     	13,00
Homemade strangolapreti alla trentina with porcini mushrooms		
  HOMEMADE DUMPLINGS*	    	13,00
whit butter and sage		



SECONDI PIATTI

I NOSTRI CLASSICI PESCIOLINI DI LAGO FRITTI*  	13,50
Our classic fried lake fish*	
LA NOSTRA FRITTURA DI MARE*   	21,00
Our fried seafood	
POLPO ALLA GRIGLIA*   	23,00
Grilled octopus* accompanied by black garlic mayonnaise	
TAGLIATA DI TONNO*  	23,00
Tuna steak in sesame and poppy seed crust	
GRIGLIATA MISTA DI PESCE*   	30,00
Mixed grill of fish*	
SALMERINO ALLA GRIGLIA  	20,00
Grilled char	
SALMONE AL FORNO   	20,00
Baked salmon accompanied by spinach	
CARTUCCERA DI COSTINE DI MAIALE  	18,50
Pork ribs with barbecue sauce	
 CARNE SALADA ALLA GRIGLIA 	17,00
Grilled salted meat with beans, onion and cabbage	
TAGLIATA DI MANZO 	23,00
Sliced beef on a bed of rocket with Trentingrana flakes and balsamic cream	
 DEER STEW WHIT POLENTA	18,00
accompanied by berrt jam  	



CHILDREN' S MENU

PASTA FATTA IN CASA    8,00
Homemade pasta with tomato sauce or ragù

COTOLETTA DI POLLO E PATATINE FRITTE*    12,00
Chicken cutlet and french fries*

WURSTEL E PATATINE FRITTE*   9,00
Sausage and french fries*

HAMBURGER E PATATINE FRITTE*  9,00
Hamburger and french fries*

 PIZZA CHIPS   8,00
tomato, mozzarella, french fries

PIZZA WURSTEL   8,00
Tomato, mozzarella, sausage





INSALATE & CONTORNI

POKÈ AL TONNO	   	14,00
Quinoa, fresh tuna, hummus, red radicchio, green salad and hazelnuts		
POKÈ DI RISO	   	14,00
rice, shrimp, hazelnuts, grilled zucchini, avocado, green salad, cherry tomatoes and apple		
INSALATA LA MEDITERRANEA	  	13,00
Green salad, cherry tomatoes, Taggiasca olives, burrata, tuna and basil		
INSALATA MERAVIGLIOSA	 	13,00
Green salad, cherry tomatoes, bresaola, artichokes, olives and parmesan		
INSALATA FRESCA	 	13,00
Green salad, cherry tomatoes, cucumbers, Tropea onion, Greek feta		
INSALATA MISTA		4,50
Mixed salad		
 VERDURA ALLA GRIGLIA		4,50
Grilled vegetables		
INSALATA DI CAPPUCCIO		4,50
Cabbage salad		
PATATINE FRITTE*		4,50
French fries*		
PATATE AL FORNO		4,50
Baked potatoes		



our pizza DOUGHS

DI CAMPO with chia, turmeric, pumpkin, flax and sesame	1,50
GLUTEN FREE	3,00
TRADITIONAL	



SPECIALI

COLONNATA	 	15,00
Fior di latte, leek, Colonnata lard, confit cherry tomatoes, basil		
BURRATA	 	15,00
100% Italian tomato, fior di latte, Parma ham, fresh burrata, rocket, basil		
 ESTIVA	 	14,50
Fior di latte, confit cherry tomatoes, rocket, Trentingrana flakes, basil		
TIVOLI	 	14,50
Fior di latte, Roman-style artichokes, cooked ham (after cooking), Trentingrana flakes, basil		
VALCANOVER	   	16,00
100% Italian tomato, octopus, tuna, shrimp, confit cherry tomatoes, basil		
LA TREVISO	 	11,00
100% Italian tomato, fior di latte, radicchio, bacon, Parmesan flakes, basil		
BATTIPAGLIA	 	11,50
Fior di latte, confit cherry tomatoes, smoked buffalo mozzarella, speck, porcini mushrooms, basil		
 DELL'ORTO	 	12,00
100% Italian tomato, fior di latte, aubergines, courgettes, radicchio, rocket, artichokes, basil		
 'O SOLE MIO	 	11,00
100% Italian tomato, fior di latte, buffalo mozzarella, confit cherry tomatoes, basil		
CARBONARA	  	10,50
Fior di latte, bacon, egg, pepper, Trentingrana, basil		
PISTARELLA	  	12,00
Fior di latte, burrata, mortadella, chopped pistachios, basil		



PARMIGGIANA DOC	 	11,90
100% Italian tomato, fior di latte, aubergines,, trentin grana, pasta di lucanica, basil		
TOP	 	12,00
100% Italian tomato, fior di latte, spicy salami, Tropea onion, gorgonzola, basil		
TRENTINA	 	12,50
100% Italian tomato, fior di latte, lucanica from Trentino, mixed mushrooms, vezzena, basil		
PANTELLERIA	 	11,80
Tomato 100% Italian, fior di latte, capers, green and black olives, peppers, salami, caramelized Tropea onion, basil		
MONICA	   	14,00
100% Italian tomato, fior di latte, fresh tuna in sesame crust, Greek feta, capers, basil		
FELICITA	  	11,90
Fior di latte, radicchio, gorgonzola, chopped walnuts, speck (after cooking), basil		
SISSI	 	11,50
100% Italian tomato, burrata, olives, extra virgin olive oil, basil		
CALABRESE DOC	 	11,90
Fior di latte, garlic, chilli pepper, caramelized Tropea onion, spicy pork sausage, basil		
GIOIOSA IONICA	 	14,50
100% Italian tomato, fior di latte, sweet sausage, pecorino, basil		
FIORDO	 	14,50
100% Italian tomato, fior di latte, marinated salmon, burrata cheese stracciatella, grilled courgettes, basil		
VESUVIO	 	11,80
Fior di latte, broccoli rabe, sausage, smoked provola, basil		
BORMIO	 	11,80
100% Italian tomato, fior di latte, bresaola, rocket, Trentingrana, basil balsamic vinegar reduction		
REGGIO	 	10,80
100% Italian tomato, fior di latte, spicy salami, peppers, cooked ham, garlic, basil		



SACCO DI PATATE	G	A	12,00
100% Italian tomato, buffalo mozzarella (after cooking), sautéed potatoes, rosemary, bacon, basil			
GALLIPOLI	G	A	12,00
100% Italian tomato, fior di latte, shrimp, anchovies from the Sicilian sea, courgettes, basil			
MAR DI SICILIA	G	A	12,50
100% Italian tomato, anchovies from the Sicilian sea, confit cherry tomatoes, burrata chees stracciatella, basil			
CALZONE DEL FRANCO	G	A	12,50
Mixed cheeses, speck, rocket, tomato sauce, basil			

LE SOLITE

MARGHERITA	G	A	8,00
100% Italian tomato, fior di latte, extra virgin olive oil, basil			
MARINARA	G	A	7,00
100% Italian tomato, fresh garlic, oregano, basil			
NAPOLI	G	A	8,60
100% Italian tomato, fior di latte, anchovies from the Sicilian sea, oregano, basil			
PROSCIUTTO E FUNGHI	G	A	9,50
100% Italian tomato, fior di latte, cooked ham, mixed wild mushrooms, basil			
CAPRICCIOSA	G	A	10,90
100% Italian tomato, fior di latte, cooked ham, mixed wild mushrooms, Roman-style artichokes, basil			
ROMANA	G	A	9,00
100% Italian tomato, fior di latte, anchovies from the Sicilian sea, capers, basil			
CALZONE	G	A	12,00
Mixed mushrooms, ham, ricotta, tomato sauce after cooking, basil			



ACQUA MINERALE MICROFILTRATA 3,00
Microfiltered mineral water

VINO ROSSO CABERNET DELLA CANTINA DI TOBLINO
Cabernet red wine from the Toblino winery

VINO BIANCO CHARDONNAY DELLA CANTINA DI RIVA DEL GARDA
Chardonnay white wine from the Riva del Garda winery

1 l.	13,00
1/2 l.	8,00
1/4 l.	5,00

BIRRA ANTONIUS HELL_NO ALCOOL 0,33 l. 5,00
The lager beer from the antonius brewery in the non-alcoholic version

BIRRA ANTONIUS WEISSBIER_NO ALCOOL 0,33 l. 5,00
The antonius brewery's non-alcoholic weissbier

BIBITA PICCOLA 3,50
Small drink

BIBITA MEDIA 6,00
medium drink

CAFFÈ 1,50
Coffee

CAFFÈ CORRETTO 2,00
Corrected coffee



BIRRA ALLA SPINA



ANTONIUS HELL

Light, fragrant, low-alcohol beer, produced by the small brewery of Fie allo Sciliar. Alcohol: 4,8% vol

0,3 l. 3,60
0,5 l. 5,50
1 l. 10,00



ANTONIUS WEISSBIER

Wheat beer, fresh and light, naturally hazy with fruity aroma, made from high quality wheat malt. Alcohol: 4,8% vol

0,3 l. 4,50
0,5 l. 6,80



RIEGELE KELLERBIER

Cloudy, unfiltered beer, amber beer with a fruity flavour. Unpasteurized beer. Alcohol: 4,5% vol

0,3 l. 3,80
0,5 l. 6,00



HOEGAARDEN

Fragrant and spicy taste with a fruity and thirst-quenching flavour. White beer, unfiltered. Alcohol: 4,8% vol

0,25 l. 4,00
0,5 l. 6,50

BIRRA ARTIGIANALE

BLACK SHEEP bottiglia da 0,33 cl.

5,00

Black beer. The mix of English malts and hops gives it a strong body, with intense notes of coffee and an aftertaste of cocoa. Just the right amount of bitterness, dry and easy to drink. Alcohol: 6,0% vol

CANAPA bottiglia da 0,33 cl.

5,00

A deep yellow beer. Fresh, thirst-quenching and deliciously resinous. The sweetness of the malt balanced with aromatic hops and mountain hemp from Dolomiti BioHemp make this Blond Ale Unique. Alcohol: 5,5% vol

FREE BARABBA bottiglia da 0,33 cl.

5,00

Straw yellow beer. With a taste of grapefruit, red fruits and at the end the light acidity of this beer with notes of lime. Alcohol: 4,5% vol

MISS HERKULES - SENZA GLUTINE bottiglia da 0,33 cl.

6,00

Yellow beer. Rich in the flavor of barley. The fresh bouquet is given by the generous use of the "mythical" Herkules hops, which balances its sweetness. At the first sip the flavor of cereal envelops the palate, leaving a pleasant and persistent bitterness in the mouth. Alcohol: 4,8% vol



BIRRA DI FIEMME

BIRRA ARTIGIANALE DAL 1999

Birra di Fiemme is the beer of one of the most suggestive and pleasant valleys of Trentino Alto Adige where the richness of pure water and the desire for tradition have reproduced that ancient alchemy that here for centuries has allowed the production of one of the most thirst-quenching, natural and healthy drinks that man is given to create: a unique beer, with a full and refined taste.



BOLLICINE A METODO CLASSICO DEL TERRITORIO

AZIENDA AGRICOLA CENCI - CASTELNUOVO (TN)

Cenci Brut Nature

35,00

Cenci Brut

30,00

CANTINA MICHELE SARTORI - TENNA (TN)

Trento Doc Extra Brut

45,00

CANTINA - ISERA (TN)

907 Collezione Trento DOC

35,00

CANTINA EDRIZZI ELIO - MEZZOCORONA (TN)

Basiliscus Trento DOC

40,00

CAVIT - RAVINA (TN)

Altemasi Brut Millesimato

35,00

MASO MARTIS - MARTIGNANO (TN)

Maso Martis Brut Blanc de Blancs bio

45,00

Maso Martis Riserva dosaggio zero bio

65,00

Maso Martis Rosè Extra Brut bio

60,00

VALENTINI DI WEINFELD - NOGAREDO (TN)

Valentini Brut Millesimato

45,00

Arminio Valentini Riserva

60,00

PISONI - SARCHE (TN)

Pisoni Brut classico millesimato

35,00

POJER E SANDRI - FAEDO (TN)

Pojer e Sandri Brut Rosè

50,00

Zero Infinito metodo ancestrale

35,00

FRATELLI FERRARI - RAVINA (TN)

Ferrari Perlè Millesimato 60 mesi

60,00

Ferrari Maximum 36 mesi

40,00

Ferrari Demi-Sec

42,00

Giulio Ferrari Riserva del fondatore

240,00



FRANCIACORTA E CHAMPAGNE

CA' DEL BOSCO - ERBUSCO (BS)	
Ca' del Bosco Vintage Collection Saten	85,00
Ca' del Bosco Cuvée Prestige Extra Brut	60,00
ENCY - MESRIL SUR OGER - FRANCIA	
Ency Brut Grand Crù	120,00
POL ROGER - EPERNAY - FRANCIA	
Pol Roger Pure Extra Brut	120,00
Pol Roger Brut Vintage	190,00

BOLLICINE METODO MARTINOTTI PROSECCO

BISOL - VALDOBBIADENE (TV)	
Jelo Extradry DOCG	20,00
ASTORIA - CONEGLIANO VALDOBBIADENE (TV)	
Prosecco DOC Millesimato	18,00
COESEL - VALDOBBIADENE (TV)	
Prosecco Cartizze DOCG	30,00



BIANCHI

VINI BIANCHI DEL TERRITORIO

CANTINA D'ISERA - ISERA (TN)

Chardonnay	18,00
Müller Tthurgau	18,00
Pinot Grigio	18,00

CANTINA GRIGOLETTI - NOMI (TN)

Pinot Grigio	20,00
Chardonnay	20,00
Chardonnay L'Operat	25,00

CANTINA FAGARINI - NOVALEDO (TN)

Müller Thurgau	25,00
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CANTINA FANTI - PRESSANO (TN)

Chardonnay	36,00
Manzoni Bianco	36,00
Isidor	40,00

CANTINA POJER E SANDRI - FAEDO (TN)

Müller Thurgau Palai IGT	25,00
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MASO CANTANGHEL - LAVIS (TN)

Pinot Grigio	25,00
Sauvignon Blanc	30,00

SERS! - LAVIS (TN)

Blanc de Sers	19,00
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CANTINA FRANCESCO POLI SANTA MASSENZA (TN)

Nosiola bio	23,00
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CANTINA MASO POLI - LAVIS (TN)

Riesling	23,00
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CANTINA SAN LEONARDO - AVIO (TN)

Sauvignon Vette	26,00
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VINI BIANCHI DELL'ALTO ADIGE

CANTINA VILLSCHIEDER - VALLE ISARCO (BZ)

Kerner Valle Isarco

26,00

Sylvaner Valle Isarco

26,00

CANTINA JOSEF WEGHER - APPIANO (BZ)

Gewürstraminer

28,00

CANTINA KOBLEK - MAGRÉ (BZ)

Gewürstraminer Feld

35,00

CANTINA COLTERENZIO - CORNAIANO (BZ)

Riesling Harrer

28,00

Pinot Bianco Classic Cora

25,00

VINI BIANCHI ITALIANI

CANTINA CÀ LOJERA - LOMBARDIA

Lugana DOC

25,00

CANTINA MARCHESI ANTINORI - TOSCANA

Guado al Tasso Vermentino Bolgheri DOC

30,00

TENUTE CAVALIER PEPE - CAMPANIA

Lila Irpina Falanghina DOC

25,00

Fiano di Avellino

28,00

IPPOLITO - CALABRIA

Mare Charo Cirò (uve greco)

25,00

MENCARONI FEDERICO - MARCHE

Isola Verdicchio Castelli di Jesi DOP

25,00

GENERAZIONE ALESSANDRO - SICILIA

Etna Bianco DOC

28,00



ROSATI

VINI ROSATI DEL TERRITORIO E D'ITALIA

CANTINA FRANCESCO POLI - TRENTO Schiavia bio	23,00
TENUTA ROTTENSTEINER - BOLZANO Lagrein Rosé	25,00
AZIENDA VINICOLA RIVERA - BARLETTA Pungirosa Rosato	25,00
LE FRAGHE - VERONA Bardolino DOC Chiaretto	28,00

ROSSI

VINI ROSSI DEL TERRITORIO

CANTINA D'ISERA - ISERA (TN) Marzemino Etichetta Verde Marzemino Linea Classica	30,00 28,00
CANTINA S. LEONARDO - AVIO (TN) Terre di San Leonardo (Cabernet Sauvignon, Merlot, Carmenere) San Leonardo (Cabernet Sauvignon, Merlot, Carmenere)	30,00 120,00
CANTINA ENDRIZZI ELIO E F.LLI MEZZOCORONA (TN) Teroldego Lagrein	23,00 23,00



CANTINA MONFORT - LAVIS (TN)	
Pinot Nero Monfort	30,00
MASO CANTANGHEL - LAVIS (TN)	
Pinot Nero Vigna Cantanghel	45,00
CANTINA GRIGOLETTI - NOMI (TN)	
Trentino Merlot Antica Vigna	30,00
Gonzalier IGT Dolomiti Rosso	38,00
Marzemino	22,00

VINI ROSSI DELL'ALTO ADIGE

TENUTA PRACKFOL - FIÈ ALLO SCILIAR (BZ)	
Blauburgunder Riserva	45,00
CANTINA JOSEF WEGER - APPIANO (BZ)	
Lagrein Dunkel Stoa Classico	27,00

VINI ROSSI ITALIANI

CANTINA SPERI - VENETO	
Valpollicella Classico	25,00
Valpollicella Classico Superiore Sant'Urbano	40,00
AZIENDA AGRICOLA RAINERI - PIEMONTE	
Barbera D'alba Superiore Sagrin	35,00
CANTINA MARCHESI ANTINORI - TOSCANA	
Villa Antinori Chianti Classico	45,00
CANTINA PAOLO LEO - PUGLIA	
Passo del Cardinale Primitivo DOP	30,00
GENERAZIONE ALESSANDRO - SICILIA	
Croceferro Etna Rosso DOC	30,00
CANTINA DIVINJA - EMILIA ROMAGNA	
Lambrusco di Modena il Morro	28,00
Lambrusco di Sorbara Unico	25,00

ALLERGENS



-  GLUTEN
-  SHELL FISH
-  FISH
-  EGGS
-  NUTS
-  SOY
-  MILK
-  CELERY
-  MUSTARD
-  SESAME
-  SULPHURIC ACID
-  MOLLUSCS
-  LUPINS
-  PEANUTS
-  TYPICAL TRENTINO DISH
-  VEGETARIAN DISH

* PRODUCT PRESERVED AT A TEMPERATURE BELOW ZERO

COVERAGE

EURO 2.20

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Pizzeria Valcanover



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