



## Welcome in Acetaia del Balsamico Trentino

In our **Agritur "Acetaia del Balsamico Trentino"** we produce:

**Balsamico Trentino** aged in barrels of:

Oak, Mulberry, Chestnut, Cherry, Acacia, Ash, Juniper and Pear  
produced from cooked must of our aromatic Traminer grapes

**from our vineyards, our wines:**

Gewürztraminer Vigna del Vandrino;

Merlot, Cabernet Sauvignon and Rebo Vigna del Piaggiolo ;

Pinot Grigio and TRENTODOC Sparkling Wine from the Acetaia

**Extra virgin olive oil** from our Tenno and Ponale olive groves

Whole **raw milk cheese**: Bonomì, Tofino and Ricotta from our Malga Tofino farm

The **cold cuts** are from our "Salumificio Trentino" of Nago



Dear Guests,

if you have food allergies and / or intolerances, ask for information on our food and drinks:

we are at your disposal to communicate any information relating to the ingredients

that we use in our dishes and we are prepared to advise you in the best way.

The allergen register is also available for consultation.

Contact our staff to be assisted at best.

1) **CEREALS** containing gluten such as wheat, rye, barley, oats, spelled, kamut and their derived strains and derived products

2) **CRUSTACEANS** and products based on crustaceans

3) **EGGS** and egg products

4) **FISH** and fish products

5) **PEANUTS** and peanut-based products

6) **SOYA** and soy products

7) **MILK** and milk products

8) **SHELLFISH** like almonds, hazelnuts, walnuts, pistachios and their products

9) **CELERY** and products based on celery

10) **SENAPE** and mustard-based products

11) **SESAME SEEDS** and sesame products

12) **SULFUR DIOXIDE AND SULPHATES** in concentrations higher than 10mg / Kg or 10mg / liter in terms of solventdioxide

13) **LUPINE** and lupine products

14) **MOLLUSCS** and products based on molluscs



We are pleased to welcome you by offering you a taste of our products:  
the Gewürztraminer of our production as an aperitif,  
our Balsamic Cru vinegar (flagship of our production) to be savored  
alone on the spoon placed on the table  
and our Extra Virgin Olive Oil to taste on bread.



"CARNE SALADA" (literally "salted meat") is a gastronomical specialty of our district, whose recipe has been handed down since 1767 by the ancestors of our maternal family-Benini Mantovani. Originally the recipe came from the need to preserve as long as possible an item as sensitive as the flesh.

The selected piece of meat (specifically the beef rump) is covered with salt, a little pepper, a few cloves of garlic, bay laurel leaves and juniper berries and afterwards stored for at least three weeks (originally in stone or wood containers closed by a cover on which is affixed a large stone).



## STARTERS \*

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Antipasto "Acetaia" with our homemade products: our typical Carpaccio of Carne Salada (aromatic and salted thin slices of raw beef) own production of cold cuts of ham and salami, homemade focaccia with vegetables chutney sweet & sour red cabbage and baby onions, sour "Sizam" lean meat salad with onions, homemade fresh ricotta cheese and pear salad with grapes, our Balsamic Trentino and olive oil "extravergine"	€ 13,50	1-7-9-12-6
Traditional Carpaccio of "Carne Salada" (salted raw beef) served with homemade pickled vegetables with our Balsamico Trentino Cru and olive oil	€ 10,00	6-9-12
Mixed cheese platter with our fresh Ricotta, "Bonomi" and "Tofino" with pears, grapes served with homemade mixed pickled vegetables with our Balsamico Trentino Cru and olive oil	€ 9,00	6-7-9-12-10
Mixed cold cuts from Salumificio Trentino (sister company): two different kind of salami, Speck (smoked ham), raw ham and pork sausage and caraway seed Grissini	€ 9,00	1-7
Lard of our "Salumificio Trentino" with paprika and croutons	€ 9,00	1-7
Our "Caprese" with tomatoes, burrata and raw ham "Dolce Trentino"	€10,00	7
Char (fisch) marinated in lemon and dill with extra virgin olive oil	€ 10,00	4-6-9-12
Acetaia salad with: hard-boiled eggs, carrots, mixed salad, Red radish and Tofino cheese flakes	€ 9,00	3-7

\* *all the products on the menu have suffered a drop in temperature and frozen both at the origin and after the first processing, to better preserve them.*



## SOUP

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Homemade bread dumplings "Canederli" in meat stock	€ 9,00	1-3-7-9
Cream of leek and potatoes flavored with our Gewürztraminer white wine served with croutons	€ 9,00	12-1-7-9

## FIRST COURSES and HOME MADE PASTA\*

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Saffron risotto creamed with our Bonomi cheese, crispy speck and Balsamic Cru	€ 10,00	7-9-12
Durum wheat spaghetti, "drunk" in red wine, speck, chanterelles and Bonomi cheese fondue	€ 10,00	1-3-7-12-6
Fresh egg noodles "Tagliatelle" with Char (fish), lemon-flavored, zucchini and confit cherry tomatoes	€ 9,00	4-3-1-9
"Strangolapreti" (spinach & bread dumplings) Trentino style with poured butter & sage	€ 9,00	1-3-7
"Canederli" (bread dumplings) with melted butter & sage or ragout of beef	€ 9,00	1-3-7-9-12
Ravioli with the original "Carne Salada" with poured butter	€ 9,00	1-3-7-9
Homemade fresh egg pasta "lasagna" with white beef ragout (without tomato)	€ 9,00	1-3-7-9-12

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## FISH \*

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Char grilled with extra virgin olive oil and parsley	€ 19,00	4-6-9
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## VEGETABLES

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Steamed vegetables with olive oil and salt	€ 4,00	
Grilled vegetables	€ 5,00	6
Mixed salad	€ 4,00	
Roasted potatoes	€ 4,00	6-9
Stewed beans	€ 4,00	9
Homemade Mixed pickles vegetables with vinegar and Balsamico Trentino	€ 4,00	6-9-12

*All our main courses are served, where not specified, with a side dish of roasted potatoes.*

*The Balsamic and the Olive Oil "extravergine" that you find on the table, the Wines, the ricotta, Bonomi, Frapporta and Tofino cheeses, the Meats, cold cuts are all product of our own farm.*

**Cover Charge / Place Setting € 2,50**

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## MEAT\*

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Typical grilled "Carne Salada" served with brown borlotti beans		€ 13,00	6-9
The "Acetaia" mix grill: grilled beef, "carne salada", veal, lamb*, chicken, homemade hamburger, fillet of pork and bacon, served with the tartar sauce		€ 20,00	3-6-9-10-12
"Tagliata" (Sliced beef) from Scottona passed in mustard and rosemary on home-made toasted brioche -bread with coarse salt flakes	ca 300gr	€ 18,00	1-6-10-3-7
Rack of Lamb au gratin in the oven, pink cooking, with aromatic bread accompanied by cranberry jam		€ 19,00	1-6-10-12-8-7
Pork fillet cooked at low temperature, pink cooking, with sautéed Trentino speck and apples with meat sauce		€ 15,00	1-6-8-9
Duck breast with pink pepper sauce		€ 15,00	1-6-7-9-10
Scottona high steak, boneless, cooked on the grill	ca 450gr	€ 22,00	6

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## DESSERTS: our pastry chef recommends

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Homemade fresh Tiramisu	€ 5,00	1-3-6-7
"Apple strudel" made of short pastry filled with raisins, pine nuts and amaretti biscuits, served with vanilla sauce	€ 5,00	1-3-6-7-8
Nougat parfait with Toffee sauce	€ 5,00	3-7-8-5
Panna cotta with Il "Balsamico Trentino" <b>Gran Cru</b> , "cat's tongue"(cookies) and peach sauce	€ 5,00	1-3-7-8
Yogurt mousse with cold berry soup and <b>Balsamico Cru</b>	€ 5,00	7-12
Orange creme brûlée	€ 5,00	3-7
Millefeuille of meringue with strawberries and chantilly cream	€ 5,00	7
Fruits sorbet      2 flavors      (lemon & orange)	€ 3,50	8
Fresh Ice cream      max. 3 flavors      (strawberry, lemon, orange, chocolate, vanilla)	€ 4,50	1-3-7-8
Variety of cheese of our production with honey and nuts	€ 7,00	7-8

*All the desserts and its sauces are fresh and homemade.*





## OUR WHITE WINE

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### GEWÜRZTRAMINER DOC

Vigna del Vandrino	Az. Agr. di Bombarðelli Gabriele	l. 0,750	€ 18,00
		Glass	€ 3,00

### PINOT GRIGIO DOC

	Az. Agr. di Bombarðelli Gabriele	l. 0,750	€ 17,00
		Glass	€ 3,00

## OUR ROSE' WINE

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### ROSATO ARCHAE

	Az. Agr. di Bombarðelli Gabriele	l. 0,750	€ 18,00
		Glass	€ 3,00

## OUR RED WINE

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### REBO DOC

Vigna del Piaggiolo	Az. Agr. di Bombarðelli Gabriele	l. 0,750	€ 18,00
		Glass	€ 3,00

### CABERNET SAUVIGNON DOC

Vigna del Piaggiolo	Az. Agr. di Bombarðelli Gabriele	l. 0,750	€ 16,00
		Glass	€ 3,00

### MERLOT DOC

Vigna del Piaggiolo	Az. Agr. di Bombarðelli Gabriele	l. 0,750	€ 16,00
		Glass	€ 3,00

## OUR SPARKLING WINE SPUMANTE -TRENTODOC-

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SPUMANTE DELL'ACETAIA	Az. Agr. di Bombarðelli Gabriele	l. 0,750	€ 25,00
		Glass	€ 3,50



## DRINKS

Sparkling and still water from us micro filtered in carafe



Non alcoholic aperitif  
Spritz (aperol-prosecco)  
Coke – Fanta – Lemon  
Fruit juice  
Lager beer  
Weissbeer

1l € 2,50  
½ lt € 1,50  
€ 3,00  
€ 3,50  
€ 3,00  
€ 3,00  
0.33 € 3,00  
0.50 € 4,50

## COFFEE

Espresso € 1,20  
Cappuccino € 2,00  
Latte macchiato € 2,50  
Caffeine-free espresso € 1,50  
Barley coffee € 1,50  
Coffee with grappa € 2,00

## GRAPPE & AMARI

Grappa Bianca della Val di Cembra	- 45°	Distilleria Giacomozzi	Val di Cembra	€ 3,00
Grappa monovitigno Müller Thurgau	- 40°	Distilleria Giacomozzi	Val di Cembra	€ 3,00
Grappa monovitigno Moscato	- 43°	Distilleria Bailoni	Vigolo Vattaro	€ 3,00
Antica Grappa della Val di Cembra <b>Barrique</b>	- 40°	Distilleria Giacomozzi	Val di Cembra	€ 3,50
Grappa Riserva La Trentina <b>Barrique</b>	- 41°	Distilleria Marzadro	Nogaredo	€ 3,50
Grappa 18 Lune <b>Barrique</b>	- 41°	Distilleria Marzadro	Nogaredo	€ 4,50
Nocciolino	- 22°	Distilleria Giacomozzi	Val di Cembra	€ 3,00
Limoncello	- 22°			€ 3,00
Sambuca				€ 3,00
Amari (Averna – Fernet – Ramazzotti – Branca Menta – Montenegro)				€ 3,00
Vecchia Romagna				€ 3,00



## OUR FARM'S PRODUCTS

MADE in



the prices of the products shown below are for take-away only

"Bonomi" – raw milk cheese with soft white rind	1 pc. ~400 gr.	€ 5,00
"Tofino" – raw milk cheese, aged 3 months	1 pc. ~1 Kg.	€ 12,00



<b>Il Balsamico Trentino</b>	250 ml	€ 15,00
aged only in oak wood barrels		



<b>Il CRU del Balsamico Trentino</b>	250 ml	€ 25,00
aged in different wood barrels: oak, mulberry, chestnut, cherry, acacia, ash, juniper and pear		



<b>Gran Cru</b>	100 ml	€ 25,00
special selection of Balsamico Cru, with different cooking time of the grape juice aged in different wood barrels oak, mulberry, chestnut, cherry, acacia, ash, juniper and pear		



<b>Olio Extra Vergine d'Oliva</b>	250 ml	€ 10,00
from our olive trees in Tenno		

### Our Wines



Gewürztraminer Doc	Az. Agr. BombardeLLi	0.75 lt	€ 12,00
Pinot Grigio Doc	Az. Agr. BombardeLLi	0.75 lt	€ 12,00
Rosato Archæ	Az. Agr. BombardeLLi	0.75 lt	€ 12,00
Rebo Doc	Az. Agr. BombardeLLi	0.75 lt	€ 12,00
Merlot Doc	Az. Agr. BombardeLLi	0.75 lt	€ 10,00
Cabernet Sauvignon Doc	Az. Agr. BombardeLLi	0.75 lt	€ 10,00
Spumante Acetaia	Az. Agr. BombardeLLi	0.75 lt	€ 25,00

the prices for the above products are exclusively for take-out

