

COSTA CUCINA

ITALIAN RESTAURANT

FESTA REGIONALE TRENTINO - ALTO ADIGE MENU DELLA CENA

ANTIPASTI

GNOCCHETTI ALL' AMATRICIANA 9
Tiny potato dumplings with tomato,
onion and guanciale sauce

PASTA

PASTA ALLA CASTELLANA 18
Fusilli pasta tossed with pork shoulder ragu,
dried chili flakes, san marzano tomatoes and pecorino cheese

SECONDI

SALMONE VAL ULTIMO 22
Grilled salmon with marjoram-dill hollandaise,
sautéed leeks and cherry tomatoes; served over soft polenta

or

MEDAGLIONI DI POLLO 20
Roasted chicken breast with gruyere cheese, speck,
grilled portobello mushroom and Trebbiano wine; served with
braised sweet and sour red cabbage, broccoli and mashed potatoes

DOLCI

TORTA DELLA SELVA NERA 8
Chocolate sponge cake brushed with rum, layered
with amarena cherries and pastry cream, topped with
shaved dark chocolate and whipped cream



Argente

TRENTINO-ALTO ADIGE



In the north of Italy is the region of TRENTINO-ALTO ADIGE, where Italy and the rest of Europe meet both geographically and culturally, with cathedrals both Gothic and Renaissance in style, and captivating castles that somehow combine history with fairy tale. Here the Dolomites comprise the eastern Alps with snowy-white peaks, verdant meadows, and sparkling waterfalls, and stand tall as a symbol of the region's heritage.

Deep breaths of clean Alpine air invigorate the other senses on the Dolomite's famed ski slopes at Madonna di Campiglio and Selva Val Gardena. Coming down from the peaks, an earthy spice tickles your nose as you tour the pinot noir vineyards and the home of spumante sparkling wine. A visit to Lago di Garda, Italy's largest lake, will fill your lungs with the bouquet of Mediterranean flora and the promise of immaculate nature.

In Trentino-Alto Adige, the people quite literally celebrate their cuisine. For generations the region has held countless fairs and festivals devoted to the various bounties of delicious food and wine they produce. Throughout the year, the finest mushrooms, amarena cherries, tomatoes, fish, and cheeses are feasted upon by the locals and shared with their guests. And as with its architecture, the cuisine of Trentino-Alto Adige is a perfect blend of traditional Italian and other European influences. You'll find buttery hollandaise served over Italian polenta, and roasted poultry served with speck, a delicious Italian smoked ham. Trentino-Alto Adige knows what it takes to have a great time and bring people together...and it starts with great food.



Agriente