

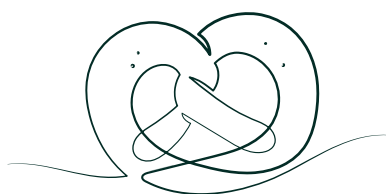


DEAR GUESTS, WELCOME TO OUR HISTORIC GARDEN!

It is said that the tower was part of a castle called **Tovalbo Castle**, which was once imposing but has now disappeared over the centuries. Tovalbo Castle stood on a hillock at the foot of Monte Bondone and offered a spectacular view of the Adige Valley. Its history and ancient walls are lost and it is assumed that only the Ravina Tower remains as a **silent witness to that glorious past**.

Our welcome

A PRETZEL AND ITS SAUCES, INCLUDED IN THE COVER CHARGE



BREZEL

So good because baked fresh daily

Don't say no to the temptation to order another one! 2,00



MUSTARD

Homemade and tasty!

Perfect with our brezel! Also available in a 100 ml jar to take home. Ask at the counter! 5,00

and you can take the glass with you!



AMARO DEL RICORDO

A unique bitter, exclusively produced

Made in the vineyards of the Torre di Ravina. Mountain herbs and berries impart those scents and aromas that nature offers us daily in the forests of our mountains. 5,00

GRAPPA DEL RICORDO

An excellence you can only find here

Our grappa is aged in barriques for 24 months; from the first sip, it is soft and warm on the palate, with notes of vanilla, dried fruit and honey. A perfect end to a meal. 5,00



COST OF SERVICE

It includes a Brezel 70 gr. 2,50 per person.
Ask our staff for your reserved bread (baked in 7 minutes).
Prices are intended in euros.

Because of the wind that often caresses our garden, we prefer not to set the table in advance. You will find a practical mug with cutlery and napkins in the centre, and placemats below it. We hope for your understanding and wish you a pleasant meal!

SIMBOLS



Gluten free



Vegetarian



Not available from 14.30 to 18.30

INFORMATIONS

* fresh frozen product

** fresh product slaughtered on site to ensure quality and safety in accordance with EC reg. 852/04 and 853/04. If you have any particular intolerances or allergies, please ask our staff to consult the allergen manual, we are at your disposal.

L'as del Formai

A TASTE TRAIL TO DISCOVER ALPINE CHEESE

3 CHEESES

Served with red pepper mustard. 14,00

1. TRENTINGRANA 36 months (Trentino)

Natural cheese, made from raw milk, hard and cooked only with milk from cows bred in Trentino.

2. PUZZONE DI MOENA 100 days

Very rare seasoning for this characteristic cheese. Made from raw cow's milk, it has a sharp smell and a distinctive, unmistakable flavour, slightly spicy with a bitter aftertaste.

3. STRACCHINO ALL'ANTICA

The name 'stracchino' can be misleading: in fact, it comes from the tradition of 'stracchi' cheeses, made from the little milk of tired cows (stracche) during transhumance. Nothing to do with today's industrial stracchino. This stracchino, from the Bergamo valleys, is produced all year round in Valtaleggio, above 1,000 metres, and matures for at least 60 days in natural caves according to traditional methods (Slow Food Presidium). It has a washed rind, white to green surface moulds, an elastic paste and a taste that ranges from sweet in the undercrust to balsamic and pungent notes at the heart, the result of the mountain environment and maturing.

PERFECT
for
2



4 CHEESES

Served with red pepper mustard and mustard of sauerkraut and honey. 17,00

1. TRENTINGRANA 36 months (Trentino)

2. PUZZONE DI MOENA 100 days

3. STRACCHINO ALL'ANTICA

4. VEZZENA D'ALPEGGIO

This is one of the oldest and most prestigious cheeses in Trentino. A classic semi-fat cheese of the Alps, it is a much sought-after product due to the particular aromas that the essences of the pastures of the high plateaus confer on this cheese with its pleasantly bitterish and not too piquant flavour.

5 CHEESES

Served with red pepper mustard and mustard of sauerkraut and honey. 19,00

1. TRENTINGRANA 36 months (Trentino)

2. PUZZONE DI MOENA 100 days

3. STRACCHINO ALL'ANTICA

4. VEZZENA D'ALPEGGIO

5. BLU BIRRAIO

After a month and a half of maturing, its semi-soft texture is already streaked with the veins of marbling; at this point, it is sponged and matured for a few weeks with artisanal double-malt beer, which will give the rind its typical brownish colour, but above all will reconcile the aromatic notes of the beer with the ethereal ones typical of any blue-veined cheese in a truly elegant manner.

try it with..

POTATO TORTÈL
+ 5,00 €



VARIATIONS ARE NOT PERMITTED

Appetizers

OUR BEST PROPOSALS, IDEAL FOR **SHARING BETWEEN TWO PEOPLE**,
TO GET INTO THE FULL SPIRIT OF TRENTINO AND ITS TRADITION



IDEAL
STARTER
for
4

TAVOLA IMBANDITA

Our sliced and fried meats!

Cold meats and cheeses accompanied by our fried pulled pork patties (6 pcs), BBQ chicken wings (6 pcs), crispy courgettes and a homemade giardiniera, fresh, crispy and full of flavour, with a sweet and sour marinade that invites you to take the next bite! 35,00



Enjoy it with our
TORTÈL DI PATATE! + 5,00 €

try it with..

FORST KRONEN BEER



IL GRAN TAGLIERE

The best of the flavours of our land in one dish!

A tasty selection of sliced meats and cheeses that symbolise our typicality. 20,00



Enjoy it with our
TORTÈL DI PATATE! + 5,00 €

try it with..

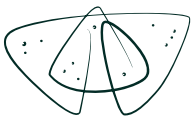
FORST KRONEN BEER





LA CARNE SALADA '700

Beef meat seasoned with spices and salt and aged for at least 20 days, according to the original 18th century recipe. We serve it with apple slices marinated in Trentodoc wine and with Trentingrana flakes. 20,00



Enjoy it with our
TORTÈL DI PATATE!  5,00 €

try it with..

FORST FELSENKELLER BEER



ROAST-BEEF BBQ IN CAPRESE

From cooking in our BBQ ovens we offer you this dish with unique and distinctive flavours, a soft and tasty English-style roast-beef served on a bed of beef heart tomato robiola cream and mountain pesto. 19,00



Enjoy it with our
TORTÈL DI PATATE!  5,00 €

try it with..

FORST KRONEN BEER





SPECK & TORTÈL on request

Our Tortèl di patate served with Trentine speck, matured for 6 months, with a new recipe using La Torre Biergarten marc. Accompanied by gurken, horseradish sauce and Schüttelbrot. 18,00

try it with..

FORST KRONEN BEER



TORTÈL DI PATATE

One of the signature dishes of Trentino, perfect to pair with our starters..

What does it look like? It is a pancake made of grated potatoes, roasted in a pan, pleasantly crispy on the outside but soft on the inside... You can't say you've been to Trentino if you've never tasted Tortèl di patate! 5,00

try it with..

FORST KRONEN BEER



First courses



CANEDERLI: THE TASTING

Four different dumplings**

- Alla nonesa, with speck, lukanica and mortandela, in a reduced vegetable broth;
- Spinach on Casolét cream;
- Cheese served with cream of mixed seasonal mushrooms;
- Canederlo di polenta, with sausage cheese and bacon, in butter and sage cream. 16,00



CANEDERLI: THE VEGETARIAN ASSOCIATION Spinach dumpling and canederlo with cheese instead of Nonesa-style canederlo and polenta.

try it with..

FORST KRONEN BEER



IL CANEDERLO CLASSICO

Traditional recipe from Val di Non. Prepared with speck, lucanica and local mortandela. Served in broth or with melted butter and sage. 15,00

try it with...

FORST KRONEN BEER



CALAMARATA DI GAMBERO

12.00 - 14.30
18.30 - 23.00

Calamarata with prawn ragout whipped with fresh tomato basil cream, topped with a prawn. 17,00

provalo con

BIRRA FORST HELLER BOCK



SPÄTZLE MEDITERRANEI 12.00 - 14.30 18.30 - 23.00

Spätzle with roasted cherry tomato, almond and basil pesto. A julienne of crispy speck completes the dish.

The combination of Alpine and Mediterranean tradition. 15,00

provalo con
BIRRA FORST KRONEN



STRANGOLAPRETI ALLA TRENTINA

The name 'strangolapreti' comes from the fact that they were the favourite dish of bishops and cardinals during the Council of Trent (1545-1563). Bread and spinach gnocchi** with sage-scented butter and Trentingrana petals. 15,00

try it with...
FORST 1857 BEER



GULASCHSUPPE TRENTINA

Delicious, slightly spicy Tyrolean-style soup: with potatoes, onions, beef, **Forst Kronen** beer, paprika (sweet and strong), tomato paste and rye croutons. A perfect combination of flavours and spices that warms body and soul. 13,00

try it with...

FORST FELSENKELLER BEER



TAGLIATELLE AL RAGÙ DI SELVAGGINA

12.00 - 14.30
18.30 - 23.00

Fresh egg pasta** made of buckwheat and white flour with
homemade game ragout**. 16,00

try it with..

FORST 1857 BEER



LASAGNA DEL CACCIATORE

Layers of fresh egg pasta with red wine ragout, tomato and creamy
béchamel sauce. A rich and aromatic dish celebrating the authentic
flavours of tradition. 14,50

try it with..

FORST HELLER BOCK BEER

Second courses

ACCOMPANY THE DISHES WITH OUR EXCLUSIVE **BREZELS!** +2,00



IL SIGNOR STINCO

WARNING! Our STINCO is addictive! (and the queue)

800 g, tender on the inside and wrapped in an irresistibly crispy rind, the result of a long and careful cooking process.

We offer it with sauerkraut and baked potatoes with onion and bacon. 18,50

try it with..

FORST HELLER BOCK BEER



OUR VERSION! GROSTEL TORTÈL

Crispy potato cake* on the bottom, julienne of shank sautéed with onion, bacon, bacon and alpine butter. Served with soft egg à la poché. 18,00

try it with..

FORST KRONEN BEER



ONLY
FOR
2
PERSONS

L'ASSE CONVIVIALE

12.00 - 14.30
18.30 - 23.00

Our mouth-watering dish to share!

Noneso dumpling** with melted butter, warm English-style Roast-beef and ribs cooked in our BBQ ovens, polenta from Storo, truffled mushrooms* and spiced potatoes*.

38,00 (19,00 per person)

try it with..

FORST KRONEN BEER



TORBURGER

12.00 - 14.30
18.30 - 23.00

Big Italian beef burger of about 280 g, enriched with fresh green salad, and our homemade tartar sauce. Crispy bacon and caramelised red onion complete this explosion of flavours. 18,50

try it with..

FORST HELLER BOCK BEER



COSTINE FORST



The historic Forsterbräu Trent pork ribs BBQ-cooked, brushed with our special home-made bbq sauce and served with fries.

Costine Medium: the right balance of taste and space for dessert. 19,00

Costine Large: the ideal choice for the really hungry. 23,00

try it with..

FORST KRONEN BEER



STUFATO DI CERVO

A great classic for those who love the strong and decisive flavour of game* cooked according to tradition. Served with the characteristic Trentino polenta from Storo. 18,00

try it with..

FORST KRONEN BEER



ANDIAMO ALL'ORTO 12.00 - 14.30 18.30 - 23.00

Our historic vegetarian dish: aubergine, braised Belgian endive, freshly blanched fennel and broccoli, Tropea red onion and roasted peppers. All accompanied by polenta, potato tortèl and soft grilled goat cheese. 19,00

try it with..

FORST V.I.P. PILS BEER



IL GRAN GALLETTO



Our interpretation of a typical beer dish, a combination of the bold taste of **Forst Heller Bock** beer and the absolute tenderness of a BBQ-cooked cockerel on hot coals.

This unique dish embodies the art of BBQ cooking at low temperatures, roasted but with a succulent meat and characterised by a TYPICALLY PINK COLOUR that misleads some people into thinking it is undercooked, but it is not.

Served with spiced potatoes*. 20,00

try it with...

FORST HELLER BOCK BEER



WÜRSTEL MERANER on request

Typical of Merano, strictly boiled and served with French fries* and homemade mustard trio (fig, sweet, **Forst Kronen** beer). 15,00

try it with..

FORST FELSENKELLER BEER



WÜRSTEL SELECTION on request

Three types of homemade sausages, differing in texture, flavour and cooking: boiled Weisswurst served with capsicum, lemon and mustard with **Forst Kronen** beer, boiled Savelade served with Tyrolean potatoes, Meraner Würstel served with goulash gravy. 17,00

try it with..

FORST FELSENKELLER BEER



TAGLIATA DI MANZO



Beef meat from Alpine breeding farms, aged for 35 days. Seasoned with Maldon salt and served with Three are better than one...Tyrolean potatoes, cumin cabbage, tomatoes with red onions and basil. 24,00

try it with..

FORST FELSENKELLER BEER



WIENERSCHNITZEL 2012

It is now an institution, a signature dish of Tyrolean cuisine. Large, thin and crispy served with fried potatoes* and lingonberry jam.

Strictly Veal! 20,00

try it with..

FORST KRONEN BEER



SALSICCIA TRENTINA



Cooked in our BBQ ovens.

Accompanied by sauerkraut, stewed beans, polenta from Storo and some tasty grilled goat cheese. 18,00

try it with...

FORST KRONEN BEER



SALMONE IN GRIGLIA



Grilled fillet of salmon accompanied by a dice of fresh seasonal vegetables with a basil fragrance. An almond and sun-dried tomato pesto completes the dish. 23,00

try it with...

FORST KRONEN BEER

Salads

POLLO SALAD on request

Green salad, carrots, cabbage, dry cherry tomatoes, pulled chicken rosemary croutons and dressing yoghurt dressing. 17,00

try it with..

FORST KRONEN BEER

"CIVETTA" SALAD

Green salad, sun-dried cherry tomatoes, capsicums, multicoloured carrot cubes cooked at low temperature, lime prawn tails, toasted pine nuts and sesame seeds and basil dressing. 16,00

try it with..

FORST V.I.P. PILS BEER

"LA TORRE" SALAD on request

Green salad, carrots, cabbage, dry cherry tomatoes, cucumber, melon, Greek feta, pretzel croutons, almond slivers and basil dressing. 16,00

try it with..

**WEIHENSTEPHANER
HEFEWEISSBIER BEER**

Side dishes

"LA TORRE"

Three are better than one... Tyrolean potatoes, cumin cabbage, tomatoes with black beans, red onion and basil. 7,00

SAUERKRAUT

Finely chopped cabbage, subjected to lactic fermentation and then stewed together with prickly pears and sausage for seasoning. 5,00

BAKED VEGETABLES

Aubergines, peppers, Tropea onions, Belgian endive and piccadilly tomatoes. 7,00

STORO FLOUR POLENTA

5,00

CUMIN CABBAGE SALAD

5,00

TRIFOLIATED MIXED MUSHROOMS

8,00

FRYED POTATOES**

5,00

BAKED POTATOES

With onion and bacon. 7,00

STEWED BEANS

Red-king beans with bacon, tomato concassé and sage. 7,00

POKER DI CONTORNI

How can you resist? A sampling of 4 different side dishes: sauerkraut, potatoes in Tyrolean sauce, truffled mushrooms* and stewed beans. 12,00

THIS DISHES ARE ALL



Allergeni

APPETIZERS

CARNE SALADA '700
A7 - A12

GRAN TAGLIERE FORST
A3 - A7 - A9 - A10 - A12

L'AS DEL FORMÀI
A3 - A7 - A10 - A12

SPECK & TORTEL
A1 - A3 - A7 - A9 - A10 - A12

ROAST-BEEF BBQ IN CAPRESE
A6 - A7 - A9 - A10 - A12

TAVOLA IMBANDITA
A3 - A6 - A8 - A9 - A11 - A12

FIRST COURSES

CANEDERLI L'ASSAGGIO
A1 - A3 - A7 - A9 - A12

CALAMARATA DI GAMBERO
A1 - A2 - A9 - A12

IL CANEDERLO ALLA NONESA
A1 - A3 - A7 - A9 - 12

GULASCHSUPPE TRENTINA
A1 - A12

LASAGNA DEL CACCIATORE
A1 - A3 - A7 - A9 - A12

LO SPAGHETTO DEL VENERDI
A1 - A2 - A12

STRANGOLAPRETI ALLA TRENTINA
A1 - A3 - A7

TAGLIATELLE DI SELVAGGINA
A1 - A3 - A6 - A7 - A9 - A12

SPÄTZLE MEDITERRANEI
A1 - A3 - A6 - A7 - A8 - A9 - A12

SECOND COURSES

ANDIAMO ALL'ORTO
A6 - A7 - A12

COSTINE FORST
A6 - A9 - A10 - A12

GRÖSTEL TORTEL
A3 - A6 - A7 - A9 - A12

LASSE CONVIVIALE
A1 - A3 - A6 - A7 - A9 - A12

IL GRAN GALLETTO
A1 - A6 - A9 - A10 - A12

SALSICCIA TRENTINA
A6 - A7 - A9 - A12

SALMONE IN GRIGLIA
A4 - A6 - A7 - A8 - A9 - A12

SELEZIONE DI WÜRSTEL
A1 - A3 - A9 - A10 - A12

STINCO DI MAIALE
A6 - A9 - A12

STUFATO DI CERVO
A9 - A12

TAGLIATA DI MANZO
A3 - A12

TORBURGER
A1 - A3 - A6 - A7 - A9 - A10 - A11 - A12

UN INSOLITO FRITTO MISTO
A2 - A3 - A4 - A12

WIENERSCHNITZEL 2012
A1 - A3

WÜRSTEL MERANER
A1 - A9 - A10

SALADS

"CIVETTA" SALAD
A2 - A6 - A8 - A9 - A10 - A11 - A12

"LA TORRE" SALAD
A1 - A7 - A8 - A10

POLLO SALAD
A1 - A7 - A9 - A12

SIDE DISHES

CRAUTI
A12

CONTORNO LA TORRE
A3 - A12

FAGIOLI STUFATI
A6 - A9 - A12

INSALATA DI CAPPUCCI AL CUMINO
A12

POKER DI CONTORNI
A3 - A6 - A9 - A12

VERDURE INFORMATE
A6 - A12

SWEETS

DOLCE AMARO
A3 - A7 - A12

DOLCE SPIRITO
A1 - A3 - A7 - A8 - A12

GELATO SORBETTO
LIMONE E SALVIA
A3 - A7 - A12

SIXTUS CREME BRÛLÉE
A1 - A3 - A7 - A12

SACHER
A1 - A3 - A7 - A8

BIRRAMISÙ FORST
A1 - A3 - A7 - A12

STRUDEL FORST 1857
A1 - A3 - A7 - A8

A1: cereals containing gluten: wheat, rye, barley, oats, spelt, kamut and derived products

A2: crustaceans and crustacean products

A3: eggs and egg products

A4: fish and fish products

A5: peanuts and peanut products

A6: soya and soya products

A7: milk and milk products (including lactose)

A8: nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, Macadamia

or Queensland nuts and their products)

A9: celery and celery products

A10: mustard and mustard products

A11: sesame seeds and sesame seed products

A12: sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/l in terms of so2

A13: lupins and lupin products

A14: molluscs and mollusc products