

# Ty BISTRO

À LA CARTE  
12:00 - 18:00

## Pasta and soups

<b>Penne</b>	17
with Alpine Grey Cow ragout	
<b>Pici</b>	19
Cacio and Pepper with speck and asparagus	
<b>Linguine</b>	22
Verrigni with clams and mullet bottarga	
<b>Spaghetti</b>	17
Senatore Capelli Carbonara style	
<b>Minestrone</b>	15
My signature vegetable soup with seasonal herbs	
<b>Canederli</b>	16
Speck and cheese dumpling and herbs with melted butter and chive	
<b>Plin Ravioli</b>	46
stuffed with three meats served with fresh truffle	

## Sea and land

<b>Branzino</b>	25
Sea bass in tomato, olives and capers served with sautéed baby spinach	
<b>Tempura</b>	25
Shrimp and vegetable with tartar sauce	
<b>Cotoletta</b>	29
of veal with the bone milanese style, served with mountain potatoes mash	
<b>Hamburger 200 gr</b>	25
Grey alpine cow with tomatoes, onions, mayonnaise and chips	
<b>Fiorentina</b>	100g/9
x 2 pax - ca. 1 kg grilled with side dishes	



## Ty Bistro Specials

### PIZZA PADELLINO

<b>Margherita</b>	15
tomatoes sauce, plum tomatoes, mozzarella and basil	
<b>Cetara</b>	18
buffalo mozzarella, rocket, Cetara anchovies	
<b>Val d'Orcia</b>	18
mozzarella, Pecorino, rigatino and Cinta Senese ham	

## Side dishes

<b>Mountain potatoes purée</b>	8
<b>Roasted potatoes</b>	8
<b>Sautéed spinach with butter</b>	8
<b>Mix salad</b>	8

## Trekking Gourmet

<b>Snails</b>	18
Bourguignonne style with warm pan brioche - 6 pcs.	
<b>Veal</b>	18
in tuna sauce with deep-fried capers and sweet and sour onion	
<b>Tagliere Tosco Tyrol</b>	18
Tosco Tyrol board with speck, Cinta senese ham, hut's cheese and Pecorino	
<b>Tartare 150 gr</b>	32
Alpine Grey Cow dressed the old way with white bread crouton	
<b>Sockeye Salmon</b>	24
smoked, bread crouton, fresh cheese, baby fennel, avocado and cucumber	
<b>Club Sandwich</b>	26
egg, turkey, bacon, tomato and lettuce	
<b>Caesar Salad</b>	18
lettuce, grilled chicken breast, bacon, bread croutons, Parmigiano shavings and Caesar dressing	

## Sweet temptations

<b>Tiramisù</b>	9
Mascarpone cream, savoiardi biscuits, coffee and cacao	
<b>Cheesecake</b>	9
with Vipiteno's raspberries	
<b>Fruit</b>	14
seasonal	
<b>Strudel</b>	9
with apple of the Val di Non and vanilla sauce	
<b>Ice-cream and Sorbets</b>	6

## Very Italian Aperitivo

<b>Americano</b>	10
Carlo Alberto Rosso, Campari, Angostura, orange juice, soda water	
<b>Hugo</b>	10
St Germain Elderflower liqueur, fresh mint, soda and prosecco	
<b>Mimosa</b>	10
Fresh orange juice, orange bitter and Prosecco	
<b>Rossini</b>	10
Fresh strawberries, Prosecco	
<b>Mediterranean Fizz</b>	14
Malfy rosa, pink grapefruit juice, rosemary syrup topped up with soda	
<b>La Dolce Vita</b>	14
Hendrick's gin, cucumber, fresh mint, apple juice, lemon juice and soda	
<b>Italian Passion</b>	15
Beluga Vodka, Campari, lime and pineapple juice topped up with soda	

## Draft beer

<b>Hefeweissbier</b>	5
Weihenstephaner	
<b>Felsenkeller</b>	5
Forst	
<b>Vienna Lager</b>	5
Batzen Bräu/Batzen Bräu	

## Bottled beer

<b>Old Hand Barley Wine</b>	15
Batzen, South Tyrol, Italy 11,1 % Vol. Barley malt	
<b>Nöel Liquirizia</b>	0,70 l 24
Baladin, Piemonte, Italy 9,0 % Vol. Barley malt, corn malt, liquorice	
<b>Classic method 2016</b>	0,70 l 30
Baladin, Piedmont, Italy 10,0 % Vol. Barley malt, weizen, buckwheat, spices mix	
<b>Xyauyù Fumè 2015</b>	0,50 l 35
Baladin, Piedmont, Italy 14,0 % Vol. Malto d'orzo	
<b>Xyauyù Barrel 2015</b>	0,50 l 35
Baladin, Piedmont, Italy 14,0 % Vol. Barley malt	

## Water and soft drinks

<b>Dolomia still</b>	750 ml 5
	330 ml 3
<b>Dolomia sparkling</b>	750 ml 5
	330 ml 3
<b>CORTESE ORIGINALE 1959</b>	
<i>Historically Italian, uniquely bio</i>	
<b>Gazzosa</b>	275 ml 5
<b>Chinotto</b>	275 ml 5
<b>Cedrata</b>	275 ml 5
<b>Lemonade</b>	275 ml 5
<b>Red Orange</b>	275 ml 5
<b>Cola</b>	275 ml 5
<b>Cortesino White or Red</b>	200 ml 5
<b>SCortesino Tonic</b>	200 ml 5
<b>SCortesino Ginger Beer</b>	275 ml 5

## Mocktail, Alcohol free

<b>Shirley Temple</b>	7
Raspberry syrup, lemon and ginger ale	
<b>Skinny</b>	7
Cranberry juice, lime and soda	
<b>Skiwasser</b>	7
Raspberries, lemon and tonic water	
<b>TyBreeze</b>	7
Ginger, mint and bitter lemonade	

## Juices

<b>Fresch Orange Juice</b>	280 ml 7
<b>Fresch Pink Grapefruit juice</b>	280 ml 7
<b>ALAIN MILLIAT</b>	
<i>Since 1997 Alain Milliat selects, transforms and returns the best of fruits with all their shades</i>	
<b>White Chardonnay grape juice</b>	330 ml 6
<b>Red Merlot grape juice</b>	330 ml 6
<b>Pomegranate Juice</b>	200 ml 6
<b>Tangerine Juice</b>	330 ml 6
<b>Strawberries Nectare</b>	200 ml 6
<b>Mango Nectare</b>	200 ml 6
<b>Passion Fruit Nectare</b>	330 ml 6

## Wines

<b>SPARKLING WINES</b>		
<b>'61 Nature</b>	15	75
Berlucchi, Lombardy, Italy – 2015		
<b>Tre Classico</b>	15	75
Buvoli, Veneto, Italy – NV		
<b>Champagne of the day</b>	16	80
Sommelier special selection		
<b>WHITE WINES</b>		
<b>448 s.l.m. Bianco</b>	6	30
Girland, South Tyrol, Italy – 2021		
<b>Paula</b>	8	40
Röckhof, South Tyrol, Italy – 2020		
<b>Vom Kies, Pinot Grigio</b>	10	50
Rohregger, South Tyrol, Italy – 2020		
<b>Gewürztraminer</b>	10	50
Leya, South Tyrol, Italy – 2021		
<b>Vom Kalk, Sauvignon Blanc</b>	10	50
Rohregger, South Tyrol, Italy – 2020		
<b>ROSÈ WINES</b>		
<b>Rosato</b>	6	30
Patrizia Cencioni, Tuscany, Italy – 2021		
<b>RED WINES</b>		
<b>Governo di Castellare</b>	6	30
Castellare di Castellina, Tuscany, Italy – 2021		
<b>Lagrein</b>	8	40
Weinberghof, South Tyrol, Italy – 2021		
<b>Angrà, Pinot nero</b>	8	40
Nals Margreid, South Tyrol, Italy – 2021		
<b>Il Villaggio</b>	10	50
Podere Forte, Tuscany, Italy – 2019		
<b>Alte Reben, Kalterersee Classico</b>	10	50
Rohregger, South Tyrol, Italy - 2020		
<b>Roero Riserva Ciabot San Giorgio</b>	12	60
Angelo Negro, Piedmont, Italy - 2018		
<b>Lagrein Riserva</b>	15	75
Tenuta Mayr-Unterganzner, South Tyrol, Italy – 2019		
<b>Coffee Shop</b>		
<b>Teas and Infusions</b>		5
<b>Hot Chocolate</b>		6
<b>Marocchino</b>		5
Espresso, cocoa powder, milk cream		
<b>Viennese Old Preparation</b>		5
Espresso, Cocoa powder, whipped cream		
<b>Espresso Tyrol</b>		10
Espresso, Grappa Moscato and sugar		