



CLICK AND SHARE
#GHTCOMANO



IL PARCO
LOUNGE BAR

Day menù

SANDWICH

Ham & cheese maxi toast (1,3,5,6,7)	.7
Wholegrain maxi toast	.7
<i>Tomato, mozzarella and basil</i> (1,3,5,6,7)	
Slice of homemade pizza margherita (1,7,9)	.7
Rye bread flavours of Trentino	.10
<i>Speck, pickles, cheese and tartar sauce</i> (1,3,5,6,7,12)	
Vegetarian bun with tumeric	.10
<i>Vegetables, cheese and basil oil</i> (1,3,5,6,7,11)	

LUNCH

Our biological beef burger	.16
<i>Local melted cheese, smoked sauce, salad</i> (1,6,7,9,10,11)	
Smoked trout tartare with honey	.18
<i>Storo polenta chips, sweet-sour spring onion, yoghurt emulsion</i> (1,4,7,11,12)	

Chef's suggestions

First courses of the day	.14
Second courses of the day	.18
Light desserts of the day	.8

SALADS

Caprese	.14
<i>Buffalo's milk mozzarella, candied cherry, tomatoes, sweet and sour cucumbers pesto, basil</i> (1,7,8,12)	
Light salad	.14
<i>Mixed salad, tomatoes, mais, carrots, tuna fillet, olives, greek feta</i> (4,7,12)	
Soba- Noodles	.14
<i>Vegetables, sprouts, olive powder</i> (1,6,12)	

FRUIT

Fresh seasonal mixed juices	.7
Fruit smoothie	.7
Fresh juice	.7
Fruit salad	.7

COFFEES

Espresso	.2
Corretto	2.5
Americano	2.5
Iced shaked coffee	3.5
Marocchino	2.5
Cappuccino	2.5
Barley coffee/Ginseng	2.5
The	2.5
Trentino herbal teas	.5
Hot chocolate	.3
Hot chocolate with whipped cream	3.5

DRINKS

Coca Cola, Orange soda, Tonic water	.3
Iced tea - lemon or peach	.3
Juices	2.5
Mineral water 0,50 ml	.2
Mineral water 0,75 ml	.3
Crodino, Campari	.3

BEERS

Bio craft beer - on tap	0,30 ml .5
<i>(Valle del Chiese)</i>	0,40 ml .7
Local craft beers 0,33 ml	.5
<i>(Valle del Chiese rossa e nera)</i>	
Weizen craft beer 0,50ml	.8
<i>(Brenta Braü)</i>	
Domestic & imported beers 0,33 ml	.5
Radler 0,40 ml	.7

APERITIFS, COCKTAILS AND WINES

Alcohol-free aperitif	.5
Cocktail	from .7
Trento DOC	.6
Franciacorta	.6
Champagne (<i>min. 2 glasses</i>)	per glass .15
Prosecco	.6
Wine by the glass	.6
Vino Santo Trentino	.9