



“The Flavours of the Park”



The flavours of a place play a fundamental role in understanding it and introducing it to others. The history of its people, the scent of its soil and the purity of its waters are all interwoven in these flavours. The Adamello Brenta Nature Park is home to a flourishing community of local producers who transform the bounty of its fields and forests, and its vast heritage of traditional wisdom, into a delightful array of gastronomic specialities.

The products and flavours of the **Val Rendena** and **Valli Giudicarie**, selected by **Chef Danilo Surci** and by **Gianna** for the menu during your stay at the hotel, are also available for purchase.

- Spessa delle Giudicarie D.O.P. cheese

A cheese with a moderate fat content made with milk from mountain pastures, which gives it a distinctive Alpine flavour.

- Salamis and other cured meats from the Val Rendena: Speck, Rustic Cacciatore Salami, Rustic Pancetta, Fresh Sausage, Garlic Salami and Rolled Pancetta

Superior quality products made from selected pork using traditional methods.

- Yellow Storo Maize Flour

The perfect flour for making Polenta Trentina.

- Superior quality fish products: Marinated Trout, Smoked Salmon Trout, Smoked Char, Trout Roe

The cold, uncontaminated waters of the mountain streams are a guarantee of a product farmed with traditional methods and ideal for superior quality artisan cuisine.

- Bleggio Potatoes and Walnuts

We have selected two particularly traditional products, with origins dating back centuries, from this historic agricultural area approximately 40 Km from Madonna di Campiglio.

- Parco High Quality Honey

Honey is the essence of flowers. The Adamello Brenta Nature Park offers a selection of varieties to cater for all purposes: a delicate, sweet light honey; an intense, distinctly flavoured honey; a rustic honey with a slightly more bitter, tart flavour; and a balsamic honey.

- Trentino Apple and Raisin Strudel

With Golden Delicious apples from the Val di Non.

- Carrot Cake, Gianna Cake, ‘Fregolotti’ Crumb Cake

Made with Chef Giuseppe and Gianna’s own secret recipes.

- Marzemino and Teroldego Red Wines, Kerner and Nosiola White Wines

Our wine list offers a wide selection of labels. Wines may be purchased with a 20% discount.

- BORONI Masterwort, Juniper and Gentian spirits

Three distillates made from typical plants from the Trentino mountains, and each with its own distinct character.

- Traditional local Single Variety and Herbal Grappas

The Trentino distillate par excellence – aromatic, dry, smooth and fortifying!