Ristorante & Pizzeria

Creative Italian Cuisine with Heart

Trentino combines culinary tradition with modern accents – an Italian world of enjoyment for every occasion.

Whether classic pasta, refined fish dishes or creative wood-fired pizza – our ambitious team interprets Italian cuisine with Mediterranean charm and avant-garde finesse.

True Italian moments

Family Dietmar and Vivien Jochum with team

Aperitivi

WLAN

Aperitif

Martini Bianco / Rosso	5 cl	€6,-
Campari Orange / Soda	4 cl	€7
Estivo Orange (Ramazzotti orange, Prosecco)	0,2 l	€7,5
Estivo Limoncello (Limoncello, Prosecco)	0,2 l	€7,5
Estivo Peach (Peachtree, Prosecco)	0,2 l	€7,5
Prosecco Conca d´Oro / Rosé	0,1 l 0,2 l	€6,- €10,-
Veneziano (Aperol, Prosecco, orange)	0,2 l	€7,5
Hugo (Elderflower, Prosecco, mint, lemon)	0,2 l	€7,5

ⓘ Our staff will gladly inform you about allergenic ingredients in our dishes

Trentino

Tagesempfehlung

Fresh and hand-selected

53 Piatto da Sogno – €22

A selection of Italian delicacies: Vitello Tonnato, tomato & mozzarella, melon & Parma ham, bruschetta, king prawns, bresaola, smoked salmon & olives. Ideal for sharing – or enjoying on your own.

78 Risotto con Funghi E Anatra – €31

Creamy mushroom risotto with Parmesan, pink-roasted duck breast, and seasonal vegetables — rich Mediterranean flavors with an autumn touch

80 Paccheri con Salsiccia e Gamberoni – €24

Homemade paccheri with spicy salsiccia and delicately sautéed king prawns, refined with fine vegetable julienne and fresh cherry tomatoes – harmoniously combined into a full-bodied pasta dish.

106 Cervo e Bosco – €33

Pink-roasted venison loin with selected forest mushrooms, wild herbs and shaved Parmesan. Datterino tomatoes and fresh pasta. Refined and perfectly balanced.

115 Piatto di Pesce – €39

Noble grill platter with salmon, scampi, calamari, sea bream & king prawn – served on homemade truffle pasta. A luxury delight for fish lovers.

121 Saltimbocca E Canterelli – €33

Juicy pink-roasted veal saltimbocca with delicate Parma ham, served with fresh chanterelles and sweet datterino tomatoes in a creamy sauce, refined with an aromatic red wine jus.

128 Dry Adge Filetto e Tartufo – €43

Tender beef fillet (German heifer), refined with black Périgord truffle, served with pappardelle & Datterino tomatoes. Full of character, aromatic and unforgettable.

Trentino

Ciao Bambini
Children

200. Garfield – €10,-
Lasagna with fine Bolognese, creamy béchamel and mozzarella – just like mom makes!

201. Paw Patrol – €15,-
For little heroes! Crispy turkey Piccata Milanese with tomato spaghetti – mission delicious!

202. Peppa Wutz – €9,-
Classic spaghetti Bolognese – simple, tasty and ideal for small gourmets.

203. Bob der Baumeister – €9,-
Spaghetti Napoli with fruity tomato sauce – vegetarian, mild and child-friendly.

204. Winni Poob – €12,-
Tortelloni with ham in a mild cream sauce – soft, creamy and just right!

205. Prielle – €15,-
Salmon fillet from Neptune's kitchen, served with fine buttered noodles – light & delicious like a sea breeze.

Kinderpizzen aus dem Holzofen

206. Pizza Bruno – €8,-
Simple & good: tomato and mozzarella on crispy base – the classic!

207. Pizza Olivia – €9,-
Pizza with salami – for brave explorers with good taste.

208. Pizza Ladybug – €9,-
Mild & sweet: with ham and extra cheese – just like Marinette likes it.

209. Pizza Cat Noir – €10,-
For little adventurers – with tuna, corn and mozzarella.

Trentino

Insalata
salad

32. Insalata Mista – €6,5
A small, fresh side salad with onions – ideal as an accompaniment.

34. Insalata Selvatica – €12
Wild herb salad with Datterino tomatoes and creamy Bufalino, refined with fruity raspberry dressing.

35. Insalata Trentino – €16
Colourful salad variation with tangy shepherd's cheese, tuna, corn, olives and red onions – hearty and Mediterranean..

36. Insalata Athletiko – €18
Fresh salad with tender grilled turkey breast, sun-ripened olives, marinated peppers and red onions – a Mediterranean delight for active guests.

37. Insalata Chef – €25
Exclusive & maritime: grilled monkfish, salmon and prawn on mixed salad.

38. Insalata Mediterran – €17
Fresh leaf salad, lovingly arranged with warm grilled antipasti vegetables – a light delight with Mediterranean flair.

At the table we serve 8-year-aged balsamic vinegar and Nocellara olive oil. House dressing available upon request.

Minestre
soup

45. Zuppa di Pomodoro – €7,5
Tomato soup, classically seasoned in Italian style – warms heart and palate.

46. Zuppa di Formaggio – €8,5
Cheese soup made from aged Grana Padano (12 months), creamy and full-bodied.

Antipasti

Italian Starters

50. Carpaccio di Manzo – €17

Tender beef fillet, thinly sliced, served with rocket and fine Parmesan shavings. Classic Italian style.

51. Mozzarella Caprese di Bufala – €15

Fresh tomatoes, creamy buffalo mozzarella and aromatic basil. Simple – yet a highlight.

52. Vitello Tonnato – €17

Thin slices of veal refined with tuna-caper sauce and mild onions. A Piedmontese classic – elegant and light.

55. Insalata di Polpo – *€18*

Lukewarm octopus on leaf salad with sweet Datterino tomatoes – a Mediterranean speciality.

56. Antipasti Misti – *€19*

A refined journey through Italy: grilled vegetables, creamy burrata, finest Parma ham, Neapolitan-style artichoke salad and a noble skewer of prawn & scallop – fresh, light and elegant.

57. Bruschetta vom Holzofen – *€12*

Crispy homemade bread topped with fresh tomatoes, garlic, basil and finest Nocellara olive oil.

58. Prosciutto e Melone – €16

Finely sliced Parma ham with sweet cantaloupe melon – light and summery.

59. Carpaccio di Yellowfin – €17

Thin slices of yellowfin tuna with wild herbs, lemon and cherry tomatoes – fresh and delicate.

Pasta
Noodles

61. Spaghetti all'amatriciana – €16

A Roman classic: tomato sauce with savoury guanciale (cured pork cheek), onions and finest olive oil – hearty, aromatic and traditional.

62. Spaghetti alla Carbonara – €18

Golden spaghetti coated in a silky sauce of pancetta, egg and cream – a creamy comfort moment from Roman cuisine.

63. Linguine Aglio, Olio e Gamberetti – €21

A touch of Southern Italy: linguine in fragrant olive oil with garlic, chili and fresh shrimps & king prawns – fiery yet delicate.

64. Spaghetti al Chili – €22

Spicy and intense: chili, prawns, cherry tomatoes and fresh basil with garlic in olive oil – only for the brave!

65. Bucattini Pesto e Jakobi – €23

Tender scallops on bucatini, refined with aromatic rocket pesto, Datterino tomatoes and fine Parmesan – a greeting from Italy's gardens and coasts.

66. Bucattini allo Scoglio – €23

Bucatini with a selection of fine seafood: mussels, calamari, scampi and king prawns in a delicate tomato sauce with a touch of chili – Mediterranean and aromatic, like the harbour of Naples.

68. Pappardelle fresca al Tartufo con Vitello – €26

Fresh ribbon pasta in creamy truffle sauce, crowned with tender veal – a composition of finesse and Italian passion.

Pasta fresca

Fresh egg pasta

69. Pappardelle allo Zafferano e Salmone – €23

Fine pappardelle in a smooth saffron sauce with gently seared salmon – elegant and aromatic.

70. Pappardelle Jakobi Roma – €24

Pure Mediterranean joy: pappardelle with prawns, shrimps and scallops, refined with olives, capers, rocket and fine chili in premium Nocellara olive oil.

71. Paccheri al Gorgonzola e Spinaci – €18

Large pasta tubes in creamy gorgonzola sauce with fresh spinach – comforting and nutty.

73. Garganelli al Salmone – €22

Fine pasta with tomato-cream sauce, salmon, shrimps and a touch of garlic – perfectly balanced and maritime.

74. Garganelli all'Arrabbiata – €16

Spicy tomato sauce with fiery chili – a classic with attitude.

75. Tortelloni alla Panna – €18

Homemade tortelloni in fine cream sauce with ham and grated Parmesan – a true comfort classic.

Cozze fresche

Fresh mussels

76. Vino Bianco – €22

Fresh mussels gently cooked in white wine, garlic and herbs – pure Mediterranean pleasure.

77. Marinara – €22

Fresh mussels in aromatic tomato sauce with garlic, chili and herbs– coastal Ligurian style.

Risotto

Corn Rice

79. Risotto alla Toscana – €22

Creamy saffron risotto with grilled turkey, fresh vegetables and fine Parmesan – elegant and balanced with Tuscan character.

Pasta Forno

Oven-Baked Specialities

84. Cannelloni e Spinaci – €18

Filled pasta rolls with spinach and savoury Vorarlberg mountain cheese in fruity tomato sauce – vegetarian, hearty and oven-baked.

85. Lasagne al Forno – €19

Traditional lasagna with Bolognese, fine béchamel sauce and gratinated mozzarella – a true classic.

86 Gnocchi e Salsiccia e Coda di Rospo – €24

Potato gnocchi with Salsiccia and monkfish, in tomato sauce with garlic and chilli, topped with Fior di Latte and gratinated – a refined reinterpretation.

87. Gnocchi alla Sorrentina – €17

Potato gnocchi in tomato sauce, baked with fresh basil and mozzarella – soft, mild and typically Southern Italian.

88. Tris al Forno – €20

A baked delight for true lovers: layered lasagna, robust wild cannelloni and tender tortelloni – varied, warming and authentically Italian.

90. Paccheri al Forno – €18

Large pasta tubes with Bolognese, ham, peas and mushrooms, baked with mozzarella – hearty and satisfying.

98. Wild-Cannelloni – €24

Filled cannelloni with venison and game meat, refined with forest mushrooms, cream and mountain cheese – rich, noble and comforting.

Trentino

Pesce
Fresh fish

110. Coda di Rospo e Gamberoni – €39
Monkfish medallion, king prawn and scampi on fresh pasta, refined with rocket pesto, cherry tomatoes, Parmesan and toasted pine nuts – noble and Mediterranean.

111. Rombo e Tartufo – €43
Turbot fillet on pappardelle with fine Perigord truffle sauce, Datterino tomatoes, rocket and Parmesan – luxurious and full-bodied.

112. Dorade e Funghi – €36
Sea bream fillet with fresh pasta, wild herbs and aromatic forest mushrooms, served with Datterino tomatoes and shaved Parmesan – delicate and earthy.

113. Gamberoni alla Griglia – €36
Freshly grilled king prawns with crispy rosemary potatoes and colourful grilled vegetables – light and full of flavour.

Carne
exclusive sustainable meat

120. Piccata alla Milanese – €31
Pink-roasted veal medallions in golden cheese-egg coating on classic tomato spaghetti – refined Northern Italian cuisine.

122. Scaloppina alla Pizzaiola – €31
Veal medallions with tomatoes, olives, capers, garlic & chili in fine Nocellara olive oil. Served with fresh pappardelle.

125. Bistecca alla Griglia – €35
Argentinian rump steak grilled to perfection, served with rosemary potatoes and Mediterranean grilled vegetables – bold and classic.

Pizza

Pizza Gourmet - La Cucina Italiana

Die Klassiker

Margherita – €12
Tomato sauce, Fior di Latte

Salami – €14
Tomato sauce, Fior di Latte, Italian salami

Prosciutto – €14
Tomato sauce, Fior di Latte, cooked ham

Quattro Formaggi – €16,5
Tomato sauce, Fior di Latte, Taleggio, Gorgonzola, Parmesan

Cinque Stagioni – €16
Tomato sauce, Fior di Latte, salami, ham, artichoke, mushrooms, anchovies

Fior di Latte

This is fresh mozzarella made from cow's milk – especially mild, creamy, and delicately melt-in-the-mouth. Ideal for pizza because it melts beautifully without releasing excess water. A true classic of Neapolitan cuisin

Vegetarisch & Frisch

Spinaci – €16,5
Tomato sauce, Fior di Latte, fresh spinach, shepherd's cheese, garlic

Rustica – €16
Tomato sauce, Fior di Latte, eggplant, zucchini, garlic

Verdure Fresche – €16,5
Tomato sauce, Fior di Latte, broccoli, cauliflower, carrots, bell peppers, cherry tomatoes, sugar snap peas

Rucola – €14,5
Tomato sauce, Fior di Latte, fresh rocket

Carrettiera di Bufala – €15,5
Tomato sauce, Fior di Latte, buffalo mozzarella, cherry tomatoes

Guanciale

Air-dried pork jowl – aromatic, tender, and more flavorful than bacon. Indispensable for authentic carbonara and hearty pizzas

Trentino

Pizza

Pizza Gourmet - La Cucina Italiana

Exclusive Compositions

Reale Burrata – €18
Fior di Latte, burratina, Parma ham, cherry tomatoes, arugula, garlic, parmesan shavings

Parma – €16,5
Tomato sauce, Fior di Latte, Parma ham

Tartufo Vitello – €22
Cream sauce, Fior di Latte, veal medallions, arugula, truffle, burratina

Porcini Bufala – €22
Fior di Latte, veal medallions, porcini mushrooms, buffalo mozzarella, arugula, cherry tomatoes

Pancetta

Italian pork belly – mildly smoked or air-dried. Delicately seasoned, buttery, with fine fat marbling – perfect for pizza.

Surprising & Rustic

Capricciosa – €18
Tomato sauce, Fior di Latte, salami, ham, artichoke, olive, bell pepper, caper, mushrooms

Pierino – €16,5
Bolognese, Fior di Latte, salami, ham, mushrooms

Calzone *(filled pizza pocket)* – €17
Cherry tomatoes, Fior di Latte, ham, salami, arugula, parmesan

Taormina – €16,5
Tomato sauce, Fior di Latte, bell pepper, pancetta, olive, sun-dried tomatoes, garlic

GOOD TO KNOW

All pizzas are freshly prepared with high-quality ingredients. Special requests or substitutions are available for an additional charge.

Trentino

Pizza

Pizza Gourmet - La Cucina Italiana

From the Sea

Tonno – *€16,5*

Tomato sauce, Fior di Latte, tuna, onions

Fresco di Mare – *€19*

Tomato sauce, Fior di Latte, scallop, prawn, calamari, mussels, shrimps, cherry tomatoes, garlic

Trentino – *€19*

Tomato sauce, Fior di Latte, shrimps, scampi, garlic

Our Pizzas

33 cm in size, baked in a wood-fired oven using the patented **Sui-Giù® technique** on perforated stone. For an extra crispy base and a light, airy crust.

Spicy & Bold

Calabria – *€16,5*

Tomato sauce, Fior di Latte, spicy salami, onions, shepherd's cheese

Mexicana- *€16,5*

Tomato sauce, Fior di Latte, pancetta, corn, bell peppers, chili

Salsiccia e Porcini – *€20*

Hearty pizza with spicy salsiccia, porcini mushrooms, onions, garlic, creamy bufalino and sweet cherry tomatoes – rustic, aromatic and intense.

Diavolo – *€18*

Spicy pizza with piquant tomato sauce, Vorarlberg mountain cheese, hot salami, peppers and black olives – fiery and powerful in flavou

Sourdough – Pasta Madre

Made from wheat, rice and soy flour. Thanks to natural fermentation of up to 72 hours, the dough becomes particularly light, aromatic and easy to digest.

Available for every pizza
Additional charge: € 2.50

To Share & Starters

Pizza Bread (sliced) – €9,5

Fresh from the oven, served with garlic oil & tomato sauce – ideal for sharing.

Pannini – €8

Oven-fresh flatbread made from pizza dough, with garlic oil & herbs – wonderfully crispy.

Trentino