

— *Famiglia Prest* —  
RISTORANTE  
— *RPJ* —



TIVOLI  
CORTINA

VALUABLE EXPERIENCE

## TIVOLI CLASSICS

**Egg Bio From Dolomiti 38,00 ☒**

Deep fried egg, raw and cooked Treviso chicory  
in raspberry vinegar, Hollandaise sauce foam  
(3-7)

**Passeggiata nel bosco 42,00**

Deer tataki, mushrooms powder,  
crispy puccia bread and yogurt mayonnaise  
(1-3-7-8-9)

**Cold Spaghetti 43,00**

with raw fishes tartar  
**with addition of caviar 78,00**  
(1-2-4-14)

**Plin Style Ravioli 39,00**

stuffed with rabbit in thyme, saffron sauce,  
coffee powder Kafa and mushrooms  
(1-3-7-9)

**Alpago Valley Lamb 56,00**  
**in two services**

lamb terrine, stew with rosemary, lamb belly confit style  
liver Venetian style, fried cutlet and tripe  
(1-3-7-9)

**Pigeon 56,00 ☒**

brest with oil cooking, pigeon leg confit style, foie gras  
escalope, smoked celeriac cream  
(9)

## STARTERS

**Lobster Tartare 49,00** ☒

lobster tartar, seaweed, mango salad, black tapioca  
waffle and miso mayonnaise  
(2-4-6-9)

**Wagyu Australiano 42,00** ☒

tartare e Carpaccio di Wagyu con finferli  
e cappuccio marinato  
(2-4-7-8)

**Roasted artichoke 38,00** ☒

jerusalem artichoke chips and cream, hazelnut mayonnaise,  
paprika and hazelnut crumble  
(6-8-11)

**Alpin char 39,00** ☒

with thyme sauce and spiced cabbage  
(4-7)

**Potato and black truffle croquette 40,00**

with mushrooms and Parmesan 48 months foam  
(1-3-7)

**Raw fish selection 75,00** ☒

selection of fish carpaccio, tartar and caviar  
(2-4-6-8-9)

## FIRST COURSES

**Tagliatelle 40,00**

with free-range chicken, candied lemon  
and fiolaro broccoli  
(1-3-7-9)

**Riso 40,00** ☒

risotto with pepper and Pecorino cheese,  
morels mushroom and foie gras sauce  
(7-9)

**Lobster Tortelli 43,00**

stuffed with lobster and prawns, coconut bisque,  
black truffle and pak-choi  
(1-2-3-7-9)

**Alpago Valley Lamb Ravioli 40,00**

variation of artichokes and Macadamia nuts  
(1-3-7-9)

**Maccheroncini Mancini Pasta 40,00**

with cuttlefish and ginger cream, ceviche of prawns,  
and black seaweed  
(1-2-4-7-14)

**Mezze Maniche Pasta 39,00**

with cod sauce, beans and polenta mousse  
(1-4-7-9)

## OUR FISH

Wild Sea bass 58,00 ☒  
potatoes rosti, lagoon shrimp sauce  
(2-4-7)

Breaded Turbot Fillet 55,00  
with olives, mediterranean style filling and broccoli  
(1-4-7-9)

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## OUR MEAT

Deer in two ways: 53,00 ☒  
deer fillet with mushroom and black cabbage, mustard grains  
in carpione style and deer goulash with  
horseradish and potato foam  
(7-9-10)

Veal Fillet 50,00 ☒  
in smoked bacon crust, variation  
of cauliflower and licorice powder  
(9-10)

Braised Beef cheek Made in Italy 50,00 ☒  
with Amarone wine, peppers sauce,  
smoked yogurt and spinach  
(7-9)

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Cheese selection with banana bread,  
Jams and honey 30,00

**WINTER DESSERT**  
**2025-2026**

**Dolce Miele 20,00**

hay namelaka, honey cream milk, chamomile mousse,  
yogurt ice cream, honey wafer  
(1-3-7-8)

**Apple Strudel in a glass 20,00**

apple and cinnamon parfait, marsala zabaione,  
raisin, pine nuts, milk foam and cooked apple sorbet  
(1-3-7-8)

**Mont Blanc 20,00 ☒**

chestnut mousse, Tonka ice cream,  
Orange jelly rosemary foam  
(3-7-8)

**Carosello of Chocolate 30,00**

selection of little chocolate desserts  
(1-3-7-8)

**Exotic Solero 20,00 ☒**

passion fruit meringue, fruit and vegetable tartare,  
coconut ganache, batida and pineapple foam,  
mango and passion fruit sorbet  
(3-7)

**Gianduia 20,00 ☒**

gianduia mousse, pomgrenade sorbet, frozen and fresh  
wildberries and Raspberry meringue  
(3-7)

**Ice Cream and Sorbet 15,00 ☒**

*Dessert*

**GOURMET TASTING MENU**  
**7 COURSES**

Appetizer

**Lobster Tartar** ⊗

lobster tartar, seaweed, mango salad, black tapioca  
waffle and miso mayonnaise  
(2-4-6-9)

**Australian Wagyu** ⊗

tartar and roast beef with variation of peppers and orange  
(4-7-8)

First courses

**Cold Spaghetti**

with raw fish and caviar  
(1-2-4-14)

**Alpago Valley Lamb Ravioli**

variation of artichokes and Macadamia nuts  
(1-3-7-9)

Main courses

**Potato and black truffle croquette**

with mushrooms and Parmesan 48 months foam  
(1-3-7)

**Pigeon** ⊗

breast with oil cooking, pigeon leg confit style,  
foie gras escalope, smoked celeriac cream  
(9)

Dessert

**Mont Blanc**

chestnut Cream, Tonka ice cream, rosemary foam  
(1-2-7-8)

195,00 per Person

**LOCAL TASTING  
MENU “ALTOGUSTO”**

Appetizer

**Alpin Char** ☒

with thyme sauce and spiced cabbage  
(4-7)

**Frogs soup**

mountain potatoes, Martini Dry sauce  
(1-4-7-9)

First courses

**Tagliatelle**

with free-range chicken, candied lemon  
and fiolaro broccoli  
(1-3-7-9)

**Plin Style Ravioli**

stuffed with rabbit in thyme, saffron sauce,  
coffee powder Kafa and mushrooms  
(1-3-7-9)

Main courses

**Passeggiata nel bosco**

Deer tataki, mushrooms powder,  
crispy puccia bread and yogurt mayonnaise  
(1-3-7-8-9)

**Braised Beef cheek Made in Italy** ☒

with Amarone wine, peppers sauce,  
smoked yogurt and spinach  
(7-9)

Dessert

**Apple Strudel in glass**

cinnamon and apple parfait, Marsala wine Zabajone,  
marinated raisins, crumble pine nuts, milk foam, crunchy apple  
(1-3-7-8)

180,00 per Person



## VEGETARIAN MENU

### Appetizer

#### **Roasted artichoke** ☒

jerusalem artichoke chips and cream, hazelnut mayonnaise,  
paprika and hazelnut crumble  
(6-8-11)

#### **Potato and black truffle croquette** ☒

with mushrooms and Parmesan 48 months foam  
(7)

#### **Mushrooms** ☒

with polenta foam and cheese fondue  
(6-7-9)

### First courses

#### **Riso** ☒

risotto with pepper and Pecorino cheese,  
morels mushroom  
(7-9)

#### **Egg Bio From Dolomiti** ☒

deep fried egg, raw and cooked Treviso chicory  
in raspberry vinegar, Hollandaise sauce foam  
(3-7)

### Dessert

#### **Gianduia** ☒

with wildberries, , pomegranate sorbet  
and raspberry meringue  
(3-7)

150,00 per Person

To ensure the highest quality of raw materials used, the  
technique of fast freezing is used for some preparations

Surcharge (per person) 8,00

## WHITE TRUFFLE

Appetizer

**Egg Bio From Dolomiti 90,00 ☒**  
deep fried egg with spinach and cheese fondue

**Passatelli 90,00**  
with butter and Parmesan

**Tagliolini 90,00**  
with egg and Parmesan

**Beef Tartar 95,00 ☒**  
beef fillet tartar with salad and croutons

**Beef Fillet 100,00 ☒**  
with foie gras and spinach

## **SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES**

1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except:
2. Crustaceans and products thereof;
3. Eggs and products thereof;
4. Fish and products thereof, except:
5. Peanuts and products thereof;
6. Soybeans and products thereof, except:
7. Milk and products thereof (including lactose), except:
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;
9. Celery and products thereof;
10. Mustard and products thereof;
11. Sesame seeds and products thereof;
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;
13. Lupin and products thereof;
14. Molluscs and products thereof.