

— Famiglia Prest —
RISTORANTE
— *RST* —



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, cevice of prawns,
and black seaweed
(1-2-4-7-14)

Mezze Maniche Pasta 39,00

with cod sauce, beans ad 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)

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)

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

GOUPMET 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 (*Juregia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoinensis* (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 SO₂ 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.

Allergens