



BAITA PRÀ SOLÌO  
SAN VITO DI CADORE

*La tradizione non è semplicemente un  
patrimonio ereditato,  
ma qualcosa che deve continuare ad esistere  
nella nostra coscienza*

We want to tell the love for our land, for people and traditions.

We try to work as much as possible with products from our territory, seeking excellence and sustainability in the way they are processed.

We like to define our suppliers as collaborators, as they contribute with their work to carry forward our ideas and our values.

We cultivate our own vegetable garden, from which we obtain potatoes, which we use for most of the year for gnocchi and some vegetables that accompany us mainly during the summer.

This is why we define ourselves as guardians of tradition, seekers of authentic flavors and defenders of craftsmanship.

We hope that here, surrounded by nature, you can give refreshment to body and soul.



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## Our collaborations

Speck and cheese from “Piccolo Brite”, Cortina d’Ampezzo

Eggs “LUOVO dalle Dolomiti”, Limana

Jams “Alta quota in conserva” , Cortina d’Ampezzo

Oil “Tenuta l’Armonia”, Montecchio Maggiore (VI)

Flour “Mulino Terre Vive”, Rossano Veneto (VI)

Rabbit az.agr. Oscar Colussi, Vodo di Cadore (BL)

Apples and potatoes az.agr. Curto Mara, Cesiomaggiore (BL)



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## Appetizer

Speck from “Piccolo Brite” dairy, butter and pickle cucumbers € 13



### **COOKED SPECK**

*Stewed speck with fennel salad and mustard € 12*



### **LARD AND CHICORY**

*Toasted bread, lard and mountain’s chicory € 13*



Mixed cheeses from “Piccolo Brite” dairy  
with jam from Alta quota in conserva  
(cheeses vary according to the availability of the dairy) € 15





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## First dishes

### ***PRÀ SOLÌO'S DUMPLINGS, MADE FROM OUR POTATOES:***



Gnocchi with potatoes and red turnips, served on stracchino cheese sauce from Piccolo Brite dairy € 13



Gnocchi with venison ragout € 13

### ***TITO'S CANEDERLI***

*Tyrolean dumpling made with bread  
(trio with speck, cheese and beetroots) €12*



### **Casunziei (**not available at the moment**)**

*typical ravioli filled with red turnips seasoned with melted butter grana cheese and poppy seeds € 13*



Pappardelle (large tagliatelle) with venison ragout € 13





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## Second dishes

### **ROASTED RABBIT WITH POTATOES**

*The recipe of how the grandmother prepared it, with white wine and aromatic herbs € 19*



Grilled venison chops with potatoes or polenta € 25



Veal cheek's goulash with polenta € 20



### **PRÀ SOLÌO**

*Traditional mountain's dish:*

*grilled sausage, grilled cheese, polenta, potatoes with speck € 17*



### **LUOVO**

*bio fried eggs served with Parmesan waffle and seasonal vegetables € 10*



## Side dishes



Polenta € 5

Sauted potatoes with speck € 5

Seasonal vegetables € 5

*Place setting and service € 2,00*



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## Desserts

Vanilla ice cream with hot wild berries € 6,50



Apple strudel  
*with cream € 6*  
*vanilla sauce € 6,50*



Salame al cioccolato  
*Chocolate and biscuit roll with cream € 5,50*



Mountain pine and walnuts semifreddo € 6,50



Daily dessert €5/6



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## Allergens



Eggs



Dairy products



Gluten free



Gluten



Vegetarian