



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
with butter and pickle cucumbers € 14*

MIXED COLD CUTS FROM "PICCOLO BRITE" DAIRY € 16

TOASTED BREAD, LARD AND MOUNTAIN'S CHICORY € 13

*MIXED CHEESES
from "Piccolo Brite" and "Sanwido" dairies with our jams
(cheeses change according to the availability of the dairies) € 15*



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First dishes

TITO'S CANEDERLI

*Tyrolean dumpling made with bread
(trio with speck, cheese and beetroots) €13*

PAPPARDELLE (LARGE TAGLIATELLE) WITH VENISON RAGOUT € 14

POTATOES AND NETTLE DUMPLINGS

with melted butter and ricotta cheese €13

CASUNZIEI

*Typical ravioli filled with red turnips seasoned with melted butter grana cheese
and poppy seeds € 14*



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Second dishes

ROASTED RABBIT WITH POLENTA OR POTATOES

From grandmother's recipe, with white wine and aromatic herbs € 20

DEER'S CHOPS WITH POLENTA € 22

“PRÀ SOLÌO”

Traditional mountain's dish:

grilled sausage, grilled cheese, polenta, potatoes with speck € 18

POTATOES, EGGS AND SPECK

bio fried eggs served with potatoes and crispy speck € 12

Side dishes

POLENTA € 5

SAUTED POTATOES WITH SPECK € 5

SEASONAL VEGETABLES € 5/7

Place setting and service € 2,50



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Desserts

VANILLA ICE CREAM WITH HOT WILD BERRIES € 6,50

APPLE STRUDEL € 6,50

*“SALAME AL CIOCCOLATO”
CHOCOLATE AND BISCUIT ROLL WITH CREAM € 6*

MOUNTAIN PINE AND WALNUTS SEMIFREDDO € 6,50