



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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## 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*

*CRUDO AND BURRATA  
With local crudo ham € 18*



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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*

### *RED TURNIPS AND POTATOES DUMPLINGS*

*with stracchino cheese sauce € 13*

### *TAGLIOLINI WITH ONION SAUCE € 13*

*with crispy fennel bread*

### *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*

*“PRÀ SOLÌO”*

*Traditional mountain's dish:*

*grilled sausage, grilled cheese, polenta, potatoes € 18*

*POTATOES, EGGS AND SPECK*

*bio fried eggs served with potatoes and crispy speck € 13*

## Side dishes

*POLENTA € 5*

*ROASTED POTATOES € 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*