

Locale Rustico.
Ristorante.
Grill.



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Description

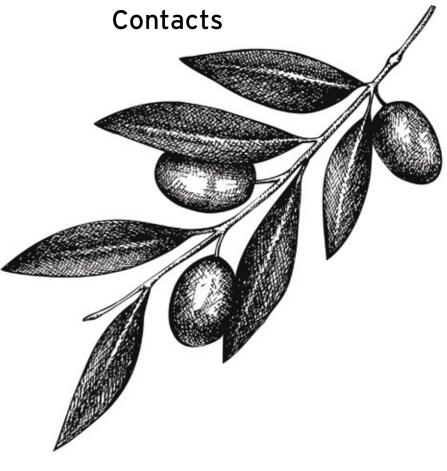
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The History

It was Good Friday on 13 April 1990 when Ebi and Isa Rausch first opened the doors to diners at the Alla Grotta restaurant.

In the 30 years since then, with the help of their team, they have created an outstanding restaurant with a reputation that precedes it.







Description

The Location

Ristorante Alla Grotta, Via Monte Brione 5, Località la Grotta, 38062 Arco.

Situated in the upper reaches of the Lake Garda area in Trentino, it lies just a short distance from the town of Torbole (a haven for windsurfers and sailors), Arco (itself a paradise for climbers) and Riva del Garda (the paradise of mountain bikers).

The venue is set right beneath Mount Brione, surrounded by vineyards, orchards and olive groves.

It can be reached from Torbole, Arco and Riva by car, motorbike or bicycle, or on foot (in 30 - 45 minutes).





The Range



The wide range of dishes on offer include local cuisine, international grilled specialities and Swiss dishes. The menu (in 4 languages) features a wide variety of dishes.

The well-stocked wine list sees 250 labels, offering a vast selection of noble tipples from the local area, as well as other Italian wines.

Eight different draft beers are available!

The range of grappas, digestive liqueurs and spirits is particularly popular, numbering no less than 100 products.



The Team

In addition to Ebi and Isa Rausch, in high season there are ten employees, whilst in low season the employees number four or five.





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The Clientele

No less than 25,000 customers frequent Alla Grotta each year. Two thirds are regular clients, many of whom are already into the third generation.

Alla Grotta is child-friendly and serves a varied range of customers, going from students to bank managers, from bikers to windsurfers and sailors, not to mention international businessmen and women.

The numbers of regular Italian visitors from nearby areas and the region as a whole, and holiday-makers from all over the world, are well balanced.





Philosophy



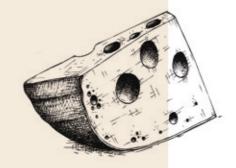
The Philosophy

Originally Alla Grotta was a rustic venue open from April to October, which offered around ten different dishes.

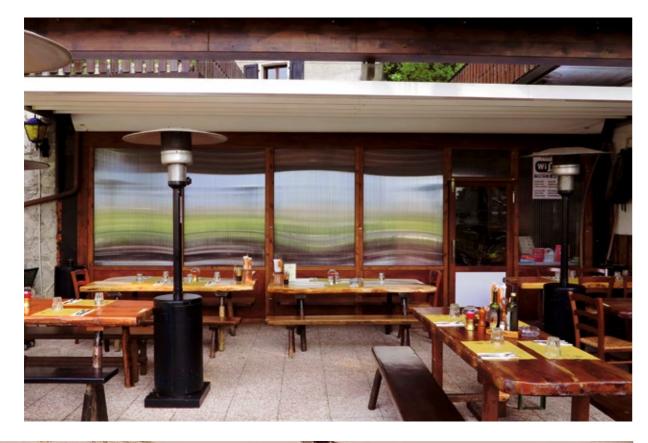
The specialities then, including the famous melted mountain cheese, grilled carpaccio of beef, bone-in rib-eye steak, salads and cheese and cold cut boards are still on the menu today.

The quality of the service and the cuisine has constantly improved thanks to the many investments made. The range of dishes has been perfected and extended to include regional and international products, including Australian Black Angus steak.

Today, Alla Grotta is a well-run, rustic restaurant, exactly as Ebi and Isa Rausch had first envisaged it.











The Premises

The building of the ex-stable was converted into a rustic-style venue in the ,70s. The doorway, vaulted ceilings and troughs originally found in the stable today give the venue its character.

Alla Grotta has two dining areas which sit 30 diners each, as well as a large garden (capacity of 80 seated under cover and 40 in the open) with a view over the nearby vineyards, the town of Arco and the beautiful mountains.

Infrastructure and property

The Infrastructure

The winter garden inside the veranda is covered and heated.

The roof covering can be opened manually.

Large car-park for vehicles, motorbikes and bicycles.

Separate areas for wine cellar, store and changing area for staff.

Separate WC for customers.

Adjacent apartament with shower and WC and laundry.

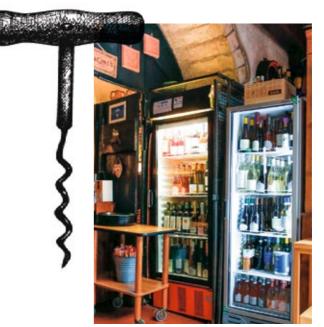
State-of-the-art kitchen equipment compliant with current standards and regulations.

Large open-plan stainless steel grill.

Counter with beer tap and refrigeration system and wine cabinets.











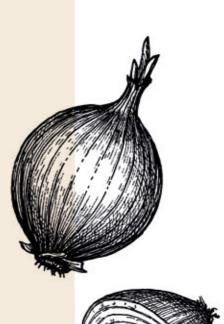
Infrastructure and property

«The true joy of life lies in harmonizing living, pleasure and work.»

Eberhard Rausch









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Infrastructure and property

The Property

Ebi and Isa Rausch purchased the entire infrastructure, including the restaurant furnishings, along with the licence, in 1990.

The premises including wine cellar, apartment and car-park are rented from the owner of the property. The rental is backed by a bank guarantee.





