

Zeledria Menu of the Day

Summer 2022

APPETIZERS

1. Caciotta cheese & speck skewer with grilled porcini mushroom caps - <i>Spiedino caciotta e speck con cappella porcino</i> 🌿 5, 12	20,00 €
2. Assorted local cold cuts - <i>Tagliere di affettati</i> 🌿 12	15,00 €
3. Assorted local cheese dish - <i>Tagliere di formaggi misti</i> 🌿 🌿 5	15,00 €
4. Venison carpaccio, rucola salad, Parmesan cheese flakes - <i>Carpaccio di cervo, rucola e grana</i> 🌿 🌿 5, 12	18,00 €
5. Grilled porcini mushroom caps - <i>Cappelle di porcino grigliate</i> 🌿 🌿 🌿 5	20,00 €
6. Speck and caciotta skewer - <i>Spiedini di caciotta e speck</i> 🌿 🌿 5, 12	15,00 €
7. Salmon trout with pink pepper - <i>Trota salmonata al pepe rosa</i> 🌿 🌿 9	16,00 €

FIRST COURSE

10. Potato gnocchi with chanterelle mushrooms - <i>Gnocchi di patate ai finferli</i> 🌿 🌿 4, 5, 14	15,00 €
11. Fettuccini with porcini mushroom - <i>Tagliolini ai funghi porcini</i> 🌿 🌿 4, 14	16,00 €
12. Strangolapreti (spinach gnocchi) with butter sauce - <i>Strangolapreti al burro fuso</i> 🌿 🌿 4, 5, 14	15,00 €
13. Whole-wheat penne with vegetables - <i>Pennette integrali all'ortolana</i> 🌿 4	14,00 €

SOUP

20. "Canederli" (bread dumplings) with meat broth - <i>Canederli in brodo</i> 🌿 4, 5, 10, 12, 14	14,00 €
21. Trentino barley soup - <i>Orzetto alla trentina</i> 🌿 🌿 4, 10	10,00 €
22. Chanterelle soup - <i>Zuppa di finferli</i> 🌿 🌿 4, 5	15,00 €
23. Gulasch Soup - <i>Gulaschsuppe</i> 🌿 4, 10	15,00 €

HOUSE SPECIAL

30. Hot stone speciality (meats, vegetables & cheese)- <i>Delizia alla piastra</i> 🌿 5	27,00 €
31. Supplement of meat, vegetables or cheese - <i>Supplemento carni, verdure o formaggio</i> 5	12,00 €
33. Polenta "concia" (rich polenta dish au gratin), sausages and sautéed mushrooms - <i>Polenta concia, salsicce, funghi</i> 🌿 4, 5	22,00 €
34. Roe deer stew with polenta - <i>Capriolo in salmì con polenta</i> 🌿 4, 10	22,00 €
35. Beef "Tagliata" with grilled vegetables - <i>Tagliata con verdure</i>	25,00 €
36. Grilled char (high mountain trout) - <i>Salmerino alla griglia</i> 🌿 9	22,00 €

KEY TO ALLERGENS 1. Peanuts and derivatives | 2. Shellfish and derivatives | 3. Nuts and derivatives | 4. Gluten | 5. Milk and derivatives | 6. Lupine and derivatives | 7. Molluscs and derivatives | 8. Mustard and derivatives | 9 Fish and derivatives | 10. Celery and derivatives | 11. Sesame seeds and derivatives | 12. Sulphur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l expressed as SO₂ | 13. Soy and derivatives | 14. Eggs and derivatives.



Local speciality



Vegetarian



Gluten-free

MAIN COURSE

40. Tyrolean goulash with polenta - <i>Gulasch con polenta</i> 🌿 4	17,00 €
41. Sautéed porcini mushrooms with polenta - <i>Porcini con polenta</i> 🌿 🌿	20,00 €
42. Sausages and polenta - <i>Salsicce e polenta</i> 🌿 4, 5, 12	16,00 €
43. Frankfurters with chips - <i>Wurstel con patate fritte</i> 12	14,00 €
44. Grilled cheese with polenta - <i>Formaggio al forno con polenta</i> 🌿 🌿 5	17,00 €
45. Breaded veal cutlet with French fries - <i>Cotoletta con patate fritte</i> 4, 14	21,00 €

FROM THE GRILL

50. Beef Entrecote with potatoes - <i>Costata di manzo con patate</i>	35,00 €
51. Beef fillet with potatoes - <i>Filetto di vitellone con patate</i>	35,00 €
52. Lamb chops with potatoes - <i>Costolette di agnello con patate</i>	25,00 €
53. Venison (deer) ribs with potatoes - <i>Costolette di cervo con patate</i> 🌿	25,00 €
54. Veal paillard with potatoes - <i>Paillard di vitello con patate</i>	20,00 €
55. Grilled porcini mushroom caps with Trentingrana flakes - <i>Cappelle di porcino grigliate con scaglie di Trentingrana</i> 🌿 🌿 🌿	25,00 €

SIDE-DISHES

60. Grilled vegetables - <i>Verdure alla griglia</i> 🌿 🌿	12,00 €
61. Sautéed porcini and chanterelle mushrooms - <i>Funghi porcini e finferli trifolati</i> 🌿 🌿 🌿	15,00 €
62. Steamed vegetables - <i>Verdura cotta</i> 🌿 🌿	7,00 €
63. Mixed salad - <i>Insalata mista</i> 🌿 🌿	7,00 €
64. French Fries - <i>Patate fritte</i> 🌿 🌿	6,00 €
65. Polenta portion - <i>Porzione polenta</i> 🌿 🌿 🌿	6,00 €

DESSERT

Assorted desserts €6,00 - €7,00 - €8,00 *Dolci al carrello* 3, 4, 5, 14

COVER CHARGE

Cover & bread (indoor restaurant) - <i>Coperto e pane interno da ristorante</i>	3,00 €
Cover & bread charge (outdoor with placemats) - <i>Coperto e pane esterno con tovagliette</i>	2,00 €

KEY TO ALLERGENS 1. Peanuts and derivatives | 2. Shellfish and derivatives | 3. Nuts and derivatives | 4. Gluten | 5. Milk and derivatives | 6. Lupine and derivatives | 7. Molluscs and derivatives | 8. Mustard and derivatives | 9. Fish and derivatives | 10. Celery and derivatives | 11. Sesame seeds and derivatives | 12. Sulphur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l expressed as SO₂ | 13. Soy and derivatives | 14. Eggs and derivatives.



Local speciality



Vegetarian



Gluten-free