

PRIMI PIATTI - FIRST COURSE

LASAGNE - Lasagna
CANNELLONI CON RICOTTA E SPINACI - Cannelloni with ricotta and spinach stuffing
CANNELLONI CON CARNE — Cannelloni with meat stuffing
GNOCCHI ALLA ROMANA — Flat oven baked dumplings made from semolina flour
GNOCCHI DI PATATE — Small potato dumplings
STRANGOLAPRETI —Traditional dumplings made with spinach and bread
CREPPELLE CON PROSCIUTTO E FUNGHI —Crepes stuffed with ham and mushrooms
CREPPELLE CON ASPARAGI — Crepes stuffed with asparagus
ARANCINI DI RISO — Deep fried rice balls
SPAETZLE — Small flour dumplings
CANEDERLI — Large dumplings made with bread and meat
MACCHERONI PASTICCIATI — Macaroni casserole
POLENTA AI FORMAGGI — Thick porridge made with ground corn flour and cheese
ROTOLE CON SPINACI E RICOTTA —Rolled crepes filled with spinach and ricotta cheese
MINESTRA D'ORZO — Trentino style barley soup
PIZZA MARGHERITA — Pizza topped with tomato and cheese
DELIZIE TARENTINE — Puff pastry filled with ham, cheese and mushrooms
RAVIOLI ALL' ORTICA — Ravioli stuffed with tender nettle leaves

SECONDI PIATTI - MAIN COURSE

INVOLTINI — Stuffed meat rolls
POLLO ALLO SPIEDO — Chicken broiled on a skewer
ARROSTO DI VITELLO — Veal roast
ARROSTO DI MAIALE — Pork roast
STINCO DI MAIALE — Braised/roasted shank of pork
ROASTBEEF — Roast beef
SPEZZATINO DI VITELLO — Veal stew
SPEZZATINO DI MAIALE — Pork stew
SPEZZATINO DI CERVO — Stag (venison) stew
SPEZZATINO DI CAPRIOLO — Roe deer (venison) stew
CORDON BLEU — Cordon bleu
SCALOPPE AI FUNGHI —Thin slice of meat sautéed with mushrooms

CONIGLIO ALLA CACCIATORA — Rabbit stewed in tomato sauce
LUCANICA AI FERRI — Grilled Trentino style sausage
FESA DI TACCHINO IN Crosta — Crusted turkey breast
VALDOSTANA — Scallopini (thin slice of meat) sautéed , topped with ham and cheese
SPIEDINI — Meat broiled on a skewer (shish kabob)
VITELLO TONNATO — Sliced veal topped with tuna and mayonnaise sauce
SCALOPPE AI VARI GUSTI:LIMONE-PIZZAIOLA — Thinly sliced meat sautéed in either, lemon sauce or tomato and oregano sauce
CARNE SALADA — Thinly sliced raw cured beef
GULASCH DI MANZO — Beef Goulash
COTOLETTA — Cutlet, breaded and fried
EQUINO AFFUMICATO — Smoked horse meat
TROTA AI FERRI — Grilled river trout
TROTA ALLA MUGNAIA — Pan fried rainbow trout
TROTA AL CARTOCCIO — Trout baked in foil wrapper

CONTORNI - SIDE DISHES

FINOCCHI GRATINATI AL FORNO — Fennel au gratin
PATATE AL FORNO — Oven roasted potatoes
CROCCHETTE — Croquettes
CRAUTI — Sauerkraut
POLENTA — Thick porridge made with ground corn
CARCIOFI — Artichokes
MISTO FUNGHI — Mixed mushrooms
POMODORI GRATINATI — Tomatoes au gratin
PEPERONATA — Braised peppers and tomatoes
CIPPOLLINE IN AGRODOLCE — Sweet and sour onions
FAGIOLI ALLA CACCIATORA — Beans stewed in tomato sauce
VERDURE PASTELLATE — Vegetables fried in batter
INSALATA RUSSA — Russian salad prepared with diced vegetables and mayonnaise
OLIVE ALL'ASCOLANA — Olives with meat stuffing
PATATE FRITTE — French fries (fried potatoes)

ROSCHIERIA

VEGHER

LUCIANO

Gastronomia da asporto con ampia scelta di piatti tipici trentini, vini, grappe, funghi, miele e confetture.

Siamo a Pellizzano, strada per Valtresin, 5

Si accettano prenotazioni: n.tel. 0463 751390