

La Carta del buon bere

Sparkling Wines

Sisaris , Cuvèe Brut <i>Gelindo Selection, 0.75 Lt. bottle</i>	Bott. € 11,00	Calice € 2,50
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Gravin, Sparkling wine on tap
Gelindo selection, served in a carafe

<i>Carafe of Lt. 0,50</i>	€ 4,50	
<i>Carafe of Lt. 1,0</i>	€ 8,00	€ 2,00

White Wines

Filonis, Friulano wine on tap
Gelindo selection, served in a bottle

<i>Bottle of Lt. 0,375</i>	€ 4,30	
<i>Bottle of Lt. 0,75</i>	€ 7,50	€ 2,00

Quarinis Rosa, Rosato wine on tap
Gelindo selection, served in a bottle

<i>Bottle of Lt. 0,35</i>	€ 4,30	
<i>Bottle of Lt. 0,75</i>	€ 7,50	€ 2,00

Caeline, Bianco "structured"
Gelindo Selection, 0.75 Lt. bottle

€ 11,00	€ 2,50	
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Red Wines

Paganis, Merlot wine on tap
Gelindo selection, served in a bottle

<i>Bottle of Lt. 0,35</i>	€ 4,30	
<i>Bottle of Lt. 0,75</i>	€ 7,50	€ 2,00

Ventunis, Cabernet Sauvignon wine on tap
Gelindo selection, served in a bottle

<i>Bottle of Lt. 0,35</i>	€ 4,30	
<i>Bottle of Lt. 0,75</i>	€ 7,50	€ 2,00

Lavion, Merlot
Gelindo Selection, 0.75 Lt. bottle

€ 11,00	€ 2,80	
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Medunio, Rosso "structured"
Gelindo Selection, 0.75 Lt. bottle

€ 11,00	€ 2,50	
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Colvere, Cabernet Franc
Gelindo Selection, 0.75 Lt. bottle

€ 11,00	€ 2,50	
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Marmores, Refosco dal P.R.
Gelindo Selection, 0.75 Lt. bottle

€ 11,00	€ 2,80	
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Additional Wines: ask the appropriate "Wine List"

Beers

0,2 Lt.	0,4 Lt.	
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Blonde beer on tap

€ 3,00	€ 4,50	
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Meni Beer, Cavasso (Pn)
Grava, India Pale Ale - 6,0 % Vol.
Runcis, Amber Pale Ale - 7,0 % Vol.
Durgnès, Helles - 5,2 % Vol.
Pirinat, Schwarz - 6,5 % Vol.
Comatàrs, Doppelbock - 7,1 % Vol.
Dreon, Blanche, 5,0 % Vol.
Siriviela, Hellerbock - 7,4 % Vol.

0,75 L		
Bott.	€ 12,00	

Meduna Beer - Gelindo Selection
Lager Beer - 5,2 % Vol.
Light color, scent of fresh hops

0,75 L		
Bott.	€ 11,50	

Fruit juices

Without added sugars and preservatives	0,375 L	0,75 L
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Milus, apple juice, on tap
100% Organic Apple Juice from the Farm

€ 3,00	€ 5,00	
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Grignel, grape juice, on tap
100% Grape Juice, non-alcoholic

€ 3,50	€ 6,00	
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Blackberry juice from the farm
Bottle of Lt. 0,25L

Bott.	€ 3,00	
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Farm Blueberry Juice
Bottle of Lt. 25L

Bott.	€ 3,00	
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Water and Drinks

Water bottle glass , Lt. 0,75	€ 2,00
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Canned drink, Lt. 0,33

€ 3,00	
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Coffee with rustic grappa in flask

€ 1,50	
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Bitter, grappa and other liqueurs

€ S.Q.	
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...in Friuli Venezia Giulia



Welcome to our Farm!
Allow yourself to be seduced by the charm of staying in nature, where you can rediscover the values and authentic flavors of our land.

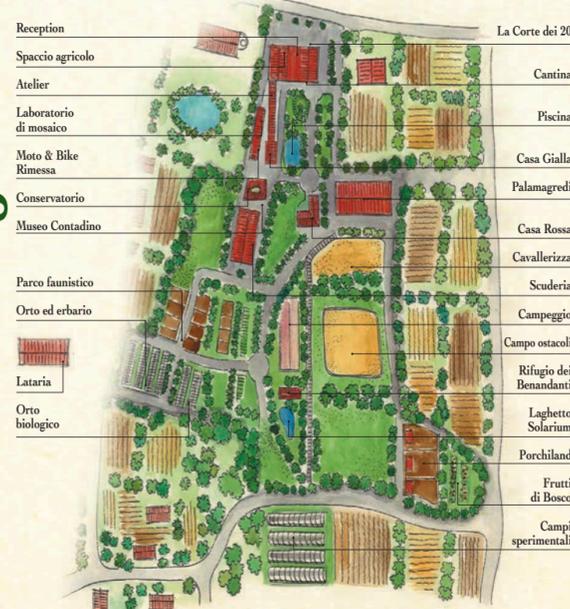
Gelindo is a rural tourism center located in the Magredi, a 440 square km natural park north of Pordenone declared a Unesco world heritage site.

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The farm consists of a 15 ha of a property where you can find a hotel with full comfort rooms, two swimming pools, a green area with a pond, a playground, shady fields, organic gardens and orchards, vineyards and winery, a horse barn with indoor and outdoor arenas for the Riding School, bike and bicycle parking.

Feel the good old days with us in Friuli Venezia Giulia, close to the romantic Venice and Trieste, enjoying a relaxing experience in touch with nature, rediscovering authentic flavors of our land!

il Podere dei Gelindo



Gelindo dei Magredi
il Segreto dei Sapori

il menu per Tutti i Gusti

Welcome
Welcome Drink and Appetizer will be our tasty welcome!!

BIG DISHES, KIDS MENU, SEASAL DISHES À LA CARTE!
Particular attention is paid to intolerances and different eating styles

Simple and authentic cuisine made with fruits, vegetables and meat from our unique land

PORTAMIA CON TE! TAKE AWAY



You can take home the remaining food! Taking away what you can not finish is an appreciation for the quality of the dishes and avoids food waste. Request the take away container. **Also for the bottle of wine... Ask for the cap!**

LEGEND OF ALLERGENS: to facilitate the identification and presence of allergens (such as EU Regulation 1169/2011) we associate to each allergen a number and we reported it to the side of all the dishes on the menu that contain them
1 CEREALS, 2 CRUSTACEANS, 3 EGGS, 4 FISH, 5 PEANUT, 6 SOY, 7 MILK, 8 NUTS, 9 CELERY, 10 MUSTARD, 11 SESAME SEEDS, 12 ANHYDRIDE SULPHUR AND SULPHITES, 13 LUPINI, 14 CLAMS

Substituting the obligation to identify the allergens as from December 2014 and since the dishes also made with products from third-foods companies, with this communication, lifting the company Gelindo srl from any liability arising from the fact that for the purchased products before this date and not yet due in the period when there was no such obligation, without such directions on the label and in this case is confirmed that we are able to detect the presence of allergens only for the part produced and realized in its entirety by our kitchen

Gelindo dei Magredi - Via Roma 14 - Vivaro (Pn) Tel. 0427.97037-Cell. 335.7170806
 Email: risto@gelindo.it - Web Site: www.gelindo.it - Shop: www.gelindoshop.it



il Menu per Tutti i Gusti

buon appetito!

Tasty salami, savory cheeses, flavored soups, poultry meat, vegetables and fruits from our farm, genuine sweets, rustic bread, herb omelette, polenta with buckwheat, the trout of the Valleys, beers and wines from Magredi...

Appetizers

Antipasto caldo ^{1,3,7}
mix of 4 warm day appetizers € 10,50

Sapore di Mare ^{7,9}
seafood salad, sardines in saor, creamed cod, grilled polenta € 12,00

Tortina salata ^{1,3,7}
savory Tart of puff pastry, stuffed with vegetables and salty cheese fondue € 9,00

Mesticanza d'Insalate ^{7,11,12}
mixed salad with sesame seeds, apple and smoked goose breast € 9,00

Millefoglie di Pitina ^{7,11,12}
montasio cheese, mushrooms, rocket, extra virgin olive oil and tomato € 10,00

Salami Cold Cuts

Prosciutto di San Daniele
of the historic Coradazzi and Prolongo ham factories, aged more 18 months € 10,50

Salumi dei Magredi ^{3,9,10,12}
Homemade salami in a sweet and sour sauce with pickled vegetables € 9,50

Cheeses

Gran misto di formaggi ^{7,8}
mixed cheese platter served with assorted mustards and honey € 10,50

Caprini e Ovini d'Italia ^{7,8}
assorted goat and sheep cheeses from Friuli and Europe € 8,50

First Course

Lasagne rustiche ^{1,3,7}
with vegetables, herbs and Montasio cheese € 9,50

Balotes di Clauzetto ^{1,7}
polenta gnocchi homemade with salty cheese of "Asin" and mushrooms € 9,50

Crespelle gratinate ^{1,3,7}
crepes filled with salty cheese and spinach € 9,50

Mezzelune 5 Terre ^{1,3,7,**}
ravioli homemade stuffed with potatoes and ricotta with basil sauce, pine nuts and datterino tomatoes € 10,50

Tagliatelle al San Daniele ^{1,3,7}
tagliatelle pasta homemade with buckwheat flour, butter, sage and San Daniele Ham € 10,50

Gnocchi di Pane ^{1,3,7,9}
gnocchi homemade with bread, thyme and pitina with roast sauce € 9,50

Minestra del giorno
soup of the day with vegetables from the Magredi region € 8,50

Grilled Meat

Tagliata di manzo
sliced beef with herbs and Marcelli evo € 17,00

Polastro alla diavola ^{3,5,10}
whole grilled chicken (breast, thigh and wing) served with french fries € 12,50

Costicine di maiale
pork Ribbs in double cooking, first grilled, then vacuum-packed at low temperature, with rustic polenta of stone-ground grains and baked potatoes € 15,50

Typically Friulian

Nido di polenta e funghi ^{1,7}
soft polenta of stone-ground old grains, Asino cheese fondue, ricotta and mushrooms € 8,50

Frico filante Magredi ⁷
pan-fried cheese, potatoes, onion and polenta, rustic polenta made with stone-ground old grains € 9,50

Salame "Cisât" all'aceto ¹²
pan cooked typical fresh salami with onion, vinegar, served with sour turnip and rustic polenta € 9,00

Pitina Val Tramontina ^{7,12}
pan cooked typical Friulian salami with wine vinegar on soft polenta of old stone-ground grains € 10,50

Second Course

with small vegetable garnish

Tagliata di cappone ^{1,7,10,12}
pan cooked sliced capon breast with rocket and Prosecco with a little addition of mustard and milk € 13,50

Polastro al Piculit Neri ^{1,12}
chicken cooked in Piculit Neri wine and served with mushrooms and onions € 14,00

Stinco di maiale ⁷
baked pork knuckle vacuum-cooked at low temperature, served with baked potatoes € 14,50

Filetto di trota al forno ^{9,12}
baked trout fillet cooked in fairy paper with steamed julienned vegetables € 16,50

Muset e brovada ¹²
head sausage, sour turnips served with horseradish sauce € 10,50

Mulatta calda ⁷
grilled seasonal vegetables, grilled Montasio cheese, rustic stone-ground old grain polenta € 9,50

i Grandi Piatti della Corte dei 20



1,3,5,7,10,12 Gran Grigliata 19,00 €

Grilled beef steak, sausage, chicken wings and thighs, pancetta bacon, meatball, grilled vegetables, melted cheese, polenta and french fries

1,3,7,9 Tris di Primi Piatti 15,00 €

Crepes filled with salty cheese and vegetables, potato and spinach gnocchi with raguand farm raised chicken, Polenta gnocchi with salty cheese of "Asin" and mushrooms

7,12 la Patria del Friuli 17,00 €

Fresh salami cooked with vinegar on a bottom of brovada, melted cheese with onion and potatoes, polenta with salty cheese fondue "Asino", mushrooms and smoked ricotta, Pitina (traditional Friulian salami) on a bed of rocket

1,10 Gulasch alla Furlana 17,00 €

Beef goulash cooked with onion, paprika and gnocchi served with pancetta bacon on toasted bread

3,7,12 Festival Estivo 18,00 €

Corned tongue, pork breast rolled with rocket and parmesan, "Gelindo" cooked ham with horseradish, cheese from the Friulian valleys, salty cheese, hard boiled egg, grilled seasonal vegetables
Available from May to September

1,7 La Focaccia Delicata 9,00 €

Focaccia made with traditional stone ground flours from the Gelindo Farm, with tomato, mozzarella, Formadi Frant (a typical Friulian cheese), seasonal vegetables from Uncle's garden Giancarlo, extra virgin olive oil, basil

1,7 La Focaccia Gustosa 9,50 €

Focaccia made with traditional stone ground flours from the Gelindo Farm, with tomato, mozzarella, Pitina (typical salami from the Pordenone Valleys, "Verde Pradis" cheese (soft and tasty cheese from the Pordenone Valleys, potato, onion, extra virgin olive oil

1,4,5,14 Gran Fritto di Pesce 18,50 €

Squids, shrimps, fried fish, canestrelli, breaded anchovies, trout and seasonal vegetables from uncle Giancarlo's garden, a cloud of crunchy potatoes

Vegetables

Fresh seasonal salad € 4,00

French Fries** ⁵ € 3,50

Roasted Potatoes € 3,50

Trio of cooked vegetables € 5,00

Grilled vegetables € 5,00

Seasonal cooked vegetables € 5,00

*Frozen Foods: Dishes that could have been wrapped in hand with frozen products or having undergone a freezing treatment.
**Frozen Foods: home made dishes frozen and stored with deep freezing for a short period.

Service Charge: € 3,00 for person. It includes: Appetizer, welcome drink, polenta with hot sauces and liqueurs after dinner.

This symbol indicates GLUTEN-FREE DISHES. Attention, preparation lines not separate, but controlled

This symbol represents VEGETARIAN DISHES, which do not contain meat, fish and derivatives

This symbol indicates DISHES THAT CAN BE REQUESTED WITHOUT seals containing gluten. The marked dishes, in themselves, are already gluten-free