



A treat for your palate!

Welcome to our culinary range of products from the Val di Fiemme.

From our passion for food we bring you these specialities to take home. Our products are filled with flavours from our breath taking mountain and the passion of those who live there.

Enjoy our products with good company and good wine.

Stefano e Valeria

GET 10% OFF WITH THIS VOUCHER
 (offer cannot be used in conjunction with any other offers)



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“Puzzone di Moena DOP” cheese fondue

Vacuum packaged vegetarian product
200gr. – 2 servings

Made from fresh ingredients, all from the Val di Fiemme. It is a perfect accompaniment to dishes such as: pasta, gnocchi, cannelloni, polenta, boiled potatoes, quiches, crepes, bruschetta, or even cold spread on bread.

120 days shelf-life



Polenta gnocchi with cheese

Vegetarian first course
400gr. – 2 servings

A light and tasty dish which combines perfectly with our venison ragout or with our cheese fondue.

15 days shelf-life

Cheese cabbage and “Val Fiemme” cheese lasagna

Vegetarian first course
480gr. – 2 servings

This only needs to be heated in an oven or microwave. Made with dairy milk, cream and Val di Fiemme cheese.

15 days shelf-life



Venison Ragout

Vacuum packaged product
200gr. – 2 servings

Other than being a lean meat, venison is also the most delicate among game. This ragout has a hint of the forest and is a great accompaniment to our polenta gnocchi.

180 days shelf-life

Canederli with “Puzzone di Moena DOP” cheese

Vegetarian first course
370gr. – 2 servings

Our traditional bread dumplings with a soft cheese heart. Simple and delicious.

15 days shelf-life



Venison Gulasch

Vacuum packaged product
350gr. – 2 servings

A traditional Trentino stew with venison, vegetables, herbs and paprika. Goes well with mushrooms, polenta or mashed potatoes.

180 days shelf-life



Gulaschsuppe

Vacuum packaged product
500gr. – 2 servings

A traditional soup from the Alps with beef, vegetables, herbs, potatoes, paprika and cumin. This is excellent as a sauce for our polenta gnocchi or as a soup.

180 days shelf-life



Canederli with nettles and cheese

Vegetarian first course
370gr. – 2 servings

Bread dumplings with nettles, herbs and cheese. Served with melted butter and sage, fresh tomato or even with our “Puzzone di Moena DOP” cheese fondue.

15 days shelf-life



Our products are fresh and are without preservatives. The vacuum packaged products are always available, while first courses being fresh, must be made to order.

YOU CAN BUY OUR PRODUCTS AT:

Ristorante Costa Salici
 Via Costa Salici 10 - Cavalese (Tn)
 tel. 0462 340140
 www.costasalici.com - info@costasalici.com

Ristorante Costa Salici