

Ütia Paraciora

story



Welcome at the *Ütia Paraciora* [ladino: ütia =hut, paraciora = ugly pasture]. Long time ago there was a little farm called “paraciora” which belonged to the Sompunt farm Wilma and her brother Klaus Castlunger started this gastronomic activity in the year 1992.



The family and the staff wish you a nice meal.
Enjoy your stay in Alta Badia



A large male deer with impressive, multi-tined antlers stands in a natural habitat. The deer has a thick, brown coat and is looking towards the camera. The background is a dark, dense forest.

DEER PARK SOMPUNT

Badia

Str. Sompunt 8

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- Admire deer and fallow deer's living in their natural habitat
- Every Tuesday from 10:00 am to 11:00 am visit with guide, meeting point Paraciora hut
- Animal park and playground for all ages

SANDWICHES

Paraciora Burghi (white bread, hamburger, cheese, salad and tomato)	AG
Puccia Burghi (brown bread, hamburger, cheese, salad and tomato)	AG
Cheeseburger	AG
Hamburger	
Hamburger with onions	
Vegetarian burger (cheese, salad, tomatoes)	AG
Sausage	
Hotdog	I
Curry sausage	I
Porchetta sandwich	A
Porchetta and hot cheese sandwich	AG
Brown bread with porchetta and hot cheese	AG
Hot cheese sandwich	AG
Speck- and hot cheese sandwich	AG
Puccia with bresaola, scamorza cheese and rocket salad	AG
Double Toast	AG

FIRST COURSES

Pasta with tomatoes sauce	A
Pasta with meat ragout	AI
Pasta Arrabbiata style (tomato sauce, garlic, oil and hot pepper)	A
Lasagne Bolognese style	ACGI
Tagliatelle with deer ragout	AC
Rigatoni with speck and mushrooms	AG
Large dumplings in soup	ACGI
Large dumplings with cabbage salad and smoked ricotta slices	ACGI
Barley soup	AI

COLD DISHES

Speck sandwich	A
Speck and cheese sandwich	AG
Salami sandwich	A
Ham sandwich	A
Cheese sandwich	AG
Raw ham sandwich	A
Speck dish with horseradish and cucumbers	
Speck and cheese dish with horseradish and cucumbers	G
Deer salami with horseradish and cucumbers	
Mixed salad	
Mediterranean salad (big)	CG
Bresaola with rocket, grana cheese and little tomatoes	G

HOT DISHES

Polenta with sausage

Polenta with cheese

G

Polenta with mushrooms

Polenta with sausage and mushrooms

Polenta with sausage and cheese

G

Polenta with cheese and mushrooms

G

“Polenta Paraciora” (Polenta with sausage, mushrooms and cheese) G

Sausage with fries

AI

Chicken wings with chili sauce and fries

A

Chicken nuggets with fries

A

Escalope with pommes frites

AG

Deer goulash with large dumplings or polenta

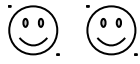
GCA

“Turtres” with spinach or cabbage

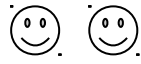
GAC

Fries

A



FOR KIDS



Dish of ham

Pasta with tomatoes sauce A

Pasta with meat ragout AI

Sausage with fries I

Chicken wings with chili sauce and fries A

Chicken nuggets with fries ACG

Escalope with fries ACG

DESSERTS

Strudel	AGHC	
Strudel with vanilla sauce	AGHC	
Strudel with cream	AGHC	
Apple pie	AGC	
“Linzer” cake (nut and jam layer cake)	AGHC	
Chocolate and pear cake	AGC	
Tiramisù	AGC	
Yogurt with raspberries	GC	
Vanilla ice cream with hot raspberries and cream		GC
“Coppa Amarena” (vanilla ice cream with black cherry and cream)	GC	
Coffee with vanilla ice cream and cream		GC
Croissant	AGC	

HOT DRINKS

Espresso

Macchiato

Decaffeinato

Ginseng small

Ginseng big

Fortified espresso

Barley coffee

Cappuccino

Latte macchiato

Hot chocolate

Small hot chocolate

Tea

VINI
WEINE

Vino della casa (rosso/bianco) 1 bicc.

Wein vom Haus (rot/ weiss) 1 Glas

¼ vino rosso/ bianco

¼ Wien rot/ weiss

½ vino rosso/ bianco

½ Wein rot/ weiss

1L vino rosso/bianco

1L Wein rot/ weiss

VINI BIANCHI
WEISSWEINE

Chardonnay

Chardonnay 7/10

Cantina St. Pauls/Kellerei Appiano-Eppan Alto Adige- Südtirol

Kerner

Kerner 7/10

Cantina Val d'Isarco/Eisacktal-Kellerei Alto Adige- Südtirol

Weissburgunder- Pinot bianco Thurner

Weissburgunder 7/10

Cantina Schreckbichl-Kellerei Alto Adige- Südtirol

Gewürtztraminer Peter Zemmer

Gewürtztraminer 7/10

Cantina Cortaccia- Kellerei Kurtatsch Alto Adige- Südtirol

Sauvignon Floreado

Sauvignon 7/10

Cantina Andrian-Kellerei Alto Adige- Südtirol

Lugana il Gruccione

Lugana il Gruccione 7/10

Lugana di Sirmione Lombardia

La Manina Manincor Cuvée

La Manina Manincor Cuvée 7/10

Cantina Manincor/Kellerei Manincor Alto Adige- Südtirol

VINI ROSSI
ROTWEINE

St. Magdalener Huck am Bach
St. Magdalener 7/10
Cantina Bolzano/Kellerei Bozen Alto Adige- Südtirol

Lagrein Peter Zemmer
Lagrein 7/10
Cortaccia- Kurtatsch Alto Adige- Südtirol

Montepulciano d'Abruzzo
Montepulciano d'Abruzzo 7/10
Passo di Cale- Abruzzo- Abruzzen

Blauburgunder S. Luzia
Blauburgunder S. Luzia 7/10
Cantina / Kellerei St. Pauls Alto Adige- Südtirol

Perlhofer Cuvee Crescendus
Perlhofer Cuvee 7/10
Ritterhof Alto Adige- Südtirol

Cabernet Merlot Rungg
Cabernet Merlot Rungg 7/10
Cantina Termeno- Kellerei Tramin Alto Adige- Südtirol

Morellino di Scansano
Morellino di Scansano 7/10
Cantine il Grillesino Toscana

List of 14 Allergens

- A) Cereals containing gluten – wheat, barley,
- B) Crustaceans e.g. crabs, prawns, lobsters
- C) Eggs
- D) Fish
- E) Peanuts
- F) Soybeans
- G) Milk
- H) Nuts almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts,
- I) pistachio nuts
- J) Celery
- K) Mustard
- L) Sesame Seeds
- M) Sulphur Dioxide and sulphites (at concentrations of more than
10mg/kg or 10mg/L in terms of total sulphur dioxide)
- N) Lupin
- O) Molluscs e.g. mussels, oysters, squid, snails

APERITIFS

Prosecco Col Vetoraz

Spritz Aperol

Hugo

Gingerino

Sanbitter

Campari

Tiroler

NEW

Spumante Trento DOC
Mas dei Chini

Inkino Brut Riserva 2010

Inkino Brut Riserva 2010 7/10

Inkino Carlo V

Inkino Brut Riserva 2008 7/10

BITTER LIQUEURS

Grappa

Bitter liqueurs

COLD DRINKS

Mineral water (1 glass. 0,2 L)

Mineral water (1/2 L)

Mineral water (1L)

Water pitcher (1L)

Drinks (1 glass. 0,2 L)

Drinks 0,4 L

Fruit juice

Tin

Red Bull

Beer 0,2

Beer 0,4

No-alcoholic beer

Radler 0,2 (beer with lemonade)

Radler 0,4 (beer with lemonade)

Weizen beer 0,3

Weizen beer 0,5

No-alcoholic weizen beer