



**CIASTELAT**

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*Sentiamoci per sedersi e sentirsi!*

*Mauro Lorenzon  
"Oste del vin bon"*

## *Chopping boards*

<b>Tagliere Crudo Dorth</b>	€ 10,00
Dorth's raw ham from Aviano, selected for Ciastelat, 20/24 months of seasoning	
<b>Tagliere Tradizionale</b>	€ 11,00
Lovison's salami, Dorth's raw ham, pork, two cheeses and vegetables	
<b>Tagliere del Cacciatore</b>	€ 11,00
Smoked ham, petina (sheep meat smoked salami), coppa (air-cured pork meat), two cheeses and vegetables preserved in oil	
<b>Tagliere Ciastelat</b>	€ 11,00
Thinly sliced Sorana's raw meat, Dorth's raw ham, lard, two cheeses and vegetables	
<b>Selezione di formaggi</b>	€ 10,00
Selection of four cheeses with jelly	
<b>Carpaccio di Sorana alla Ciastelat</b>	€ 10,00
Sorana's Carpaccio (thin slices of raw Sorana's meat)	
<b>Tagliere Via col Gusto (for two people)</b>	€ 22,00
Sorana's carpaccio, veal slices with tuna sauce, salami, two cheeses and vegetables	

## *Dishes of the day*

<b>Fettuccine ai porcini e gialletti trifolati</b> (Flat spaghetti with porcini and gialletti sautéed mushrooms)	€ 9,00
<b>Gnocchi al gallo ruspante</b> (Potatoes small dumplings with rooster sauce of Budoia)	€ 9,00
<b>Tortelli di Max</b> (Homemade ravioli with salty cheese from Pradis and pears)	€ 9,00
<b>Porcini alla griglia con polenta e formaj vecio</b> (Grilled porcini mushrooms with boiled cornmeal and aged cheese)	€ 14,00
<b>Porcini e gialletti trifolati con polenta e formaj vecio</b> (Sautéed porcini and gialletti mushrooms with boiled cornmeal and aged cheese)	€ 12,00
<b>Bistecca alta tre dita</b> (Beef steak with baked potatoes, boiled cornmeal and seasonal vegetables)	€ 20,00
<b>Picagna di Sorana al sale all'etto</b> (Sorana's meat rare with vegetables for minimum two persons)	€ 8,00
<b>Salame fresco al cao con funghi e polenta</b> (Typical Alm dish with cooked salame with cream, with mushrooms and boiled cornmeal)	€ 9,00
<b>Polenta, funghi e formaj vecio</b> (Boiled cornmeal, mushrooms and hard cheese)	€ 8,00
<b>Fricò</b> (Traditional dish of Friuli with melted cheese mixed with potatoes and boiled cornmeal)	€ 9,00
<b>Costicine in umido della Siora Maria</b> (Pork ribs stew with tomatoes sauce, sausage, mushrooms and boiled cornmeal)	€ 10,00
<b>Piatto degustazione Ciastelat</b> (Sausage, salame with cream, sautéed mushrooms and grilled cheese)	€ 16,00

# *Seasonal vegetables*

<b>Porcini alla griglia con polenta</b>	€ 10,00
Grilled porcini mushrooms with boiled cornmeal	
<b>Porcini e gialletti trifolati con polenta</b>	€ 10,00
Grilled porcini mushrooms with boiled cornmeal	
<b>Funghi misti con polenta</b>	€ 6,00
Mixed mushrooms with boiled cornmeal	
<b>Verdure grigliate</b>	€ 6,00
Grilled vegetables	
<b>Insalata mista</b>	€ 5,00
Mixed salad	
<b>Patate al forno</b>	€ 5,00
Baked potatoes	
<b>Patate fritte</b>	€ 5,00
French fries	
<b>Spinaci al burro</b>	€ 5,00
Buttered spinach	
<b>Insalatona</b>	€ 9,00
Mixed salad with tuna fish, buffalo mozzarella and olives	
<b>Caprese</b>	€ 8,00
Buffalo mozzarella, tomatoes and basil	

# Our pizzas

<b>Marinara</b> (Tomato souce, garlic, origanum)	€ 5,00
<b>Margherita</b> (Tomato souce, mozzarella)	€ 6,00
<b>Diavola</b> (Tomato souce, mozzarella, hot salami)	€ 7,00
<b>Romana</b> (Tomato souce, mozzarella, anchovy)	€ 7,00
<b>Melanzane</b> (Tomato souce, mozzarella and grilled aubergines)	€ 7,00
<b>Winnie the Pooh</b> (Tomato souce, mozzarella and french fries)	€ 7,50
<b>Tricolore</b> (Tomato souce, mozzarella, little fresh tomatoes and basil)	€ 7,00
<b>Vegetariana</b> (Tomato souce, mozzarella and grilled vegetables)	€ 9,00
<b>Capricciosa</b> (Tomato souce, mozzarella, mushrooms, ham and artichokes)	€ 8,50
<b>Calzone</b> (Tomato souce, mozzarella, mushrooms, ham and artichokes)	€ 9,00
<b>Con tutto</b> (Tomato souce, mozzarella, mushrooms, ham, artichokes, hot salami and wurstel)	€ 9,00
<b>Tonno e cipolla</b> (Tomato souce, mozzarella, tuna fish, onion and cappers)	€ 8,00
<b>Pizza bresaola, rucola e grana</b> (Tomato souce, mozzarella, bresaola, rocket and grana)	€ 9,00
<b>Val de croda</b> (Tomato souce, mozzarella, mushrooms and hot salami)	€ 7,50
<b>San Daniele</b> (Tomato souce, mozzarella, raw ham)	€ 9,00
<b>Tirolese</b> (Tomato souce, mozzarella, buttermilk curd and speck)	€ 9,00
<b>Toscana</b> (Tomato souce, mozzarella, chicory, dark olives and smoked bacon)	€ 9,00
<b>Ciastelat</b> (Tomato souce, mozzarella, soppressa (salami), mushrooms and mix cheese)	€ 9,00
<b>Rustica</b> (Tomato souce, mozzarella, sausage, chicory and cheese)	€ 9,00
<b>Pizza porchetta e brie</b> (Tomato souce, mozzarella, roast sucking and brie)	€ 9,00

Extra ingredient + 0,50 €

## *Drinks*

<b>Mineral Water S.Bernardo 75 Cl.</b>	€	<b>2,80</b>
<b>Mineral Water Fonte Tavina 50 Cl.</b>	€	<b>2,00</b>
<b>Canned drinks (coke, fanta, sprite, cold tea)</b>	€	<b>2,50</b>
<b>Fruit juices</b>	€	<b>2,50</b>
<b>Others drinks (ginger, sanbitter, schweppes, chinotto )</b>	€	<b>2,50</b>

## *Our Beers*

<b>Blonde Bavarian draft beer Brau-Meister ( alc.5,4 % vol.):</b>		
<b>Small Beer 0,20 l.</b>	€	<b>2,70</b>
<b>Medium Beer 0,40 l.</b>	€	<b>4,70</b>
<b>Carafe 0,50 l.</b>	€	<b>5,00</b>
<b>Carafe 1,00 l.</b>	€	<b>10,00</b>

## *Bottled Beer*

<b>Weissbier Augustiner ( Cl.50 alc. 5,4% vol.)</b>	€	<b>5,00</b>
<b>Menabrea blonde beer ( Cl. 33 alc. 4,8 % vol.)</b>	€	<b>4,00</b>
<b>Weissen Franziskaner ( Cl.50 alc. 5,0 % vol.)</b>	€	<b>5,00</b>
<b>U. Burgerbrau red beer ( Cl.50 alc. 7,3 % vol.)</b>	€	<b>5,00</b>
<b>Moretti red beer ( Cl. 33 alc. 7,2 % vol.)</b>	€	<b>4,00</b>
<b>Non alcoholic Bitburger Light beer Light ( Cl. 33 )</b>	€	<b>4,00</b>

## *Our wines*

<b>Red house wine 25 Cl.</b>	€	<b>2,50</b>
<b>Red house wine 50 Cl.</b>	€	<b>5,00</b>
<b>Red house wine 75 Cl.</b>	€	<b>8,00</b>
<b>White house wine 50 Cl.</b>	€	<b>5,00</b>
<b>Glera house wine 37,5 Cl.</b>	€	<b>5,00</b>
<b>Glera house wine 75 Cl.</b>	€	<b>12,00</b>

## ***Dessert***

<b>Tiramisù del Ciastelat</b>	€	<b>5,00</b>
(Cold Italian sweet consisting of soft mascarpone cream cake, savoiardi biscuits and coffee)		
<b>Dolce all'amaretto</b>	€	<b>5,00</b>
(Soft mascarpone cream with dark chocolate and amaretti biscuits)		
<b>Pasticcione</b>	€	<b>5,00</b>
(Delight with puff pastry, chantilly cream and seasonal fruit or chocolate)		
<b>Fantasy of the day</b>	€	<b>5,00</b>
<b>Sweet white or black chocolate truffle</b>	€	<b>5,00</b>
<b>Homemade ice cream</b>	€	<b>3,50</b>
<b>Variegated homemade ice cream</b>	€	<b>4,50</b>

## ***Coffee bar***

<b>Espresso</b>	€	<b>1,50</b>
<b>Coffee with alcohol</b>	€	<b>0,50</b>
<b>Barley coffee</b>	€	<b>1,70</b>
<b>Decaffeinated</b>	€	<b>1,70</b>
<b>Cappuccino</b>	€	<b>2,00</b>
<b>Hot tea</b>	€	<b>2,00</b>

## ***Liqueurs and Spirits***

<b>National liqueurs</b>	€	<b>3,50</b>
<b>Grappas and national brandys</b>	€	<b>3,50</b>
<b>Malteco's Rum from Guatemala 10y with chocolate</b>	€	<b>5,00</b>
<b>Malteco's Rum from Guatemala 15y and 20y with chocolate</b>	€	<b>8,00</b>

***Cover charge € 2,00***