



**CIASTELAT**

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*Sentiamoci per sedersi e sentirsi!*

*Mauro Lorenzon  
"Oste del vin bon"*

## *Chopping boards*

**All for two people**

<b>Tagliere Crudo Dorth</b>	<b>€ 20,00</b>
Dorth's raw ham from Aviano, selected for Ciastelat, 20/24 months of seasoning	
<b>Tagliere Tradizionale</b>	<b>€ 22,00</b>
Lovison's salami, Dorth's raw ham, pork, two cheeses and vegetables	
<b>Tagliere Ciastelat</b>	<b>€ 22,00</b>
Thinly sliced Sorana's raw meat, Dorth's raw ham, lard, two cheeses and vegetables	
<b>Carpaccio di Sorana alla Ciastelat</b>	<b>€ 20,00</b>
Sorana's Carpaccio (thin slices of raw Sorana's meat)	
<b>Tagliere Via col Gusto</b>	<b>€ 22,00</b>
Sorana's carpaccio, veal slices with tuna sauce, salami, two cheeses and vegetables	

## *Dishes of the day*

<b>Pappardelle al cervo</b> (Flat spaghetti with deer souce)	€ 9,00
<b>Gnocchi al gallo ruspante</b> (Potatoes small dumplins with rooster sauce of Budoia)	€ 9,00
<b>Tortelli di Max</b> (Homemade ravioli with pumpkin and smoked ricotta)	€ 9,00
<b>Salmì di cervo</b> (Deer goulash with spices, mushrooms and boiled cornmeal)	€ 12,00
<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>Chiodini trifolati con polenta e formaj vecio</b> (Sautéed chiodini mushrooms with boiled cornmeal and aged cheese)	€ 10,00
<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>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 souce, sausage, mushrooms and boiled cornmeal)	€ 10,00

## *Seasonal vegetables*

<b>Porcini e gialletti trifolati con polenta</b> Grilled porcini mushrooms with boiled cornmeal	€ 10,00
<b>Funghi misti con polenta</b> Mixed mushrooms with boiled cornmeal	€ 6,00
<b>Verdure grigliate</b> Grilled vegetables	€ 6,00
<b>Patate al forno</b> Baked potatoes	€ 5,00
<b>Spinaci al burro</b> Buttered spinach	€ 5,00
<b>Caprese</b> Buffalo mozzarella, tomatoes and basil	€ 8,00

## *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>