



**CIASTELAT**

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*Sentiamoci per sedersi e sentirsi!*

*Mauro Lorenzon  
"Oste del vin bon"*

## *Chopping boards for two people*

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

## *Dishes of the day*

<b>Fettuccine ai porcini e gialletti trifolati</b> (Flat spaghetti with porcini and gialletti sautéed mushrooms)	€ 9,00
<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 salty cheese from Pradis and pears)	€ 9,00
<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> (Boiled cornmeal, chiodini mushrooms and hard 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>Salmì di cervo</b> (Deer goulash with spices, mushrooms and boiled cornmeal)	€ 12,00
<b>Costicine in umido della Siora Maria</b> (Pork ribs stew with tomatoes souce, sausage, mushrooms and boiled cornmeal)	€ 10,00
<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>Fricò</b> (Traditional dish of Friuli with melted cheese mixed with potatoes and boiled cornmeal)	€ 9,00

## *Seasonal vegetables*

<b>Porcini e gialletti trifolati con polenta</b>	€ 10,00
Grilled porcini mushrooms with boiled cornmeal	
<b>Chiodini trifolati con polenta</b>	€ 8,00
Mixed mushrooms with boiled cornmeal	
<b>Verdure grigliate</b>	€ 5,00
Grilled vegetables	
<b>Patate al forno</b>	€ 5,00
Baked potatoes	
<b>Spinaci al burro</b>	€ 5,00
Buttered spinach	