



CIASTELAT

Sentiamoci per sedersi e sentirsi!

*Mauro Lorenzon
"Oste del vin bon"*

Chopping boards

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

Dishes of the day

Fettuccine ai porcini e gialletti trifolati (Flat spaghetti with porcini and gialletti sautéed mushrooms)	€ 9,00
Pappardelle al cervo (Flat spaghetti with deer souce)	€ 9,00
Gnocchi al gallo ruspante (Potatoes small dumplins with rooster sauce of Budoia)	€ 9,00
Tortelli di Max (Homemade ravioli with salty cheese from Pradis and pears)	€ 9,00
Porcini e gialletti trifolati con polenta e formaj vecio (Sautéed porcini and gialletti mushrooms with boiled cornmeal and aged cheese)	€ 12,00
Chiodini trifolati con polenta e formaj vecio (Boiled cornmeal, chiodini mushrooms and hard cheese)	€ 10,00
Bistecca alta tre dita (Beef steak with baked potatoes, boiled cornmeal and seasonal vegetables)	€ 20,00
Picagna di Sorana al sale all'etto (Sorana's meat rare with vegetables for minimum two persons)	€ 8,00
Salmì di cervo (Deer goulash with spices, mushrooms and boiled cornmeal)	€ 12,00
Costicine in umido della Siora Maria (Pork ribs stew with tomatoes souce, sausage, mushrooms and boiled cornmeal)	€ 10,00
Salame fresco al cao con funghi e polenta (Typical Alm dish with cooked salame with cream, with mushrooms and boiled cornmeal)	€ 9,00
Fricò (Traditional dish of Friuli with melted cheese mixed with potatoes and boiled cornmeal)	€ 9,00

Seasonal vegetables

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

Dessert

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

Drinks

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

Bottled Beer

Forst (Cl. 20 alc. 4,8 % vol.)	€	2,70
Menabrea blonde beer (Cl. 33 alc. 4,8 % vol.)	€	4,00
Weissbier Augustiner (Cl. 50 alc. 5,4% vol.)	€	5,00
Weissen Franziskaner (Cl. 50 alc. 5,0 % vol.)	€	5,00
U. Burgerbrau red beer (Cl. 50 alc. 7,3 % vol.)	€	5,00
Moretti red beer (Cl. 33 alc. 7,2 % vol.)	€	4,00
Non alcoholic Bitburger Light beer Light (Cl. 33)	€	4,00

Our wines

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

Coffee bar

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

Liqueurs and Spirits

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

Cover charge € 2,00