



CIASTELAT

Sentiamoci per sedersi e sentirsi!

*Mauro Lorenzon
"Oste del vin bon"*

Chopping boards

Tagliere Crudo Dorth	€ 11,00
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	€ 11,00
Selection of four cheeses with jelly	
Carpaccio di Sorana alla Ciastelat	€ 11,00
Sorana's Carpaccio (thin slices of raw Sorana's meat)	
Tagliere Via col Gusto (per due persone)	€ 22,00
(Vitello tonnato, carpaccio, salumi, 2 formaggi e verdure) Dedicato a Gianni Maccan	
Tartare di fassona (per due persone)	€ 22,00
(Fassona tartare for two people)	

Our dishes

Fettuccine ai gialletti trifolati (Flat spaghetti with gialletti sautéed mushrooms)	€ 10,00
Pappardelle al ragù di coniglio e asparagi (Flat spaghetti with rabbit sauce and asparagus)	€ 10,00
Gnocchi al gallo ruspante (Potatoes small dumplings with rooster sauce of Budoia)	€ 9,00
Tortelli di Max (Homemade ravioli with salty cheese from Pradis and pears, sautéed with molten cheese and walnuts)	€ 10,00
Gialletti trifolati con polenta e formaj vecio (Sautéed gialletti mushrooms with boiled cornmeal and aged cheese)	€ 12,00
La Bistecca (Beef steak with baked potatoes and spinach)	€ 20,00
Bracioline di agnello (Lamb chops with baked potatoes and spinach)	€ 18,00
Picagna di Sorana al sale all'etto (Sorana's meat rare with vegetables for minimum two persons, amount per hectogram)	€ 8,00
La nostra estate (Fresh dish of salted meat, accompanied by rocket and cherry tomatoes)	€ 12,00
Orecchio di elefante (Breaded and fried veal chop and french fries, amount per hectogram)	€ 20,00
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
Costicine in umido della Siora Maria (Pork ribs stew with tomatoes sauce, sausage, mushrooms and boiled cornmeal)	€ 10,00

Vegetables

Gialletti trifolati con polenta	€ 10,00
Gialletti mushrooms with boiled cornmeal	
Verdure grigliate	€ 5,00
Grilled vegetables	
Insalata mista	€ 5,00
Mixed salad	
Patate al forno	€ 5,00
Baked potatoes	
Patate fritte	€ 5,00
French fries	
Spinaci al burro	€ 5,00
Buttered spinach	
Insalatona	€ 9,00
Mixed salad with tuna fish, buffalo mozzarella and olives	
Caprese	€ 8,00
Buffalo mozzarella, tomatoes and basil	

Our pizzas

Marinara (Tomato souce, garlic, origanum)	€ 5,00
Margherita (Tomato souce, mozzarella)	€ 6,00
Diavola (Tomato souce, mozzarella, hot salami)	€ 7,00
Romana (Tomato souce, mozzarella, anchovy)	€ 7,00
Melanzane (Tomato souce, mozzarella and grilled aubergines)	€ 7,00
Winnie the Pooh (Tomato souce, mozzarella and french fries)	€ 7,50
Tricolore (Tomato souce, mozzarella, little fresh tomatoes and basil)	€ 7,00
Vegetariana (Tomato souce, mozzarella and grilled vegetables)	€ 9,00
Capricciosa (Tomato souce, mozzarella, mushrooms, ham and artichokes)	€ 8,50
Calzone (Tomato souce, mozzarella, mushrooms, ham and artichokes)	€ 9,00
Con tutto (Tomato souce, mozzarella, mushrooms, ham, artichokes, hot salami and wurstel)	€ 9,00
Val de croda (Tomato souce, mozzarella, mushrooms and hot salami)	€ 7,50
Tonno e cipolla (Tomato souce, mozzarella, tuna fish, onion and cappers)	€ 8,00
Pizza bresaola, rucola e grana (Tomato souce, mozzarella, bresaola, rocket and grana)	€ 10,00
San Daniele (Tomato souce, mozzarella, raw ham)	€ 10,00
Tirolese (Tomato souce, mozzarella, buttermilk curd and speck)	€ 10,00
Toscana (Tomato souce, mozzarella, chicory, dark olives and smoked bacon)	€ 10,00
Ciastelat (Tomato souce, mozzarella, soppressa (salami), mushrooms and mix cheese)	€ 10,00
Rustica (Tomato souce, mozzarella, sausage, chicory and cheese)	€ 10,00
Pizza porchetta e brie (Tomato souce, mozzarella, roast sucking and brie)	€ 10,00

Extra ingredient + 0,50 €

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

Our Beers

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

Bottled Beer

Forst blonde beer (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

Dessert

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

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