



## **CIASTELAT**

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*Sentiamoci per sedersi e sentirsi!*

*Mauro Lorenzon  
"Oste del vin bon"*

## ***Chopping boards***

<b>Tagliere Crudo Dorth</b>	€ 11,00
Dorth's raw ham from Aviano, selected for Ciastelat, 20/24 months of seasoning	
<b>Tagliere Tradizionale</b>	€ 12,00
Lovison's salami, Dorth's raw ham, pork, two cheeses and vegetables	
<b>Tagliere del Cacciatore</b>	€ 12,00
Smoked ham, petina (sheep meat smoked salami), coppa (air-cured pork meat), two cheeses and vegetables preserved in oil	
<b>Tagliere Ciastelat</b>	€ 12,00
Thinly sliced Sorana's raw meat, Dorth's raw ham, lard, two cheeses and vegetables	
<b>Tagliere Frith</b>	€ 12,00
Three cured meats chosen by the innkeeper, two cheeses and vegetables	
<b>Selezione di formaggi</b>	€ 12,00
Selection of four cheeses with jelly	
<b>Carpaccio di Sorana alla Ciastelat</b>	€ 11,00
Sorana's Carpaccio (thin slices of raw Sorana's meat)	

## *Our dishes*

<b>Cannelloni</b> (Egg pasta stuffed with radicchio and sausage)	€ 11,00
<b>Fettuccine ai porcini e gialletti trifolati</b> (Flat spaghetti with porcini and gialletti sautéed mushrooms)	€ 11,00
<b>Gnocchi al gallo ruspante</b> (Potatoes small dumplings with rooster sauce of Budoia)	€ 11,00
<b>Zuppa dardaghese</b> (Mixed legume soup with crispy bacon)	€ 10,00
<b>Tortelli caserecci</b> (Fresh pasta tortelli with white meat sauce stuffed with spinach and ricotta)	€ 11,00
<b>Stratagliata di manzo</b> (Beef and lard with aromatic herbs, baked potatoes and seasonal vegetables)	€ 20,00
<b>La Bistecca</b> (Beef steak with baked potatoes and seasonal vegetables)	€ 22,00
<b>Porcini e gialletti trifolati con polenta e formaj vecio</b> (Porcini and gialletti mushrooms with boiled cornmeal and aged cheese)	€ 14,00
<b>Salmì di cervo</b> (Deer goulash with spices, mushrooms and boiled cornmeal)	€ 15,00
<b>Fricò</b> (Traditional dish of Friuli with melted cheese mixed with potatoes, mushrooms and boiled cornmeal)	€ 12,00
<b>Costicine in umido della Siora Maria</b> (Pork ribs stew with tomatoes sauce, with mushrooms and boiled cornmeal)	€ 14,00

# Vegetables

<b>Funghi con polenta</b>	€ 6,00
Mushrooms with boiled cornmeal	
<b>Gialletti trifolati con polenta</b>	€ 10,00
Gialletti mushrooms with boiled cornmeal	
<b>Verdure grigliate</b>	€ 5,00
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>	€ 9,50
Mixed salad with tuna fish, buffala mozzarella and olives	

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

Extra ingredient + 1,00 € - extra bufala + 2,00 €

## *Drinks*

<b>Mineral Water S. Bernardo 75 Cl.</b>	€	<b>3,00</b>
<b>Mineral Water Fonte Tavina 50 Cl.</b>	€	<b>2,00</b>
<b>Canned drinks (coke, fanta, sprite, cold tea, chinotto)</b>	€	<b>2,80</b>
<b>Fruit juices</b>	€	<b>2,50</b>
<b>Others drinks (ginger, sanbitter, schweppes)</b>	€	<b>2,50</b>

## *Our Beers*

**Blonde Bavarian draft beer Brau-Meister ( alc.5,4 % vol.):**

<b>Small Beer 0,20 l.</b>	€	<b>3,00</b>
<b>Medium Beer 0,40 l.</b>	€	<b>5,00</b>
<b>Carafe 0,50 l.</b>	€	<b>6,00</b>
<b>Carafe 1,00 l.</b>	€	<b>10,00</b>

## *Bottled Beer*

<b>Menabrea blonde beer ( Cl. 33 alc. 4,8 % vol.)</b>	€	<b>4,00</b>
<b>Weisse 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 Moretti ( 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>2,00</b>
<b>Decaffeinated</b>	€	<b>2,00</b>
<b>Cappuccino</b>	€	<b>2,00</b>
<b>Hot tea</b>	€	<b>2,50</b>

## ***Liqueurs and Spirits***

<b>National liqueurs</b>	€	<b>4,00</b>
<b>Grappas and national brandys</b>	€	<b>5,00</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***