

## **CIASTELAT**

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*Sentiamoci per sedersi e sentirsi!*

*Mauro Lorenzon  
"Oste del vin bon"*

## ***Chopping boards***

<b>Tagliere Crudo Dorth</b>	€ 12,00
Dorth's raw ham from Aviano, selected for Ciastelat, 20/24 months of seasoning	
<b>Tagliere Tradizionale (7)</b>	€ 13,00
Friulian salami, Dorth's raw ham, pork, two cheeses and vegetables	
<b>Tagliere del Cacciatore (7)</b>	€ 13,00
Smoked ham, petina (sheep meat smoked salami), coppa (air-cured pork meat), two cheeses and vegetables preserved in oil	
<b>Tagliere Ciastelat (7)</b>	€ 13,00
Thinly sliced Sorana's raw meat, Dorth's raw ham, lard, two cheeses and vegetables	
<b>Tagliere Frith (7)</b>	€ 13,00
Three cured meats chosen by the innkeeper, two cheeses and vegetables	
<b>Selezione di formaggi (7, 8, 10)</b>	€ 12,00
Selection of four cheeses with jelly	
<b>Carpaccio di Sorana alla Ciastelat</b>	€ 12,00
Sorana's Carpaccio (thin slices of raw Sorana's meat)	
<b>Mediun chopping board to share</b>	€ 30,00
<b>Big chopping board to share</b>	€ 60,00

# Our dishes

<b>Lasagnetta alle verdure</b> (1, 3, 7) (Lasagna filled with seasonal vegetables)	€ 11,00
<b>Fettuccine all'ortica</b> (1, 3, 7, 8) (Egg pasta with nettle pesto and pecorino cheese)	€ 11,00
<b>Gnocchi al gallo ruspante</b> (1, 3, 9, 8 tracce) (Potatoes small dumplings with rooster sauce of Budoia)	€ 11,00
<b>Tortelli caserecci</b> (1, 3, 7, 8) (Fresh pasta tortelli stuffed with lemon flavored ricotta, sautéed with asparagus cream and crispy speck)	€ 12,00
<b>Porcini e gialletti trifolati con formaj vecio e polenta</b> (7) (Porcini and gialletti mushrooms with boiled cornmeal and aged cheese from Pradis)	€ 14,00
<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>Petto d'anata</b> (6) (Duck breast marinated in soy sauce cooked at low temperature, baked potatoes and seasonal vegetables)	€ 18,00
<b>Braciolo di agnello in crosta</b> (1, 3, 7, 11 tracce) (Lamb chops in herb bread crust with baked potatoes and seasonal vegetables)	€ 20,00
<b>Salmì di cervo</b> (9, 12) (Deer goulash with spices, mushrooms and boiled cornmeal)	€ 18,00
<b>Salame fresco al cao</b> (7) (Typical mountain hut dish with fresh salami and cream, with sautéed mushrooms and boiled cornmeal)	€ 14,00
<b>Frico</b> (7) (Traditional dish of Friuli with melted cheese mixed with potatoes, onions sweet & sour and boiled cornmeal)	€ 12,00
<b>Costicine in umido della Siora Maria</b> (9) (Pork ribs stew with tomatoes sauce, with mushrooms and boiled cornmeal)	€ 14,00

# Vegetables

<b>Porcini e gialletti trifolati con polenta</b>	€ 10,00
Gialletti mushrooms with boiled cornmeal	
<b>Funghi trifolati con polenta</b>	€ 8,00
Mixed 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 (5)</b>	€ 5,00
French fries	
<b>Verdure di stagione (ask)</b>	€ 5,00
Seasonal vegetables	

# Our pizzas

<b>Marinara</b> (1, 6, 11) (Tomato souce, garlic, origanum)	€ 5,00
<b>Margherita</b> (1, 6, 7, 11) (Tomato souce, mozzarella)	€ 6,00
<b>Diavola</b> (1, 6, 7, 11) (Tomato souce, mozzarella, hot salami)	€ 7,50
<b>Romana</b> (1, 4, 6, 7, 11) (Tomato souce, mozzarella, anchovy)	€ 7,50
<b>Melanzane</b> (1, 6, 7, 11) (Tomato souce, mozzarella and grilled aubergines)	€ 7,50
<b>Winnie the Pooh</b> (1, 5, 6, 7, 11) (Tomato souce, mozzarella and french fries)	€ 8,00
<b>Tricolore</b> (1, 6, 7, 11) (Tomato souce, mozzarella, little fresh tomatoes and basil)	€ 8,00
<b>Vegetariana</b> (1, 6, 7, 11) (Tomato souce, mozzarella and grilled vegetables)	€ 10,00
<b>Capricciosa</b> (1, 6, 7, 11) (Tomato souce, mozzarella, mushrooms, ham and artichokes)	€ 9,00
<b>Calzone</b> (1, 6, 7, 11) (Tomato souce, mozzarella, mushrooms, ham and artichokes)	€ 10,00
<b>Con tutto</b> (1, 6, 7, 11) (Tomato souce, mozzarella, mushrooms, ham, hot salami, wurstel and vegetables)	€ 10,00
<b>Val de croda</b> (1, 6, 7, 11) (Tomato souce, mozzarella, mushrooms and hot salami)	€ 8,00
<b>Tonno e cipolla</b> (1, 4, 6, 7, 11) (Tomato souce, mozzarella, tuna fish, onion and cappers)	€ 8,50
<b>Pizza bresaola, rucola e grana</b> (1, 6, 7, 11) (Tomato souce, mozzarella, bresaola, rocket and grana)	€ 10,00
<b>San Daniele</b> (1, 6, 7, 11) (Tomato souce, mozzarella, raw ham)	€ 12,00
<b>Tirolese</b> (1, 6, 7, 11) (Tomato souce, mozzarella, buttermilk curd and speck)	€ 12,00
<b>Toscana</b> (1, 6, 7, 11) (Tomato souce, mozzarella, chicory, dark olives and smoked bacon)	€ 10,00
<b>Ciastelat</b> (1, 6, 7, 11) (Tomato souce, mozzarella, soppressa (salami), mushrooms and mix cheese)	€ 10,00
<b>Rustica</b> (1, 6, 7, 11) (Tomato souce, mozzarella, sausage, chicory and cheese)	€ 10,00
<b>Pizza porchetta e brie</b> (1, 6, 7, 11) (Tomato souce, mozzarella, roast sucking and brie)	€ 12,00

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***

<b>Blonde Bavarian draft beer Brau-Meister ( alc.5,4 % vol.):</b>	
<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*** (12)

<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>€ 6,00</b>
<b>Glera house wine 75 Cl.</b>	<b>€ 12,00</b>

## ***Dessert***

<b>Tiramisù del Ciastelat</b> (1, 3, 7, 8) (Cold Italian sweet consisting of soft mascarpone cream cake, savoiardis biscuits and coffee)	€	<b>5,00</b>
<b>Dolce all'amaretto</b> (1, 3, 7, 8) (Soft mascarpone cream with dark chocolate and amaretti biscuits)	€	<b>5,00</b>
<b>Pasticcione</b> (1, 3, 7, 8) (Delight with puff pastry, chantilly cream and seasonal fruit or chocolate)	€	<b>5,00</b>
<b>Fantasy of the day</b>	€	<b>5,00</b>
<b>Sweet white or black chocolate truffle</b> (3, 7)	€	<b>5,00</b>
<b>Homemade ice cream</b> (7)	€	<b>3,50</b>
<b>Variegated homemade ice cream</b> (7)	€	<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***

## ELENCO ALLERGENI (Reg.1169/2011)

<b>1</b>		<b>CEREALI CONTENENTI GLUTINE</b> (cioè grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati) e prodotti derivati
<b>2</b>		<b>CROSTACEI</b> e prodotti derivati
<b>3</b>		<b>UOVA</b> e prodotti derivati.
<b>4</b>		<b>PESCE</b> e prodotti derivati, <b>tranne:</b> gelatina o colla di pesce utilizzata come chiarificante nella birra e nel vino
<b>5</b>		<b>ARACHIDI</b> e prodotti derivati.
<b>6</b>		<b>SOIA</b> e prodotti derivati
<b>7</b>		<b>LATTE</b> e prodotti derivati, incluso lattosio
<b>8</b>		<b>FRUTTA A GUSCIO</b> , cioè <b>mandorle</b> ( <i>Amygdalus communis L.</i> ), <b>nocciole</b> ( <i>Corylus avellana</i> ), <b>noci comuni</b> ( <i>Juglans regia</i> ), <b>noci di anacardi</b> ( <i>Anacardium occidentale</i> ), <b>noci di pecan</b> ( <i>Carya illinoensis (Wangenh) K. Koch</i> ), <b>noci del Brasile</b> ( <i>Bertholletia excelsa</i> ), <b>pistacchi</b> ( <i>Pistacia vera</i> ), <b>noci del Queensland</b> ( <i>Macadamia ternifolia</i> ) e <b>prodotti derivati</b>
<b>9</b>		<b>SEDANO</b> e prodotti derivati
<b>10</b>		<b>SENAPE</b> e prodotti derivati
<b>11</b>		Semi di <b>SESAMO</b> e prodotti derivati
<b>12</b>		<b>ANIDRIDE SOLFOROSA E SOLFITI</b> in concentrazioni <b>superiori a 10 mg/Kg o 10 mg/l</b> espressi come SO <sub>2</sub> .
<b>13</b>		<b>LUPINI</b> e prodotti derivati
<b>14</b>		<b>MOLLUSCHI</b> e prodotti derivati