



CIASTELAT

Sentiamoci per sedersi e sentirsi!

*Mauro Lorenzon
"Oste del vin bon"*

Chopping boards

Tagliere Crudo	€ 13,00
Dorth's raw ham selected by Ciastelat, 20/24 months of seasoning	
Tagliere Tradizionale (7)	€ 15,00
Friulian salami, raw ham, pork, two cheeses and vegetables	
Tagliere del Cacciatore (7, 9)	€ 15,00
Smoked ham, pitina (sheep meat smoked salami), coppa (air-cured pork meat), two cheeses and pickled vegetables	
Tagliere Ciastelat (5, 7, 10)	€ 15,00
Thinly sliced Sorana's raw meat, raw ham, lard, two cheeses and vegetables	
Tagliere Frith (7)	€ 15,00
Three cured meats chosen by the innkeeper, two cheeses and vegetables	
Selezione di formaggi (7, 8, 10)	€ 13,00
Selection of four cheeses with jelly	
Carpaccio di Sorana alla Ciastelat (5, 10)	€ 12,00
Sorana's Carpaccio (thin slices of raw Sorana's meat)	
Mediun chopping board to share	€ 32,00
Big chopping board to share	€ 60,00

Our dishes

Lasagnetta (1, 3, 7, 9, 12) (Egg pasta lasagna with Treviso radicchio and sausage)	€ 12,00
Tortelloni con cuore fondente (1, 3, 7) (Homemade tortelloni filled with ricotta, spinach and a soft egg yolk core on a cream of aged cheese and baby spinach)	€ 13,00
Gnocchi all'ortica (1, 3, 7) (Nettle gnocchi with butter, sage, speck and pecorino romano)	€ 12,00
Blecs al cinghiale (1, 3, 7, 9, 12) (Typical Friulian buckwheat pasta with wild boar ragù)	€ 13,00
Zuppa di cipolle (1, 6, 7, 9, 11) (Onion soup au gratin with bread crust and cheese)	€ 11,00
Stratagliata di manzo (Beef and lard with aromatic herbs, baked potatoes and seasonal vegetables)	€ 22,00
Sella di agnello alle erbe (1, 6, 7) (Low-temperature cooked lamb saddle with aromatic herbs, panur and red wine reduction)	€ 22,00
Costicine di maiale BBQ (6, 9, 10, 11) (Pork ribs in barbeque sauce and spiced potatoes)	€ 16,00
Salmi di cervo (9, 12) (Deer goulash with spices, mushrooms and boiled cornmeal)	€ 18,00
Salame fresco al cao (Typical Alm dish with cooked salame with cream, with mushrooms and boiled cornmeal)	€ 15,00
Frico (7) (Traditional dish of Friuli with melted cheese mixed with potatoes, mushrooms and boiled cornmeal)	€ 14,00

Vegetables

Insalata mista	€	5,00
Mixed salad		
Patate al forno	€	5,00
Baked potatoes		
Patate fritte (5)	€	5,00
French fries		
Verdure cotte	€	5,00
Cooked vegetables		

Our pizzas (ONLY AT DINNER)

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

Extra ingredient + 1,00 € - extra bufala + 2,00 € - porcini e gialletti trifolati + 6,00 € -

speck, porchetta and crudo + 3,00 €

Drinks

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

Our Beers

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

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

Bottled Beer

Menabrea blonde beer (Cl. 33 alc. 4,8 % vol.)	€	4,00
Weisse 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 Moretti (Cl. 33)	€	4,00

Our wines (12)

Red house wine 25 Cl.	€	3,50
Red house wine 50 Cl.	€	5,00
Red house wine 75 Cl.	€	8,00
White house wine 75 Cl.	€	8,00
Glera house wine 37,5 Cl.	€	6,00
Glera house wine 75 Cl.	€	12,00

Dessert

Tiramisù del Ciastelat (1, 3, 7, 8)	€	5,00
(Cold Italian sweet consisting of soft mascarpone cream cake, savoiardi biscuits and coffee)		
Dolce all'amaretto (1, 3, 7, 8)	€	5,00
(Soft mascarpone cream with dark chocolate and amaretti biscuits)		
Pasticcione (1, 3, 7, 8)	€	5,00
(Delight with puff pastry, custard cream and seasonal fruit or chocolate)		
Fantasy of the day	€	5,00
Sweet white or black chocolate truffle (3, 7)	€	5,00
Homemade ice cream (7)	€	3,50
Variegated homemade ice cream (7)	€	4,50

Coffee bar

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

Liqueurs and Spirits

National liqueurs	€	4,00
Grappas and national brandys	€	5,00
Malteco's Rum from Guatemala 10y with chocolate	€	5,00
Malteco's Rum from Guatemala 15y and 20y with chocolate	€	8,00

Cover charge € 2,50 - Cacke service € 1,00

ELENCO ALLERGENI (Reg.1169/2011)

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