

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

Cannelloni (1, 3, 7, 9) (Egg pasta filled with béchamel sauce, artichoke, taleggio cheese and ham)	€ 12,00
Tortelli della casa (1, 3, 7, 8) (Homemade tortelli filled with asparagus, ricotta and lemon, sautéed with butter and almonds)	€ 13,00
Gnocchi all'ortica (1, 3, 7) (Nettle gnocchi with butter, sage, speck and pecorino romano)	€ 12,00
Fettuccine coniglio e asparagi (1, 3, 7, 9, 12) (Egg pasta with rabbit ragù and asparagus)	€ 13,00
Vellutata di piselli (7, 9) (Creamy pea soup with burrata cream and mint oil)	€ 11,00
Stratagliata di manzo (Beef and lard with aromatic herbs and baked potatoes)	€ 22,00
Controfiletto di cervo (7) (Slow-cooked venison with berry sauce and baked potatoes)	€ 22,00
Costicine di maiale BBQ (6, 9, 10, 11) (Pork ribs in barbecue sauce and spiced potatoes)	€ 16,00
Spezzatino di cinghiale (9, 12) (Wild boar stew marinated in red wine, aromatic herbs and spices, served with 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)	€ 15,00
Tartare di fassona (3, 4, 7, 10) (Freshly seasoned beef tartare)	€ 25,00

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	

Classic pizzas (ONLY AT DINNER)

Marinara (1, 6, 11) (Tomato souce, garlic, origanum)	€ 6,00
Margherita (1, 6, 7, 11) (Tomato souce, mozzarella)	€ 7,00
Diavola (1, 6, 7, 11) (Tomato souce, mozzarella, spicy salami)	€ 8,50
Romana (1, 4, 6, 7, 11) (Tomato souce, mozzarella, anchovy)	€ 8,50
Melanzane (1, 6, 7, 11) (Tomato souce, mozzarella and aubergines)	€ 8,50
Tricolore (1, 6, 7, 11) (Tomato souce, mozzarella, little fresh tomatoes and basil)	€ 8,50
Viennese (1, 6, 7, 11) (Tomato souce, mozzarella, wurstel)	€ 8,50
Prosciutto e funghi (1, 6, 7, 11) (Tomato souce, mozzarella, ham and mushrooms)	€ 10,00
Salsiccia e patate al forno (1, 6, 7, 11) (Tomato souce, mozzarella, sausage and backed potatoes)	€ 10,00
Winnie the Pooh (1, 5, 6, 7, 11) (Tomato souce, mozzarella and french fries)	€ 10,00
Vegetariana (1, 6, 7, 11) (Tomato souce, mozzarella and vegetables)	€ 10,00
Val de croda (1, 6, 7, 11) (Tomato souce, mozzarella, mushrooms and hot salami)	€ 10,00
Capricciosa (1, 6, 7, 11) (Tomato souce, mozzarella, mushrooms, ham and artichokes)	€ 11,00
Tonno e cipolla (1, 4, 6, 7, 11) (Tomato souce, mozzarella, tuna fish, onion and cappers)	€ 11,00

Extra ingredient + 1,00 € - extra bufala + 2,00 € - porcini e gialletti trifolati + 6,00 € -
speck, porchetta and San Daniele + 3,00 €

Special pizzas (ONLY AT DINNER)

Sicilina (1, 4, 6, 11) (Tomato souce, cappers, spicy salami, black olives)	€ 11,00
Amatriciana (1, 6, 11) (Tomato souce, guanciale, onions and pecorino cheese)	€ 11,00
Calzone (1, 6, 7, 11) (Tomato souce, mozzarella, mushrooms, ham and artichokes)	€ 11,00
Toscana (1, 6, 7, 11) (Tomato souce, mozzarella, chicory, black 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
Supercapri (1, 6, 7, 11) (Tomato souce, mozzarella, spicy salami, mushrooms, ham and artichokes)	€ 12,00
Mediterranea (1, 6, 7, 11) (Tomato souce, feta, little fresh tomatoes, black olives)	€ 12,00
Sbolfa (1, 6, 7, 11) (Tomato souce, mozzarella, sausage, onions, spicy salami and black olives)	€ 13,00
Bresaola, rucola e grana (1, 6, 7, 11) (Tomato souce, mozzarella, bresaola IGP from Valtellina, rocket and grana)	€ 13,00
San Daniele (1, 6, 7, 11) (Tomato souce, mozzarella, 24-month aged San Daniele ham)	€ 13,00
Tirolese (1, 6, 7, 11) (Tomato souce, mozzarella, buttermilk curd and speck from Trentino)	€ 13,00
Pizza porchetta e brie (1, 6, 7, 11) (Tomato souce, mozzarella, roast sucking from Ariccia and brie)	€ 13,00
Pizza of the day	€ 13,00

Extra ingredient + 1,00 € - extra bufala + 2,00 € - porcini e gialletti trifolati + 6,00 € -
speck, porchetta and San Daniele + 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.	€	12,00

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/white house wine 25 Cl.	€	3,50
Red/white house wine 50 Cl.	€	6,00
Red/white house wine 75 Cl.	€	9,00
Refosco red wine 75 Cl.	€	10,00
Verdiso house wine 37,5 Cl.	€	6,00
Verdiso house wine 75 Cl.	€	15,00
Prosecco DOC Treviso 75 Cl.	€	18,00

Dessert

Tiramisù del Ciastelat (1, 3, 7, 8)	€	6,00
(Cold Italian sweet consisting of soft mascarpone cream cake, savoiardi biscuits and coffee)		
Dolce all'amaretto (1, 3, 7, 8)	€	6,00
(Soft mascarpone cream with dark chocolate and amaretti biscuits)		
Fantasy of the day	€	6,00
Sweet white or black chocolate truffle (3, 7)	€	6,00
Homemade ice cream (7)	€	3,50

Coffee bar















Espresso	€	1,50
With a shot of liquor 2 Cl.	€	2,00
Decaf coffee	€	2,00
Barely coffee	€	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	€	6,00
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 L.</i>), nocciole (<i>Corylus avellana</i>), noci comuni (<i>Juglans regia</i>), noci di anacardi (<i>Anacardium occidentale</i>), noci di pecan (<i>Carya illinoensis (Wangenh) K. Koch</i>), 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