



FOOD & DRINKS FOR DREAMS

"HE WHO DOES NOT CARE ABOUT WHAT HE EATS WILL NOT CARE ABOUT ANYTHING "

Samuel Johnson, 1791"

****LEAVENED****

Burger, foie gras, semi-candied pear, pistachios, and caramelized onion	€ 22,00
Focaccia, confit tomatoes, Cantabrian anchovies, faux mascarpone	€ 25.00
Focaccia Antonio JDC cooked ham focaccia, horseradish, Montasio cheese	€ 25.00

****REVISITED DISHES OF THE FRIULIAN TRADITION****

Toc' in braide	€ 9.00
Frico	€ 10,00
Barley and beans, Sauris pork cheek	€ 10,00
Cjatzons	€ 13.00

BISTROTECA

FISH

Cantabrian anchovies, crostini, Normandy butter	€ 15,00
Creamed salt cod, bay leaf powder, crostini	€ 8.00
Traditional salt cod with polenta	€ 15.00

MEAT (raw)

Battuta of Fassona from Piedmont, crema di formaggio Montasio, tartufo nero estivo	€ 18,00
Prussian carpaccio, capers, anchovies	€ 15.00



BISTROTECA

COLD CUTS

Small board of prosciutto crudo	€ 15,00
Medium board of mixed local cold cuts	€ 22,00

CHEESES

Selection of Friulian cheeses	€ 18,00
Ten cheeses without borders	€ 35.00
<i>The cheeses are served with jams, fruit, and/or honey in pairing</i>	

PASTA & SOUPS

Pasta, grilled cauliflower, marinated yolk, pit cheese, truffle	€ 23,00
Purple ravioli, anchovy emulsion, pepper, eggplant, basil	€ 20,00
Spaghetti, ostrich powder, smoked butter, parsley	€ 25.00
Warm linguine pasta, pine nuts, sea urchins, pumpkin seed oil, cardamom	€ 23.00
Cold spaghetti, raw pink prawns, crustacean bisque, pistachio	€ 23.00
Taste of the sea,.....almost a soup	€18.00

MAIN COURSES

Barbarian duck breast, nectarine chutney, apples, almonds	€ 24,00
Pigeon, its terrine of 5/4, caramelized shallot, rhubarb, cherry, coffee	€ 28.00
Foie gras, brioche bread figs with Port, Blue Stilton	€ 25.00
Lamb tartare, sea urchins, raw scampi, cabbage	€ 25.00
Monkfish, "in the garden", zucchini, basil, pepper, mint	€ 25.00
Mullet fish, razor clams reduction, Timut pepper, tarragon	€ 23.00
Snails, sea concentrate, parsley	€ 18.00
Veal carpaccio, horseradish, bottarga and lemon	€ 20.00

