

ANTIPASTI

APPETIZERS

TARTAR DI MANZO

Olio extravergine, sale, pepe, capperi, olive, salse a parte.

Allergeni: 3,7,10 € 12,0

BEEF TARTAR

Extra virgin olive oil, salt, pepper, capers, olives, sauces on the side.

Allergens: 3.7.10

TAPAS ^(V) ^(V)

Carciofi e stracchino veg"

Crema di tofu al curry, pinoli e zucca in saor

Cime di rapa sott'olio ed olive siciliane schiacciate .

Allergeni: (1),6,8,11 € 11,0

TAPAS ^(V) ^(V)

Artichokes and vegan stracchino

Tofu curry cream, pine nuts, and pumpkin in "saor"

Turnip greens in olive oil and Sicilian crushed olives

Allergens: (1), 6, 8, 11

BACCALA' MANTECATO

Con giardiniera di verdure

Allergeni: (1),4,6,7 € 12,0

CREAMED SALT COD

With pickled vegetables

Allergens: (1), 4, 6, 7

PROSCIUTTO CRUDO DI SAN DANIELE € 10,5

SAN DANIELE RAW HAM

SELEZIONE DI FORMAGGI E SOTT'OLI ^(V)

Allergeni: 7,(9) € 9,5

SELECTION OF CHEESES AND IN OILS ^(V)

Allergens: 7,(9)

SELEZIONE DI SALUMI € 12,0

SELECTION OF CURED MEATS

CROSTINI DELLO CHEF

Pane fresco, paté, verdure, olive, abbinamenti del giorno

Allergeni: 1,2,3,4,5,6,7,8,9,10,11,12,13,14 € 2,5/pezzo

CHEF'S CROUTONS

Fresh bread, paté, vegetables, olives, combinations of the day

Allergens: 1,2,3,4,5,6,7,8,9,10,11,12,13,14

INSALATE

SALADS

INSALATA MISTA DI STAGIONE (V) (V)

Piccola / Grande € 5,0 / 8,0
SEASONAL MIXED SALAD (V) (V)
Small / Large

INSALATA DI CAPPUCCI E MELE AL PEPE

Piccola / Grande € 5,0 / 8,0
CABAGE AND APPLE SALAD WITH PEPPER
Small / Large

CESAR SALAD

Verdure crude di stagione, pollo, crostini, montasio, salsa Cesar
Allergeni: 1,3,4,7
Piccola / Grande € 6,0 / 10,0
CESAR SALAD
Seasonal raw vegetables, chicken, croutons, montasio cheese , Cesar sauce
Allergens: 1,3,4,7
Small / Large

TROTA FRIULANA

Verdure crude di stagione, carpaccio di trota, sesamo
Allergeni: 4,11
Piccola / Grande € 6,0 / 10,0
FRIULIAN TROUT
Seasonal raw vegetables, trout carpaccio, sesame
Allergens: 4.11
Small / Large

CONTORNI (V) (V)

SIDE DISH

PATATE AL ROSMARINO salvia&curcuma € 4,5
POTATOES WITH ROSEMARY sage&turmeric

VERDURE SPEZiate AL WOK € 6,5
SPICY VEGETABLES WOK STYLE

PRIMI

FIRST DISHES

RISOTTO DI MARE AL PROFUMO DI LIMONE

Riso integrale, pescato disponibile*, olio al limone

Allergeni: 2,4,7,14 € 15,0

SEAFOOD RISOTTO WITH A HINT OF LEMON

Whole grain rice, available fish and seafood, lemon oil*

Allergens: 2, 4, 7, 14

CREMA DI ZUCCA E CIPOLLE BIO AL CURRY ^(V)^(V)

Allergeni: / € 7,0

PUMPKIN AND ORGANIC ONION CURRY SOUP

Allergens: /

CREPELLE AI FUNGHI E CREMOSO DI CAPRA ^(V)

Allergeni: 1,3,7 € 12,5

MUSHROOM CREPES WITH CREAMY GOAT CHEESE

Allergens: 1, 3, 7

GNOCCHI DI ZUCCA BIO, SALVIA E RICOTTA AFFUMICATA ^(V)

A richiesta vegan

Allergeni: 1,7 € 9,5

ORGANIC PUMPKIN GNOCCHI WITH SAGE AND SMOKED RICOTTA

Vegan option available

Allergens: 1, 7

SEMBRA UNA CARBONARA

tagliatelle, prosciutto crudo di San Daniele, uova, pepe, papavero, grana

Allergeni: 1, 3, 7 € 13,0

LOOKS LIKE A CARBONARA

Tagliatelle, San Daniele cured ham, eggs, pepper, poppy seeds, Grana cheese

Allergens: 1, 3, 7

SECONDI

MAIN COURSE

POLLO RUSPANTE GRIGLIATO, ALLA DIAVOLA

Patate al forno, salsa al curry, zenzero e peperoncino

Allergeni: 3,10 € 15,0

FREE-RANGE GRILLED CHICKEN, DEVILLED

Baked potatoes, curry sauce, ginger and chilli

Allergens: 3,10

PIOVRA ALLA PIASTRA *

Con purè di patate e pesto di olive e pomodorini

Allergeni: 6,7 € 18,0

GRILLED OCTOPUS

With mashed potatoes, olive and cherry tomato pesto

Allergens: 6, 7

MAIALINO COTTO NEL FORNO A LEGNA

Pure' di patate, salsa delicata alla senape in grani e mostarda di mele

Allergeni: 10 € 17,0

WOOD-OVEN ROASTED SUCKLING PIG

Mashed potatoes, mild mustard seed sauce, and apple mostarda

Allergens: 10

BOLLITO MISTO

Muscolo, lingua, cotechino, pollo, salsa verde, cren, mostarda, purè di patate

Allergeni: 9,10 € 15,0

MIXED BOILED MEATS

Beef shank, tongue, cotechino sausage, chicken, green sauce, horseradish, mostarda, mashed potatoes

Allergens: 9, 10

ARROSTO DI SEDANO RAPA ^(V)^(V)

Con crema di carote al curry, stufato di lenticchie e tempeh

Allergeni: 9,6 € 14,0

ROASTED CELERIAC

With curried carrot cream, lentil stew, and tempeh

Allergens: 9, 6

VEGAN POKE BOWL ^(V)^(V)

Verdure crude di stagione, riso integrale, polpettine green proteiche con semi misti, maionese, salsa soia

Allergeni: 1,6,8,9,11 € 17,0

VEGAN POKE BOWL

Seasonal raw vegetables, brown rice,

Green protein meatballs with mixed seeds, mayonnaise, soy sauce

Allergens: 1,6,8,9, 11

LE FOCACCE

A LUNGA LIEVITAZIONE

THE FOCACCIA MADE WITH LONG LEAVENING DOUGH

with organic stone-ground flours with three semi-whole grains: spelt, wheat, rye

We use

various organic products:

cereals, flours, fruit, vegetables, dairy products

coming from local farms or from southern Italy.

Organic because

healthy and good for those who eat it

because it is respectful to the environment and to those who cultivate it

CARCIOFATA E FRIARIELLI^(V) ^(V)

Crema di carciofi, friarielli, pecorino vegetale, pesto rosso di olive pomodorini secchi

Allergeni: 1,7 € 14,5

CARCIOFATA AND FRIARIELLI (V) (V)

Artichoke cream, friarielli (Neapolitan broccoli rabe), plant-based pecorino, red pesto with olives and sun-dried tomatoes

Allergens: 1,7

ZUCCA, PORCINI E FORMAGGIO AL TARTUFO^(V)

Mozzarella, rosmarino, zucca, porcini, formaggio al tartufo

Allergeni: 1,7 € 14,5

PUMPKIN, PORCINI MUSHROOMS, AND TRUFFLE CHEESE (V)

Mozzarella, rosemary, pumpkin, boletus mushrooms, truffle-flavored cheese

Allergens: 1,7

COTTO ARTIGIANALE, PATE' DI CARCIOFI E CREN

Mozzarella, cotto artigianale, patè di carciofi, salsa al cren

Allergeni: 1,3,7,10 € 16,9

HANDCRAFTED COOKED HAM, ARTICHOKE PÂTÉ, AND HORSERADISH

Mozzarella, handcrafted cooked ham, artichoke pâté, horseradish sauce

Allergens: 1,3,7,10

VEGGY^(V) ^(V)

paté di radicchio, verdure di stagione, pomodorini, olive nere, rucola

Allergeni: 1 € 14,5

VEGGY

artichoke paté, seasonal vegetables, tomatoes, riviera olives, and rocket

Allergens: 1

MORTADELLA BIO E PISTACCHI

Mozzarella, mortadella, formaggio stravecchio, rucola, pistacchi

Allergeni: 1,7 € 16,9

ORGANIC MORTADELLA AND PISTACHIOS Mozzarella, mortadella, aged cheese, arugula, pistachios

Allergens: 1,7

SAN DANIELE E BUFALA

Pomodoro, mozzarella, bufala d'Aviano, crudo di San Daniele, pomodorini

Allergeni: 1,7 € 16,9

SAN DANIELE AND BUFFALO

Tomato, mozzarella, Aviano buffalo cheese, San Daniele ham, tomatoes

Allergens: 1,7

PIZZE

con farine biologiche macinate a pietra.

Impasto ai tre cereali semi-integrali: farro, grano e segale

with stone-ground organic flours.

Dough with three semi-wholemeal cereals: spelt, wheat and rye

In alternativa alla mozzarella puoi ordinare

la mozzarella vegetale € 2,0

Aggiunte € 0,5 – 3,5

As an alternative to mozzarella, you can order

vegetable mozzarella for € 2,0

Extra € 0,5 – 3,5

MARINARA ^(V) ^(V)

Pomodoro, aglio, origano

Allergeni: 1 € 6,0

MARINARA ^(V) ^(V)

Tomato, garlic, oregano

Allergens: 1

MARGHERITA ^(V)

Pomodoro, mozzarella

Allergeni: 1, 7 € 7,0

MARGARITA ^(V)

Tomato mozzarella

Allergens: 1, 7

SICILIANA

Pomodoro, acciughe, capperi, olive riviera, origano (a richiesta con mozzarella)

Allergeni: 1, 4, (7) € 9,5

SICILIAN

Tomato, anchovies, capers, riviera olives, oregano (on request with mozzarella)

Allergens: 1, 4, (7)

BUFALA ^(V)

Pomodoro, mozzarella, bufala, pomodorini, origano

Allergeni: 1, 7 € 11,0

BUFFALO ^(V)

Tomato, mozzarella, buffalo mozzarella, cherry tomatoes, oregano

Allergens: 1, 7

ORTOLANA DI STAGIONE ^(V)

Pomodoro, mozzarella, verdure miste di stagione spadellate, pomodorini, rucola

Allergeni: 1, 7 € 12,0

GARDEN (SEASONAL VEGETABLES) ^(V)

Tomato, mozzarella, sautéed seasonal vegetables,

cherry tomatoes, rocket

Allergens: 1,

PIZZE

con farine biologiche macinate a pietra.

Impasto ai tre cereali semi-integrali: farro, grano e segale

with stone-ground organic flours.

Dough with three semi-wholemeal cereals: spelt, wheat and rye

In alternativa alla mozzarella puoi ordinare

la mozzarella vegetale € 2,0

Aggiunte € 0,5 – 3,5

As an alternative to mozzarella, you can order

vegetable mozzarella for € 2,0

Extra € 0,5 – 3,5

FUNGHI MISTI E MORBIDONE

Pomodoro, mozzarella, porcini, champignon, morbidone

Allergeni: 1, 7 € 11,5

MIXED MUSHROOMS AND SOFT CHEESE

Tomato, mozzarella, porcini, mushrooms, local soft cheese

Allergens: 1, 7

ZUCCA, PORCINI E RICOTTA AFFUMICATA ^(V)

Pomodoro, mozzarella, zucca, porcini e ricotta affumicata

Allergeni: 1, 7 € 12,0

PUMPKIN, BOLETUS MUSHROOMS, AND SMOKED RICOTTA (V)

Tomato, mozzarella, pumpkin, boletus mushrooms, and smoked ricotta

Allergens: 1, 7

RADICCHIO E GORGONZOLA

Pomodoro, mozzarella, radicchio, gorgonzola

Allergeni: 1, 7 € 10,0

RADICCHIO AND GORGONZOLA

Tomato, mozzarella, radicchio, gorgonzola

Allergens: 1, 7

CIME DI RAPA E SALSICCIA

Mozzarella, cime di rapa, salsiccia, grana

Allergeni: 1 € 11,0

TURNIP GREENS AND SAUSAGE

Mozzarella, turnip greens(napoletan broccoli rabe), sausage, parmesan

Allergens: 1

^(V) VEGETARIANO ^(V) ^(V) VEGANO

PIZZE

con farine biologiche macinate a pietra.

Impasto ai tre cereali semi-integrali: farro, grano e segale

with stone-ground organic flours.

Dough with three semi-wholemeal cereals: spelt, wheat and rye

In alternativa alla mozzarella puoi ordinare

la mozzarella vegetale € 2,0

Aggiunte € 0,5 – 3,0

As an alternative to mozzarella, you can order

vegetable mozzarella for € 2,0

Extra € 0,5 – 3,0

BUFALA E CRUDO

Pomodoro, mozzarella, pomodorini, bufala, crudo, origano

Allergeni: 1, 7 € 13,5

BUFFALO AND RAW HAM

Tomato, mozzarella, tomatoes, buffalo mozzarella, raw ham, oregano

Allergens: 1, 7

AMATRICE

Pomodoro, mozzarella, pancetta, pecorino

Allergeni: 1, 7 € 10,0

AMATRICE

Tomato, mozzarella, bacon, pecorino

Allergens: 1, 7

CARNICA

Pomodoro, mozzarella, salsiccia, porcini e caciotta di capra

Allergeni: 1, 7 € 12,5

CARNICA

Tomato, mozzarella, sausage, porcini mushrooms and goat caciotta

Allergens: 1, 7

CAPRICCIOSA

Pomodoro, mozzarella, prosciutto cotto naturale, champignon, carciofi

Allergeni: 1, 7 € 11,0

CAPRICCIOSA

Tomato, mozzarella, natural cooked ham, mushrooms, artichokes

Allergens: 1, 7

SPECK, PORCINI E GORGONZOLA

Pomodoro, mozzarella, porcini, gorgonzola, speck

Allergeni: 1, 7 € 12,0

SPECK, PORCINI AND GORGONZOLA

Tomato, mozzarella, porcini mushrooms, gorgonzola, speck

Allergens: 1, 7

PIZZE

VIENNESE

Pomodoro, mozzarella, wurstel

Allergeni: 1, 7 € 9,0

VIENNESE

Tomato, mozzarella, wuestel

Allergens: 1, 7

SGOMBRO E CIPOLLA

Pomodoro, mozzarella, sgombro e cipolla

Allergeni: 1, 4, 7 € 10,0

MACKEREL AND ONION

Tomato, mozzarella, mackerel and onion

Allergens: 1, 4, 7

SALAMINO

Pomodoro, mozzarella, salamino, peperoni

Allergeni: 1, 7 € 9,0

SPICY SALAMI

Tomato, mozzarella, salami

Allergens: 1, 7

BOSCAIOLA

Pomodoro, mozzarella, salsiccia, pancetta, porcini, -porro, zucca e grana

Allergeni: 1, 7 € 13,5

BOSCAIOLA

Tomato, mozzarella, sausage, bacon, porcini mushrooms, leek, pumpkin and parmeiggiano cheese

Allergens: 1, 7

COTTO PORCINI E MORBIDONE

Mozzarella, prosciutto cotto naturale, porcini, morbidone

Allergeni: 1, 7 € 11,0

HAM BOLETUS MASHROOM AND SOFT CHEESE

Mozzarella, natural cooked ham, boletus mashrooms, soft cheese

Allergens: 1, 7

CALZONE

Pomodoro, mozzarella, prosciutto cotto naturale, champignon, grana

Allergeni: 1, 7 € 12,5

CALZONE

Tomato, mozzarella, natural cooked ham, mushrooms, parmiggiano cheese

Allergens: 1, 7

PASTA DI SALAME RADICCHIO E BUFALA

Pomodoro, mozzarella, radicchio, bufala

Allergeni: 1, 7 € 13,0

SALAMI PASTE WITH RADICCHIO AND BUFFALO MOZZARELLA

Tomato, mozzarella, minced salami, radicchio, buffalo mozzarella

Allergens: 1, 7

BIRRA ALLA SPINA

DRAUGHT BEER

BRAU IM MOOS

EXPORT HELL

5.3% Light, delicate taste

Small (200 ml) € 3,0

Medium (400 ml) € 5,0

Jag (1500 ml) € 18,5

BIRRA IN BOTTIGLIA

BOTTLED BEER

BRAU IM MOOS

EXPORT DUNKEL (RED)

Bottle 500ml € 5,5

5.2% Red, malty, full-bodied beer with delicate roasted and caramelised notes. A real treat for lovers of dark beers.

HEFE WEIZEN (WHITE)

Bottle 500ml € 5,5

5.2% A delicate yet crisp beer with a strong clove aroma, combined with a discreet banana note.

RADLER

Bottle 500ml € 5,5

2.6% Export Hell is mixed with lemonade, resulting in a thirst-quenching drink with reduced alcohol content.

HELLES analcoholic

Bottle 500ml € 5,5

Our assortment also offers non-alcoholic beer, which always meets the taste of many friends.

GJULIA

(Friulian agricultural brewery)

IOI gluten free

Bottle 500 ml € 8,0

Beer produced with an artisanal method, top fermented, not filtered or pasteurized. The light sediment present is the result of the natural and traditional process of refermentation in the bottle.

Obtained exclusively from barley malt, this gluten-free beer retains all the taste of a craft beer.

NOSTRANA bio

Bottiglia 330 ml € 6,0

Beer produced with an artisanal method, top fermented, not filtered or pasteurized. The light sediment present is the result of the natural and traditional process of refermentation in the bottle.

Obtained from organic malt. Light and opalescent color. The special hops used recall aromas of citrus fruits and tropical fruits. On the palate it is very fresh.

BAR

water Goccia di Carnia

Glass bottle 250 ml	€ 1,3
Glass bottle 500 ml	€ 2,0
Glass bottle 750 ml	€ 2,9

EXTRACT of the day (fruit o vegetable) € 4,5

ORGANIC FRUIT JUICE

Pineapple, apple, pear, peach, apricot, orange, blueberry € 3,7 - 5,5

WATER + mint / elderflower / ginger € 2,5

DRINKS without preservatives or colouring agents, Slow Food Presidium

Cola, ginger, citrus 200 ml €3,5

Indian Fever Tree Tonic / ginger / lemon € 3,5

APERITIVO

Wine by the glass (white/red) € 3,0 - 5,5

Prosecco € 3,0

Ginger Zen (non-alcoholic) € 4,0

Hugo zero (non-alcoholic) € 3,5

Prosecco Zen..... € 4,0

Prosecco Extra (with day extract) € 4,5

Spritz Aperol / Hugo € 3,5

Spritz Campari € 4,0

Americano € 6,5

Gin Tonic..... € 6 - 9,0

Other cocktails on request

Substances or products causing allergies or intolerances

1. **Cereals** containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof, except:
 - Wheat-based glucose syrups, including dextrose;
 - Wheat-based maltodextrins;
 - Barley-based glucose syrups;
 - Grains used in the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
2. Crustaceans and crustacean products.
3. **Eggs** and egg products (this includes eggs of all oviparous animal species).
4. Fish and fish products, except:
 - fish gelatine used as a carrier for vitamin or carotenoid preparations;
 - gelatine or isinglass used as a clarifying agent in beer and wine.
5. **Peanuts** and peanut products.
6. Soya and soya products, except:
 - refined soya oil and fat;
 - natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soya;
 - vegetable oils derived from soy-based phytosterols and phytosterol esters;
 - Plant stanol ester produced from sterols
 - soya-based vegetable oil.
7. Milk and milk products (including lactose), except:
 - whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin;
 - milk (including cow's milk, goat's milk, sheep's milk, and any type of product derived from them).
8. **Nuts that is:**
 - almonds (*Amigdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans (*Carya illinoensis* (Wangenh) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifoliae*) their products, except for nuts used in the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
9. Celery and celery products.
10. Mustard and mustard products.
11. Sesame seeds and sesame seed products.
12. **Sulphur dioxide** and sulphites in concentrations exceeding 10mg/kg or 10mg/l expressed in terms of total SO₂ to be calculated for products as proposed ready for consumption or reconstituted according to manufacturers' instructions.
13. **Lupins** and lupin products.
14. **Shellfish** and shellfish products.

Please notify the host for allergies and intolerances

All products on the menu may be negatively affected

In the absence of fresh product, a quality frozen food can be used

(v) VEGETARIAN (v) VEGAN

SERVICE € 2.50