

CAFFETTERIA TORINESE FOOD WINE & DRINKS FOR DREAMS

B I S T R O T E C A

Fish

Cantabrian anchovies, croutons, Normandy butter	€ 15,00
Creamed cod, Laurel powder croutons	€ 8,00
Traditional cod with polenta	€ 16,00

Meat

Prussian carpaccio, capers, anchovies	€ 16,00
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R I S T O T E C A

PASTA AND SOUP

Autumn carbonara	€ 18,00
Tubini, black cabbage, beef sausage, goat cheese, cabbage leaves	€ 23,00
Great onion soup, Comte' gratin	€ 15,00
Pheasant ravioli, scalloped breast, Sutrio blu	€ 18,00
Flavour of the sea.....almost a soup	€ 18,00
Gnocchi, leek and peel reduction of potatoes, goose liver, zeuka apple,	€ 18,00

T H E D I S H E S O F T H E T R A D I T I O N

Toc' in braide	€ 9,00
Frico	€ 12,00
Barley and beans, Sauris guanciale	€ 10,00
Cjalzons	€ 13,00
The white tripe	€ 15,00
Gnocco of plum	€ 13,00
Toc' in braide di laguna	€ 12,00
White cod with polenta	€ 16,00

B I S T R O T E C A

COLD CUTS

Small raw ham board	€ 15,00
Medium cutting board of local mixed cold cuts	€ 22,00

CHEESE

Selection of Friulian cheeses	€ 18,00
Ten cheeses without borders	€ 35,00

*The cheeses are accompanied with jams, fruit, and or
honey in combination*

R I S T O T E C A

MAIN DISHES

Foie gras, potato cream hazelnut concentrate	€ 25,00
Veal belly, celeriac, packchoi	€ 23,00
The bourguignon snails in "Cocotte"	€ 18,00
Pigeon, its terrine, braised leek, licorice	€ 28,00
Barberie duck breast, sour pear, small chutney, sour radicchio	€ 24,00
Ox heart, reduction of onion peels, Pumpkin, sour cream	€ 23,00
Sea gurnard, puntarelle, thyme bottarga, chicory stock, lemon potato	€ 25,00

LEAVENED

Focaccia, beef marrow, soy onion parsley, lemon peel	€ 25,00
The lasagna without pasta: Focaccia with ragù, belchamella, aged cheese	€ 25,00
Focaccia, cotto "Antonio" JdC, horseradish, Montasio	€ 25,00