



FOOD & DRINKS FOR DREAMS

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

Samuel Johnson, 1791"

\*\*LEAVENED\*\*

Mini 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
Cjalzons	€ 13.00
White tripe soup, creamy Montasio	€ 15.00

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	€ 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

*The cheeses are served with jams, fruit, and/or honey in pairing*

## PASTA & SOUPS

Fettuccia, mussels, chickpeas black lemon powder	€22.00
Fregola, broccoli, goat cheese fermented tuna,	€18.00
Spaghetti, ostrich powder, smoked butter, parsley	€25.00
Pacchero, grilled cauliflower, marinated egg yolk, sirk fossa, black truffle	, €23.00
Ravioli parmesan, green asparagus, chips di S.Daniele.	€ 20.00
Taste of the sea,.....almost a soup	€18.00

## MAIN COURSES

Monkfish cheek, white asparagus potato with hazelnut butter and vanilla	€ 28.00
Pigeon, its terrine of 5/4, endive Brussels sprouts, potato with porcini mushrooms	€ 28.00
Foie gras, brioche bread figs with Port, Blue Stilton	€ 25.00
Lamb tartare, sea urchins, raw scampi, cabbage	€ 25.00
Cuttlefish, black potato, peas saffron, apricot	€ 25.00
Sea garden, molluscs small rock fish	€ 23.00
Snails, sea concentrate, parsley	€ 18.00
Veal carpaccio, horseradish, bottarga and lemon	€ 20.00

