



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	€ 20.00
Focaccia, confit tomatoes, Cantabrian anchovies, faux mascarpone	€ 25.00
Focaccia, Prosciutto di San Daniele minimum 36 months aged	€ 25.00

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

Toc' in braide	€ 9.00
Frico	€ 9.00
Barley and beans, Sauris pork cheek	€ 9.00
Cjalzons	€ 13.00
White tripe soup, creamy Montasio	€ 15.00

BISTROTECA

FISH

Cantabrian anchovies, crostini, Normandy butter	€ 13.00
Creamed salt cod, bay leaf powder, crostini	€ 8.00
Traditional salt cod with polenta	€ 15.00

MEAT

Battuta of Fassona from Piedmont	€ 17.00
Prussian carpaccio, capers, anchovies	€ 15.00



## BISTROTECA

### COLD CUTS

Small board of prosciutto crudo	€ 13.00
Medium board of mixed local cold cuts	€ 20.00

### CHEESES

Selection of Friulian cheeses	€ 15.00
Ten cheeses without borders	€ 35.00

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

## RISTOTECA

### PASTA & SOUPS

Linguine, saffron, quail, apricot kernels,lemon	€ 20.00
Fettuccia, grilled pepper, basil,confit cherry tomatoes, stracciatella	€ 18.00
Pappa al pomodoro, anchovies, thyme, lemon,goat ricotta	€ 15.00

## RISTOTECA

### PASTA & SOUPS

Cold spaghettini, shrimp, pistachio, and bisque	€ 23.00
Rigatoni, fossa cheese, fermented garlic, summer truffle,smoked red turnip	€ 20.00
Sea buttons, mollusks, anchovy sauce, bottarga	€ 23.00

## RISTOTECA

### MAIN COURSES

Eel, chicory catalogna, nectarines, rhubarb	€ 25.00
Octopus, zucchini, lemon mint potato	€ 23.00
Foie gras, apricot, sour cream, cocoa gruet	€ 23.00
Veal "Tonno" from Turin	€ 16.00



## RISTOTECA

### MAIN COURSES

Lamb tartare, raw langoustine, sea urchin emulsion, samphire, fennel	€ 25.00
Pigeon, its terrine of 5/4, Belgian endive, chanterelle mushrooms	€ 28.00
Lamb belly mille-feuille, eggplant, lavender coulis	€ 25.00
Cocotte of escargots à la bourguignonne	€ 15.00

### GARDEN ON THE TABLE

Russian salad with real mayonnaise	€ 7.00
Piedmontese salad	€ 8.00
Vegetable caponata	€ 7.00

