

CAFFETTERIA TORINESE FOOD WINE & DRINKS FOR DREAMS

Service € 3,50

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

Linguine pasta, zucchini, mint, goat cheese	€ 18,00
Spaghetti, sea urchins, lemon zest	€ 27,00
Cold pistacchio spaghetti, raw Manfredonia shrimp and shellfish bisque	€ 23,00
<i>Our restaurant's signature dish (served June through September)</i>	
Flavour of the sea.....almost a soup	€ 18,00
Risotto, asparagus, raw scampi, bisque	€ 23,00
(MINIMUM 2 SERVINGS)	

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 guanciaie	€ 10,00
Cjalzons	€ 13,00
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
The bourguignon snails in "Cocotte"	€ 18,00
Chicken rulade, mustard potato, lemon	€ 20,00
Pigeon, its terrine, braised leek, licorice	€ 28,00
Barberie duck breast, celery, yellow pepper, onion, crushed anise chutney	€ 24,00
Lucerne fish, pepper in tuna sauce, grilled spring onion	€ 25,00

L E A V E N E D

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