

***Primi Piatti***  
***First course***

	€.
<i>Tagliolini alla San Daniele</i>	
<i>Tagliolini with San Daniele ham</i>	8.00
<i>Tagliolini al Sapor di Trota</i>	
<i>Tagliolini with trout</i>	8.00
<i>Tagliolini al Sapor di Trota al pomodoro</i>	
<i>Tagliolini in a tomato sauce with trout</i>	8.00
<i>Fettuccine al nero di seppia con la Regina di San Daniele</i>	
<i>Fettuccine with squid ink and San Daniele smoked salmon trout</i>	8.00
<i>Spaghetti Pomodoro e basilico</i>	
<i>Spaghetti in a tomato and fresh basil sauce</i>	7.50

***Salumi***  
***Selection of cold meats***

<i>Prosciutto San Daniele stagionatura oltre 15 mesi</i>	
<i>San Daniele ham, aged at least 15 months</i>	7.00
<i>Prosciutto San Daniele con melone (in stagione)</i>	
<i>San Daniele ham with melon (offered seasonally)</i>	10.00
<i>Speck affumicato</i>	
<i>Smoked raw Speck ham</i>	5.00
<i>Soppressa nostrana</i>	
<i>Soppressa (a local type of salami)</i>	5.00

All the items on this menu are available for purchase

***Insalate  
Salads***

	<b>€.</b>
<i>Insalata mista</i>	.
<i>Mixed salad</i>	3.50
<i>Insalata capricciosa (insalata, mozzarella di bufala, tonno, pomodori, carciofi, e mais)</i>	
<i>Capricciosa salad</i>	
<i>( lettuce, mozzarella cheese, tuna, tomatoes, artichokes, and sweet corn)</i>	9.00
<i>Mozzarella di bufala Campana con pomodoro ciliegino</i>	
<i>Mozzarella cheese with cherry tomatoes</i>	8.00
<i>Insalata di petto di pollo</i>	
<i>Chicken breast salad</i>	9.00
<i>Insalata con trota Fil di Fumo</i>	
<i>Salad with smoked salmon trout</i>	10.00

***Formaggi  
Selection of cheeses***

<i>Montasio stagionato – Latteria di Coderno (oltre 8 mesi)</i>	
<i>Seasoned Montasio cheese (aged at least 8 months)</i>	3.50
<i>Asino (salato e morbido)</i>	
<i>Soft and salted cheese</i>	3.00
<i>Formaggio fresco Latteria di Fagagna (120 gg.)</i>	
<i>Fagagna Dairy cheese (aged at least 120 days)</i>	3.00

All the items on this menu are available for purchase

***Sott'oli***  
***Preserved vegetables in corn oil***

	€.
<i>Misto sott'oli (carciofini, cipolline, pomodori secchi , peperoni)</i>	
<i>Mixed vegetables (artichokes, pickled onions, sun dried tomatoes, and peppers)</i>	6.00
<i>Carciofi alla romana</i>	
<i>Artichokes in the Roman style</i>	4.00
<i>Peperoni in agrodolce</i>	
<i>Peppers in a sweet and sour sauce</i>	4.00
<i>Cipolline all'aceto balsamico</i>	
<i>Pickled onions in balsamic vinegar</i>	4.00
<i>Pomodori secchi</i>	
<i>Sun dried tomatoes</i>	4.50

***Bruschette e Panini***  
***Bruschettas and Sandwiches***

<i>Bruschetta alla pizzaiola</i>	
<i>Bruschetta with tomatoes and herbs</i>	8.50
<i>Crostino caldo con gorgonzola e speck</i>	
<i>Toasted bread with gorgonzola cheese and smoked ham</i>	8.50
<i>Panino con prosciutto San Daniele</i>	
<i>San Daniele ham sandwich</i>	4.00

All the items on this menu are available for purchase

*Dolci*  
*Desserts*

	€.
<i>Crostata fatta in casa</i>	
<i>Home made jam tart</i>	4.00
<i>Gubana con lo slibovitz</i>	
<i>Gubana cake with plum liquor</i>	4.50
<i>Strucchi</i>	
<i>Strucchi (small Friulian cakes with liquor)</i>	4.00
<i>Soufflè al cioccolato con la panna</i>	
<i>Chocolate souffle with fresh cream</i>	4.00
<i>Tartufo Bianco</i>	
<i>Vanilla ice-cream</i>	4.00
<i>Tartufo al cioccolato</i>	
<i>Chocolate ice-cream</i>	4.00
<i>Panne cotta con salsa di fragole/ caramello/ frutti di bosco</i>	
<i>Cooked cream with strawberry / caramel / mixed berries sauce</i>	
<i>Crema catalana</i>	
<i>Crema brûlée</i>	
<i>Coperto a persona</i>	2.00
<i>Cover charge</i>	

The dishes marked in red are also available gluten-free. Kindly let the restaurant personnel know if you require this option.

All the items on this menu are available for purchase