

PRIMI COURSES

- Handmade gnocchi in rabbit sauce with porcini mushrooms, cardoncelli mushrooms and trombette da morto mushrooms € 18,00
 - "Maccheroncini all'osteria" handmade egg maccheroni pasta with sausage braised in white wine and 4 cheeses € 15,00
 - Handmade ravioli with wild boar ragu braised in red wine, ricotta and crispy speck € 17,00
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SECONDI COURSES

- Friuli local "Frico" (potatoes, Montasio cheese and onion)
 - with polenta Taragna € 16,00
 - with Claut lard € 18,00
 - with apple and cinnamon €18,00
 - Friuli local "Musetto" (pig snout sausage) with polenta, mashed potatoes and horseradish cream € 14,00
 - Friuli local "Toc in braide" Polenta Taragna with cheese fondue, wild venison and toasted polenta wheat € 16,00
 - Slow cooked rabbit stuffed with artichokes, sausage and pork belly, served with mashed potatoes with zafferano and homemade pickled cabbage € 19,00
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OUR MEATS

- ***NEW*** Prime Irish beef fillet served with potatoes or vegetables. Served on hot plate. Minimum 2 persons € 7,50 per 100gr, sides € 5,50 p.p
 - Irish picanha with potatoes or vegetables. Served on hot plate. Minimum 2 persons € 6,50 per 100gr, sides € 5,50 p.p.
 - Scottish rib eye with potatoes € 26,00 p.p
- All our food is freshly handmade
Homemade dessert selection from € 6,00 to € 8,50

CHARCUTERIE BOARD MAIN COURSE

- CHARCUTERIE BOARD FOR 1 € 22,00
- CHARCUTERIE BOARD FOR 2 € 44,00