

1905

MILLENOVECENTO
CINQUE

MARINI FAMILY

CHEF STEFANO BASELLO

*Nature
is so subtle and shrewd in things
that it doesn't want to be used
without great art.*

Friulian Tales

Handwritten letters and vivid memories.

A journey among flavours in the Friulian hinterland to discover forgotten ingredients and traditions, as if brought back to mind by the heartfelt tales of the elderly.

€ 80

WELCOME TO FRIULI!

Herb fritter, Cuc di Mont cheese and pear mostarda; millefeuille of Savoy cabbage and Friulian peanuts; donkey and caviar; salàm tal aset (vinegar salami)

1 WHEAT · 3 · 4 · 5 · 7 · 10



HERRING AND BEANS

Warm cream of Platischis Beans, creamed herring, Pestith, pickled Cavasso and Val Cosa onions pepper and puffed pork rinds

4 · 5 · 10



IL PESCIAROT

Fried frog legs, acidic bread soup, green sauce, veal jus and spicy herbs

1 wheat · 3 · 4 · 7 · 9

DUCK, PEARS, WHITE CURRANT

Raviolini with Klotzen Pear, cream of duck fat liver, sage and white currant

1 wheat · 3 · 7



BEEF TONGUE AND SEA URCHINS

Vermouth-pickled beef tongue, bone marrow, sea urchins and pickled vegetables

14

WILD RADICCHIO AND YOGURT

Wild radicchio, pomegranate and beet molasses, yogurt mayonnaise, watercress-scented oil

7 · 8

PAN E VIN

Red wine soufflé, breadcrumb gelato*

1 WHEAT · 3 · 7 · 8

*made out of leftover bread to reduce food waste

CRAMARS AND COFFEE

Our final pampering, with a selection of biscuits and chocolates from various Friulian locations and traditions, accompanied by an espresso

TASTING MENU

*Where the water
glistens under the sun*

The place where land and sea meet.

A sensory walk from the Carnic Alps
to the Adriatic Coast, with a glance to the East.

€ 90

WELCOME TO FRIULI!

Herb fritter, Cuc di Mont cheese and pear mostarda;
millefeuille of Savoy cabbage and Friulian peanuts;
trout mousse and pickled Cavasso and
Val di Cosa onions; sardines on toast, wild rocket
and horseradish mayonnaise

1 WHEAT • 2 • 3 • 4 • 5 • 7 • 10



MERINDE FURLANE

Egg yolk from LAVE Farms, sour cream,
anchovies and anise-scented vinegar,
wild greens and seasonal vegetables, fennel kombucha

3 • 4 • 7

CALAMARI AND HONEY WITH FERMENTED PLUMS

Calamari marinated in koji, honey with fermented plums,
savory-flavoured oil, bread flakes

1 WHEAT • 14

EEL AND 'MASURIN'

Ravioli with smoked eel, mallard duck stock,
Polypodium fern and pickled glasswort

1 WHEAT • 3 • 4 • 7 • 9

MONKFISH AND BROVADA

Vermouth-pickled monkfish, Friulian brovada fumet,
mustard grains and fresh lovage

4 • 9 • 10

APPLE, FENNEL AND PRIMOFIORE

Fennel leaf sorbet, ancient apples sauce,
PrimoFiore cheese from Gortani Farms

7

BUCHTELN AND ZABAIONE

Hot buchteln with apricots, zabaione gelato

1 WHEAT • 3 • 7 • 8

CRAMARS AND COFFEE

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and chocolates from various Friulian locations
and traditions, accompanied by an espresso

TASTING MENU

Santoriale

A menu “made to measure” exclusively for you!
A menu tailored made for you by
Chef Stefano Basello and his young brigade
with some exclusive dishes.
You can tell our Maître Juri Cossa
what your preferences are
and if you have any intolerances,
we will do the rest!

The pleasure of the unknown
the amazement of abandoning
yourself to new scents and flavours.

€ 110

FOR THOSE
WHO WANT TO BE SEDUCED

3 WINE TASTINGS CHOSEN BY
OUR EXPERT SOMMELIER
TO ENHANCE OUR CUISINE

Essence

3 GLASSES OF WINE
An introduction to “Friuli as a Wine Region”,
the oenological essence of our Region
with its most representative vines

€ 20

Intensity

5 GLASSES OF WINE
A walk through the most characteristic
wine-territories of Friuli Venezia Giulia,
to get to know the specific vineyards

€ 30

Rareness

5 GLASSES OF WINE
An exclusive selection of important wine producers
and vintage years, which include not only local wines,
but also those grown in the border area. For real connoisseurs!

€ 50



PRESIDI SLOW-FOOD

Cuc di Mont
Fagioli di Platischis
Pestith
Cipolla di Cavasso e della Val Cosa
Pere Klotzen

(*) WE ARE USED TO WORKING WITH FRESH AND SEASONAL PRODUCTS. WHEN IT IS DIFFCULT TO FIND THEM, WE USE FRESH RAW INGREDIENTS PROCESSED AND STORED BY US ACCORDING TO LAW (BLAST FROZEN BY US) SHRIMPS, SQUID, PRAWNS ARE FROZEN AT ORIGIN ACCORDING TO EC – PRESCRIPTION NR. 853/2004, ENC. III, PART VII, CHAP. 3, UNDER D.

ALLERGENS CONTAINED IN OUR DISHES

- 1 · **CEREALS** CONTAINING GLUTEN, NAMELY: WHEAT, RYE, BARLEY, OATS, KAMUT OR THEIR STRAINS AND DERIVED PRODUCTS
- 2 · **CRUSTACEANS** AND CRUSTACEAN-BASED PRODUCTS
- 3 · **EGGS** AND EGG-BASED PRODUCTS
- 4 · **FISH** AND FISH PRODUCTS
- 5 · **PEANUTS** AND PEANUT-BASED PRODUCTS
- 6 · **SOYA** AND SOY-BASED PRODUCTS
- 7 · **MILK** AND MILK-BASED PRODUCTS (INCLUDING LACTOSE)
- 8 · **NUTS** NAMELY ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS, AND THEIR PRODUCTS
- 9 · **CELERY** AND CELERY-BASED PRODUCTS
- 10 · **MUSTARD** AND MUSTARD-BASED PRODUCTS
- 11 · **SESAME SEEDS** AND PRODUCTS BASED ON SESAME SEEDS
- 12 · **SULFUR DIOXIDE AND SULPHITES** IN CONCENTRATIONS OF MORE THAN 10 MG/KG OR 10 MG/LITER IN TERMS OF TOTAL SO₂
- 13 · **LUPINS** AND PRODUCTS BASED ON LUPINS
- 14 · **MOLLUSKS** AND PRODUCTS BASED ON MOLLUSKS