

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.

TASTING MENU

*Journey through
our time*

Journey through our time

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.

A collection of Chef Stefano Basello's signature dishes.

€ 90

*Kindly notify our waiting staff of any intolerances or allergies, so that we can take the best care of you.

**We are accustomed to using fresh and seasonal raw materials. However, in case of difficulty in sourcing them, raw materials processed, blast chilled and frozen by us will be used instead.

BENVENUTI IN FRIULI!

Our appetiser

MERINDE FURLANE

Egg yolk, sour cream, anchovies,
crumbles of Prosciutto Crudo di S. Daniele
and wild greens

3 · 4 · 7

IL PESCIAROT

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

1 · 5 · 7 · 9

SPAGHETTO AI PROFUMI DELLO ZONCOLAN

*Spaghetti Benedetto Cavalieri cooked in hay broth and
sautéed with smoked butter,
Çuç di Mont cheese, Victory onion oil,
hazelnut cream and lichen powderi

1 · 7 · 8

RED PEZZATA, RED PRAWNS, ASPARAGUS

*Grilled rib of Pezzata Rossa Friulana,
mustard sauce, red prawn tartare and
red prawn bisque, asparagus salad

2 · 4 · 7

FROM PINZANO TO SPILIMBERGO

Sweet broth made with Ancient Apples from
Upper Friuli and Verbena, diced seasonal
fruit and vegetables

9

STRAWBERRIES, YOGHURT, BALSAMIC HERBS

*Lemon thyme tart, strawberry cream,
yoghurt mousse from Gortani Farms and
balsamic herb sorbet

1 · 3 · 7

A SWEET GOODBYE

TASTING MENU

Portrait of the present

Portrait of the present

Yesterday's knowledge, today's awareness
Knowledge gathered and cherished over the years now
shines in the present, renewing itself.

A cuisine on the move, faithful to 'what was' and
aware of 'what is'.

Our interpretation of 'here and now'

€ 90

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BENVENUTI IN FRIULI!

Our appetiser

DANDELION, YOGHURT, OYSTERS

Baked dandelion with crushed
dandelion buds and oil,
yoghurt emulsion, oysters and salted lemon

7 · 14

WOOD PIGEON, WILD ROCKET, SEA URCHINS

*Wood pigeon tartare, sea urchins, beetroot and
pomegranate reduction, wild rocket sauce,
grilled mountain spinach; cjarson filled pasta
with pigeon leg ragout

1 · 2 · 9

LOBSTER AND ASPARAGUS

*Ravioli with white asparagus,
lobster sauce with red berries,
Lemon verbena oil

1 · 2 · 3 · 7 · 9

DUCK, BAY LEAF AND HIBISCUS

*Duck breast cooked on the bone, its stock,
hibiscus sauce and bay leaf oil;
confit leg croquette on foie gras cream; duck hearts skewer

1 · 2 · 5 · 7 · 9

MILK AND SMOKE

Slightly smoked Buttermilk gelato

7

ASPARAGUS, LEMON, PEACH BLOSSOMS

*Green asparagus sorbet, crisp puff
pastry with lemon curd,
peach blossom and elderflower gelée

3 · 7

A SWEET GOODBYE

Wine Pairing

RISTORANTE 1905

FOR THOSE WHO WISH TO BE
DELIGHTED...

WE DEvised TWO WINE PAIRING
PROPOSALS
TO ENHANCE YOUR TASTING
EXPERIENCE.

A walk among Friuli Venezia Giulia's
most renowned wine territories, a
journey to discover new terroirs, grape
varieties and people who dedicated their
lives to winemaking.

3 GLASSES OF WINE

€ 20

5 GLASSES OF WINE

€40

*In addition to wine, our tasting menus also
include infused and fermented non-alcoholic
beverages of our own production.



Slow Food®

PRESIDI SLOW-FOOD

Çuç di mont

(*) 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 · **SOY** 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