



### Appetizers

- Creamy buckwheat polenta with a truffle fondue
- Pear and Montasio cheese salad
- “Bresaola” (ried beef roulade) with goat's cheese mousse
- ” Radicchio spadone (red leaf chicory) flan with ground sausage and balsamic vinaigre reduction
- “Dok Dall’Ava San Daniele” ham with marinated endives
- Mixed fish board \*
- Prawn\* and artichoke salad with lime sauce
- “Pan-seared tuna with sesame on cress with a soya sauce

### First courses

- Risotto with Taleggio cheese and artichokes
- Fresh small curls of pasta gratin with baby spinach and San Daniele
- Potato filled pasta stuffed with pears, walnuts and "formadi frant" cheese
- Maltagliati pasta with game sauce\*
- Leeks and potatoes soup
- Egg butterfly pasta with angler fish sauce and cimone romano (green cauliflower)
- Fish soup with garlic croutons

### Main courses

- Great trolley of boiled meat with range of sauces  
( on Thursdays for lunch and dinner, on Saturdays for dinner and on Sundays for lunch)
- Carnia style mixed dish  
(sausage in polenta broth, venison\* with herbs and spices and frico - cheese fritter with potatoes)
- Fillet of beef with red wine sauce and Treviso radicchio
- Sassi style veal loin chop with artichokes and potatoes
- Beef tartare (raw meat)
- Grilled vegetables with roasted cheese
- Grilled beef chop
- Sea-bass fillet with Prosecco wine sauce and broccoli flan
- Swordfish escalope with cherry tomatoes, Taggiasca olives and capers
- Sauteed mixed seafood\*
- Turbot cooked to your taste
- Sea bass cooked to your taste
- Gilthead seabream cooked to your taste

### Desserts

- Chocolate biscuit with vanilla and blueberry cream
- Bavarian cream nougat and mandarin sauce
- Warm pie with nuts and a nutty chocolate sauce
- Thinly sliced pineapple with a mango and rum sorbet

\* =If fresh products are not available, frozen ingredients will be used

#### Info & reservations:

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★★★  
RISTORANTE  
HOTEL CARNIA