



Appetizers

San Daniele & Sauris raw ham
Toç in braide°mit Lovison-Salami
(°Carnia-style polenta and melted cheese)
Little baked vegetables dish & Sauris culatello
Pear & Montasio cheese salad
Caprese style aubergines' mille-feuille with Pesto sauce

First courses

Risotto with vegetables & veal's julienne
Little aubergine dumplings with tomato sauce & pesto of rocket
Thin tagliatelle with speak & blueberries*
Buckwheat "blecs" (pasta)with smoked pork cheek & ricotta
Pear-filled ravioli * with sweet green cheese & walnuts
Whole-wheat spaghetti with fresh tomato sauce,
courgettes & Montasio cheese
Potatoes & peas soup

Main courses

Carnia style mixed dish
(tastings of fried cheese and potatoes, venison in salmì,
sausage in Polenta stock)
Stuffed hare thigh* with spinach & Montasio cheese
Herbs- flavoured lamb ribs* " au gratin"
Tenderloin with speck & mixed mushrooms
Pork medallion in wild fruits sauce
Grilled vegetable with roasted cheese
Cut roastbeef on rocket, tomatoes & Grana cheese
Beef tartare (raw meat)
Grilled sirloin steak

Desserts

Wild fruits mille-feuille with Chantilly cream
Tiramisù " in the glas
Bavarian cream with lemon & Prosecco
Warm pear pie with chocolate custard
Ananas carpaccio

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

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★★★
RISTORANTE
HOTEL CARNIA