

POLENTA

TRATTORIA FRIULANA

ANTIPASC E IMPIATÂTS (Antipasti & Piatti Piccoli)

Polente in Piastre \$ 10,00
Simply grilled polenta

Polente Conze \$ 23,00
Grilled polenta with braised artichokes,
kale, swiss chard and Montasio cheese dip

Carotis Rustiddis \$ 18,00
Roasted carrots, almonds, dill
and tangy ricotta

Frico Tradizionâl \$ 25,00
The classic! Soft potato and Montasio
cheese pie with summer herbs salad

Cjot e Kren \$ 24,00
House roasted ham on crostino with
mustard and fresh horseradish

FORMAIS E SALUMS (Cheese & Cured Meats)

Trê Formais \$ 20,00
Fresh Montasio, Asiago and Grana cheese

Affettati Misti \$ 30,00
House roasted ham, Prosciutto di San
Daniele DOK 30 months, Mortadella

Prosciut e Grissins \$ 25,00
Prosciutto di San Daniele DOK 30 months
with bread sticks

I PRIMS (Primi Piatti)

Tagliolini San Denêl \$ 29,00
Tagliolini with Prosciutto di San Daniele DOK
30 mo and poppy seeds

Cjarsons Tradizionâi \$ 31,00
Sweet and smoked ravioli stuffed with
herbs, spices and potato with brown butter
and sage

Gnocs di Patatis \$ 29,00
Gnocchi with white homemade Friulian sausage ragù

Tagliolini alla Busara \$ 33,00
Tagliolini with shrimps, tomato and paprika sauce

I SECONTS (Secondi Piatti)

Lubjanska \$ 33,00
Breaded boneless pork chop with ham, melted
Montasio cheese and corn salad

Gulaš di Buel \$ 35,00
Beef short ribs braised in onions and
paprika with grilled polenta

DOLÇS & CAFFÉ / SWEETS & COFFEE

Tiramisú \$ 15,00
Coffee Soaked Lady Fingers, Mascarpone,
Cocoa

Strudel di Miluçs \$ 15,00
Warm Open Face Apple Strudel, Pine Nuts,
Vanilla Italian Gelato

Espresso \$ 4,00