

1905

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SUBSTANCES OR PRODUCTS THAT COULD CAUSE  
ALLERGIES OR INTOLERANCES

- 1 · CEREALS CONTAINING GLUTEN, NAMELY: WHEAT,  
RYE, BARLEY, OATS OR THEIR HYBRIDIZED 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, WALNUTS, CASHEW NUTS,  
PECAN NUTS, BRAZIL NUTS, PISTACHIOS, MACADAMIA NUTS  
OR QUEENSLAND NUTS, 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 SO<sub>2</sub>
- 13 · LUPINS AND PRODUCTS BASED ON LUPINS
- 14 · MOLLUSKS AND PRODUCTS BASED ON MOLLUSKS

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

# Friulan Stories

WELCOME APERITIF

1 · 3 · 4 · 7 · 8 ALMONDS

FROM THE COSA-DELL TO PRADIS

1 WHEAT · 3 · 7

SMOKED PORK SHOULDER FROM CARNIA,  
ELDERBERRY-KOMBUCHA

1 WHEAT · 3 · 7 · 8 WALNUT

RAVIOLI WITH DUCK FILLING, SMOKED EEL  
ON TOP, GRAPE SAUCE

1 WHEAT · 3 · 4 · 7 · 9

“BENEDETTO CAVALIERI “- SPAGHETTI  
WITH HERBS FROM THE ZONCOLAN  
MOUNTAIN (COOKED IN STRAW-WATER,  
SEASONED WITH SMOKED BUTTER,  
WILD GARLIC AND HAZELNUTS)

1 · 7 · 8 HAZELNUT

\*LAMB, TOBACCO,  
SAUCE HOLLANDAISE, RED RADICCHIO SALAD

3 · 4 · 6 · 10 MUSTARD

THE TASTING MENU DOES NOT INCLUDE OUR WINE SELECTION.  
IT WILL BE A PLEASURE FOR OUR SOMMELIER, JURI,  
TO GUIDE YOU THROUGH THE MENU YOU HAVE CHOSEN,  
MATCHING YOUR DISHES WITH THE APPROPRIATE WINE.

FRIULIAN HOUSEHOLD REMEDY:  
SAUGE-ICE CREAM WITH PEPPERMINT

1 WHEAT · 7 · 8 ALMONDS

\*TAGLIAMENTO WILD – DESSERT MADE OF  
ROSE HIP, SEA BUCKTHORN AND  
PEPPERMINT-MILK

1 WHEAT · 3 · 7 · 8 HAZELNUT

80 €

(\*) WE USUALLY USE FRESH SEASONAL PRODUCTS; IN CASE THEY ARE NOT  
AVAILABLE, WE USE PRODUCTS PROCESSED BY US AND PRESERVED ACCORDING TO  
THE LAW (BLAST-CHILLED AND  
HOME-FROZEN). PRAWNS, SQUID AND SHRIMP ARE FRESHLY FROZEN.

(\*\*) ACCORDING TO THE PROVISIONS OF EC REG. No. 853/2004, ATTACHMENT  
III, SECTION VII, CHAPTER 3, LETTER D

TASTING MENU

*Where the Sea Glitters  
thanks to the Sun*

\*WELCOME APERITIF

1 · 3 · 4 · 7 · 8 ALMONDS

FROM SAURIS TO GRADO

1 · 4 · 7

\*PURPLE DYE MUREX SHELLS,  
GLASSWORT-SAUCE (SALICORNIA)  
WITH BLACK TRUFFLE

1 WHEAT · 2 · 3 · 7 · 8 ALMONDS · 14

\*NOODLES WITH SEPIA, SEASONED  
WITH CUTTLE FISH AND LEMON PRESERVED  
IN SALT

1 WHEAT · 3 · 7 · 14

\*RAVIOLI FILLED WITH TOMATO CONFIT,  
SHEEP'S MILK CHEESE WITH SAUGE,  
SEASONED WITH AN ANCHOVIS-SAUCE

1 WHEAT · 3 · 4 · 7

\*TROUT, BEURRE BLANC SAUCE, PINE TREE  
OIL, VARHACKARA (FINELY CHOPPED LARD  
WITH BACON AND HERBS) – TYPICAL OF  
TIMAU/TISCHLBONG IN THE CARNIA REGION

4 · 7

FRIULIAN HOUSEHOLD REMEDY:  
SAUGE-ICE CREAM WITH PEPPERMINT

1 WHEAT · 7 · 8 ALMONDS

\*TAGLIAMENTO WILD – DESSERT MADE OF  
ROSE HIP, SEA BUCKTHORN AND  
PEPPERMINT-MILK

1 WHEAT · 3 · 7 · 8 HAZELNUT

85 €

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TASTING MENU

# Sister Earth

\*WELCOME APERITIF

1 · 3 · 4 · 7 · 8 ALMONDS

SQUASH, ALMOND-ICE CREAM,  
CHILI PEPPERS FROM THE ORCHARD

8 ALMONDS

\*EARTH:

CELERIAC, ALPINE CHEESE,  
POTATO CREAM

7 · 9

ZUCCHINISTEMS WITH CHANTERELLE  
MUSHROOMS, SEASONED WITH HAZELNUT  
SAUCE

8 HAZELNUT

GRILLED LEEK, DRIED PEARS (KLOTZEN),  
KEFIR

7 · 8

FRIULIAN HOUSEHOLD REMEDY:  
SAUGE-ICE CREAM WITH PEPPERMINT

1 WHEAT · 7 · 8 ALMONDS

MILUC E COCULES  
(APPLES AND WALNUTS)

1 WHEAT · 7 · 8 ALMONDS

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75 €