



RISTORANTE LÀ DI MORET
IL FOGOLAR

MARINI FAMILY
CHEF STEFANO BASELLO

Nature
is so subtle and shrewd in things
that it doesn't want to be used
without great art.

Paracelso

STARTING FROM THIS PHRASE THAT ALWAYS ACCOMPANIES THE MARINI FAMILY AND CHEF STEFANO BASELLO'S RESEARCH,
THIS PROJECT,
WHICH IS LINKED TO THE MENU AND DEDICATED TO THE KIND GUESTS OF THE RESTAURANT, CAME INTO
BEING.

IT IS A STORY OF EXCELLENCIES OF THE TERRITORY THAT HAS AS A GUIDING PRINCIPLE A STRONG SYMBOLIC, NOBLE ELEMENT
WITH A LONG HISTORY, LINKED TO THE UNIQUENESS OF OUR REGION: THE PIASENTINA STONE.

ITS QUARRIES ARE IN THE HEART OF THE GIULIA PREALPS, AND ITS NAME IS DERIVED FROM A LOVELY ANECDOTE ACCORDING TO
WHICH THE MAJOR BUYERS OF THE STONE FROM UDINE, SINCE ANCIENT TIMES HAVE DESCRIBED IT
AS "UNA PIETRA CHE LA PIASE" (A LIKEABLE STONE), A MATERIAL THAT PEOPLE LIKE.

TOGETHER WITH THE PRECIOUS BRUSHED OAK WOOD, THE ITALIAN CORK AND THE COMPLETELY NATURAL LEATHER COMING
FROM THE HISTORICAL "A CONCIA AL VEGETALE" TANNERY, IT IS THE CHARACTERISTIC COMMON DENOMINATOR IN THE
PRODUCTION OF THE COVERS OF THE MENU, OF THE WINE LIST AND OF THE DESSERT LIST.

WITH ITS SIMPLE BEAUTY, IT ENNOBLES THE ELEMENTS IT IS A PART OF AND MAKES EVERY MENU, EVERY WINE OR
DESSERT LIST
A "UNIQUE" PIECE AND A TACTILE EXPERIENCE FOR THE GUEST WHO IS CHOOSING HIS/HER FAVOURITE DISH OR WINE

PROJECT DESIGNED, DEVELOPED AND PRODUCED BY ENGRAVE



*AS A WAY TO ENCOURAGE AND REWARD
THE QUALITY OF OUR STAFF,,*

**A SMALL TIP AMOUNTING TO 5% WILL BE DIVIDED BETWEEN
WAITERS AND COOKS**

IF YOU WISH TO TIP A DIFFERENT PERCENTAGE(0% 7,5% 10%), PLEASE INFORM THE STAFF BEFORE
REQUESTING THE BILL. THANK YOU!

FAM. MARINI

OUR BREAD

POTATO BREAD

ACORN BREAD

BARK BREAD

LICHEN BREAD

HAY BREAD

POMACE BREAD

STEAMED SAFFRON BREAD

GRISSINI - BREADSTICKS

FOCACCIA - ROSEMARY-FLAVOURED FLATBREAD

1 GRANO - 7

*OUR BREAD IS MADE OF HOME-MADE DOUGH WHICH IS FROZEN AND THEN BAKED FRESH EVERY DAY.

COVER CHARGE € 4 PER PERSON

STARTERS

STUFFED AUBERGINES, BASIL AND CHILLI SAUCE € 16
7-8 CASHEW

*TUNA CHEEK, BLACK GARLIC, BROVADA BROTH € 22
4-9

* RABBIT KIDNEYS COOKED IN OLIVE OIL, PARSLEY AND GARLIC,
PANADE, CARROT KETCHUP € 16
1 WHEAT - 7

*VENISON LOIN RIPENED IN KOJI,
RED FRUIT SAUCE € 20

*SEARED SCALLOPS, CHICKEN STOCK, PARMESAN BROTH AND CITRUS GEL € 20
6-7-9-14

(*) WE USUALLY USE FRESH SEASONAL PRODUCTS; IN CASE THEY ARE NOT AVAILABLE, WE USE PRODUCTS PROCESS ED 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

FIRST COURSES

*RISOTTO WITH THE VERY BEST OF OUR SEA **€ 30**

MIN. 2 PERS
2 - 4 - 5 - 7 - 9 - 14

*RAVIOLI WITH AUBERGINES, BLACK GARLIC,
ASINO CHEESE FONDUE, TOMATO BREAD **€ 16**
1 - 3 - 7 - 9

*SPAGHETTI SOLDATI, SARDINES, GARUM AND CONFIT BELL PEPPER SAUCE
€ 20
1 WHEAT - 4 - 7 - 9 - 14

*HERB-FLAVOURED POTATO GNOCCHI, SPINY MUREX AND BACON BERNAISE SAUCE
€ 20
1 WHEAT - 3 - 7 - 14

PACCHERI SOLDATI, RABBIT AND MOREL MUSHROOM RAGOUT,
FRIULIAN BLACK TRUFFLE **€ 24**
1 - 7 - 9

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SECOND COURSES

*ANIMELLE À LA “CACIO E PEPE” FRIULIAN-STYLE € 22
7-9

*BAKED QUAIL, COURGETTE FLOWER WITH HERBS € 18
1-4-7-9

*SHI DRUM, PURPLE POTATO FOAM AND SUMMER TRUFFLE € 30
4-7

*MACKEREL AND LETTUCE € 20
4-7

*IBERIAN PORK LOIN AND TURNIPS € 26
6

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CHEESE

A SELECTION OF COW'S MILK CHEESE FROM THE MALGA ALTA VAL CARNIA FARM "TURNARIA DI BRAZZACCO DAIRY" GORTANI FARM

FORMADI FRANT
SMOKED RICOTTA
BLUE COW'S MILK CHEESE FROM MALGA ALTA VAL CARNIA
GORTANI MALGA CUC DI MONT RESERVE CHEESE, AGED FOR 12 MONTHS
CHEESE AGED WITH ALTA VAL CARNIA MALGA BEER
ASINO CHEESE
CHEESE AGED WITH TOBACCO
1.7.8

€ 24

SELECTION OF GOAT'S MILK CHEESE FROM THE ZORE DI TAIPANA FARM

GOAT'S-MILK CHEESE
"CACIOTTA" WITH HERBS
SMOKED RICOTTA
STRACCHINO CHEESE
YOGURT

OUR SELECTION IS ACCOMPANIED BY FRESH FRUIT, DRIED FRUIT AND JAMS OR SEASONAL MUSTARDS.
1.7.8

€ 24

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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 · SOY 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 SO₂

13 · LUPINS AND PRODUCTS BASED ON LUPINS

14 · MOLLUSKS AND PRODUCTS BASED ON MOLLUSKS