

|                                      |   |
|--------------------------------------|---|
| Microfiltered still water L 0,75     | 2 |
| Microfiltered sparkling water L 0,75 | 2 |



**Borgo Cloz**

|                        |     |
|------------------------|-----|
| Espresso               | 1.5 |
| Milk espresso          | 1.5 |
| 'Corretto' Coffee      | 2   |
| Decaffeinated espresso | 1.7 |
| Coffee of Barley       | 1.7 |
| Ginseng                | 1.7 |
| <br>                   |     |
| Cover charge           | 2.5 |

## TASTING BORG CLOZ MENU

Beef tartare, sweet&sour shallots, smoked egg yolk sauce and 'polenta' crispy wafer

3,12,\*

Beef tongue club sandwich; our homemade seeds bread, BBQ beef tongue, black cabbage, sweet peppers cream and juniper mayonnaise

1,3,12,\*

Pumpkin quenelle, smoked "Latteria d'Aviano" cheese cream, sage gel and pumpkin concentrated with kombu seaweed

1,3,7,\*

Pork boston butt honey marinated and roasted, pumpkin and our "Caponata"

6,8,9,\*

Dessert of the day

THE TASTING MENU IS TO BE INTENDED FOR THE WHOLE TABLE

55 water included

**PARING SELECTION OF FOUR "RONCO DEI FRASSINI" GLASSES ON REQUEST**

10

### LIST OF ALLERGENIC INGREDIENTS

- 1 cereals containing gluten and derived product
- 2 crustaceans and products based on crustaceans
- 3 eggs and egg products
- 4 fish and sh products
- 5 peanuts and peanut-based products
- 6 soy and soy products
- 7 milk and milk products
- 8 nuts and their productsi
- 9 celery and celery-based products
- 10 mustard and mustard-based products
- 11 sesame seeds and sesame products
- 12 sulfur dioxide and sulphites
- 13 lupins and products based on lupins
- 14 molluscs and products based on molluscs

\* All the raw materials we use in our kitchen are strictly fresh. In order to keep intact the properties and freshness of the food used, some products of animal origin, fishery products and fresh homemade pasta can be subjected by us to rapid temperature abatement.

# MENÙ A LA CARTE

## STARTERS

Beef tartare, sweet&sour shallots, smoked egg yolk sauce and 'polenta' crispy wafer 16

3,12,\*

Salad tartel, red beetroot 'cooked under ash', "Pastorut di Campolessi" blue cheese cream, "Latterie d'Aviano" yogurt and toasted hazelnuts 13

1,3,7,8,12

Beef tongue club sandwich; our homemade seeds bread, BBQ beef tongue, black cabbage, sweet peppers cream and juniper mayonnaise 15

1,3,12,\*

"Prosciutto crudo di San Daniele Coradazzi" 14

-

## FIRST COURSES

Pumpkin quenelle, smoked "Latteria d'Aviano" cheese cream, sage gel and pumpkin concentrated with kombu seaweed 16

1,3,7,\*

Homemade 'Spaghetti alla Chitarra' made with emmer, sauted with BBQ ehhplant cream flour, crispy "Guanciaie", smoked ricotta cheese and cherry tomatoes gel 16

1,3,7,12,\*

Our interpretation of traditional Cjarsons, sweet and salad Ravioli, grape must, crispy leek and salad polenta crumble 17

1,3,7,8,12,\*

Our beans soup served with homemade "Maltagliati" pasta 12

7

## SECOND COURSES

Sirloin beef medallion BBQ cooked, roasted leek and potatoes terrine 20

Chicken breast BBQ cooked, chicken leg filled with lard and pumpkin, soft potatoes to smoked butter and roasted pumpkin 19

7,\*

Pork boston butt honey marinated and roasted, our "caponata" and black cabbage 19

6,8,9,\*

## DESSERTS

'Financier', dark chocolate creamy, coffee cream, pumpkin syrup and "Amaretto" biscuit 9

1,7,8,12,\*

Lemon cream, homemade crumble bread and blueberry sauce 8

3,7,12,\*

Traditional Tiramisù 7

1,3,7,+

## OUR WINES



|  | BOTTLE | GLASS |
|--|--------|-------|
| Spumante Brut nature 'metodo classico' | 35     | 5     |
| Chardonnay                             | 36     | 5,5   |
| Sauvignon                              | 32     | 4,5   |
| Pinot nero                             | 36     | 5,5   |
| White / Red house wine                 | 22     | 3,5   |