

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



Borgo Cloz

Espresso	1.7
Milk espresso	1.8
'Corretto' Coffee	2
Decaffeinated espresso	1.8
Coffee of Barley	1.8
Ginseng	1.8

Cover charge 3

The cover charge include also a taste of our production
Extra virgin olive oil 'Borgo Cloz'.

(Every addition +0.50)

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.

TASTING BORG CLOZ MENU

Beef tartare, 'puntarelle', aged cheese of
Campolessi chips and sweet&sour shallot

(7,12,*)

White asparagus BBQ coocked, roasted green
asparagus, "Asperum Midolini" balsamic vinegar
15 years aged, asparagus pudding, smoked egg
yolk and hard-boiled egg white sauce

(3,6,12,*)

Ravioli filled with 'Formagella' cheese, roasted
fresh peas, marjoram, and "Asperum Midolini"
balsamic vinegar 10 years aged

(1,3,7,12,*)

Barbecue cooked pork fillet with bacon, soft
potatoes to oil 'Borgo Cloz'

(*)

Dessert of the day

THE TASTING MENU IS TO BE INTENDED FOR THE WHOLE TABLE

58 water included

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

10

MENÙ A LA CARTE

STARTERS

Beef tartare, 'puntarelle', aged cheese of Campolessi chips and sweet&sour shallot

16 (7,12,*)

White asparagus BBQ coocked, roasted green asparagus, "Asperum Midolini" balsamic vinegar 15 years aged, asparagus pudding, smoked egg yolk and hard-boiled egg white sauce

18 (3,6,12,*)

Little pig savory cake, sour red chard, 'Gortani farm' yougurt and horseradish

16 (1,3,7,9,12,*)

"Prosciutto crudo di San Daniele Coradazzi" 14

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FIRST COURSES

Ravioli filled with 'Formagella' cheese, roasted fresh peas, marjoram, and "Asperum Midolini" balsamic vinegar 10 years aged

17 (1,3,7,12,*)

Homemade 'Tagliolini' smoked egg yolk sauce, raw asparagus and crispy 'guanciale'

17 (1,3,7,*)

Homemade 'Fregoloz', Caprino cheese, wild asparagus, wild garlic and "Timau meat Pesto"

17 (1,3,7,12,*)

Our beans soup served with homemade "Maltagliati" pasta

11

(1,7,*)

SECOND COURSES

Shrerred beef and asparagus in bread crust, 'Rosso' Ronco dei Frassini wine sauce and "patate in Tecia"

20 (1,9,12,*)

Roasted leg and belly, "Bagnetto Verde" sauce, our "Caponata" and 'Agretti'

20 (1,9,12,*)

Barbecue cooked pork fillet with bacon, soft potatoes to oil 'Borgo Cloz'

20 (*)

DESSERTS

Chocolate mousse and salt, grapefruit jam and pralined almonds

9 (7,8,*)

Madeleine, Mascarpone cheese and Zafferano cream, coffee cream and clementines marmelade

9 (1,3,7,*)

Ricotta cheesecake, plums and grape must of Pinot Noir Ronco dei Frassini jam and Friulan hazelnuts caramelized

9 (7,8,12,*)

Our selection of local cheeses

4 pieces 8

7 pieces 12