

Patriarca

Hotel and Wellness

MENÙ

STARTERS



BEEF CARNE SALADA

with nuts, pears, and Montasio cheese flakes (All. 5-7-8)



€ 12,00



CAPPUCCINO OF PORCINI MUSHROOMS

with milk foam and Parmesan cheese biscuit (All. 1-3-7)

€ 10,00



JAMON SERRANO VS. SAN DANIELE

with olives focaccia and caramelized red onion (All. 1-12)



€ 12,50



TUNA CARPACCIO

with cereal bread and basil ice cream (All. 1-2-4-5-6-9-14)

€ 13,00

FIRST COURSES



ARTISAN SPAGHETTONI EXTRUDED THROUGH BRONZE

con rana pescatrice su crema di patate e chips di sedano rapa (All. 1-2-4-9-14)

€ 13,00

TRICOLOUR DUMPLINGS

(made of potatoes, pumpkin, beetroot) with duck ragout (All. 1-7-9)



€ 12,00



CREPES WITH CHIODINI MUSHROOMS

with light bechamel and Formadi Frant cheese (All. 1-3-6-7)

€ 9,50



CJALSONS ALLA PATRIARCA

filled with wild herbs and fresh ricotta cheese,
with melted butter and smoked ricotta cheese (All. 1-7)



€ 11,00



HOMEMADE RAVIOLI FILLED WITH MUSHROOMS

on Asiago cheese and leeks sauce with pistachio wafer (All. 1-3-5-7-8)

€ 11,00



VEGETABLE CHARCOAL RAVIOLI

filled with swordfish

with garlic, olive oil and chilli and cherry tomatoes (All. 1-2-3-4-14)

€ 12,50



RISOTTO CARNAROLI

with red radicchio of Treviso and smoked trout (All. 2-4-14)



€ 12,00



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SECOND DISHES



BRAISED WILD BOAR CHEEKS



with soft polenta, spelt pie and gingerbread sauce (All. 1-9-12)

€ 13,50

SLICED BEEF



with rocket and Grana cheese (All. 7)



€ 17,00

BEEF FILLET

flamed with Fred Jerbis' gin with fig mustard sauce (All. 1-10-12)

€ 20,00

PORK "OSSOBUCCO"

baked in foil with mushrooms and chestnuts (All. 9)



€ 12,00

SLICED YELLOWFIN TUNA

with potato chips and fresh seasonal vegetables (All. 2-4-14)



€ 16,00

FRIED "CAPRESE" SANDWICH

with purple cabbage and basil mayonaise (All. 1-3-5-7-8-10)

€ 10,00

SIDE DISHES

GREEN OR MIXED SALAD

€ 3,50

BOILED VEGETABLES

€ 4,50

GRILLED VEGETABLES

€ 5,00

ROAST POTATOES

€ 3,50

MIXED FIELD VEGETABLES FROM SALENTO

€ 6,00

DESSERT

CHOCOLATE LAVA CAKE

with ice cream (All. 1-3-6-7-8)

€ 6,50

TYPICAL PASTICCIOTTO FROM SALENTO

with pastry cream and sour cherries (All. 1-3-7)

€ 6,50

JOGURT SEMIFREDDO

with red fruits (All. 1-3-7-8)

€ 6,50

BAKED CHEESE CAKE

with lime sauce (All. 1-3-7)

€ 6,50

GUBANA FRIULANA

with Gioiello Nonino and hot chocolate cream (All. 1-3-7-8-12)



€ 6,50



GOAT'S RICOTTA SEMIFREDDO PYRAMID

with dried figs, pralined almonds and melted chocolate (All. 3-5-7-8)



€ 6,50

Service Euro 2,00 per person
Some products could be deep-frozen or frozen by us.
Gluten-Free Pasta available.
Ask the waiter for the Allergens list.