

Drinks

Goccia di Carnia Water Still/Sparkling	€ 3.00
Merlot / Friulano wine Ronco Severo Prepotto (UD)	€ 3.00 / glass
Merlot / Friulano wine Ronco Severo Prepotto (UD)	€ 20.00 / bottle
Home made beer 33cl	€ 5.00 / bottle
Amari (after dinner liquors)	€ 3.00/7.00
Grappas	€ 4.00/7.00
Caffè 	€ 2.00
Caffè “corretto”  (with a little liquor)	€ 2.50

Allergens table

PEANUTS AND SIMILAR Pre packed snacks, creams and seasonings, with the presence of peanuts. 	CRUSTACEANS/SHELLFISH Shrimps, Prawns, Lobsters, Crabs and similar. 
DRIED FRUIT/NUTS Almonds, Hazelnuts, Walnuts, Acagiù nuts, Pecans, Cashews and Pistachios. 	GLUTEN Cereals, Wheat, Rye, Barley, Oats, Emmer, hybrids included. 
MILK AND LACTOSE Any product with milk: yoghurt, biscuits, cakes, ice creams and various sauces. 	LUPINES In the vegan preparations as Roasts, Sausages, Flours and similar. 
CLAMS Canestrello, razor clams, scallops, mussels, oysters, clams etc. 	MUSTARD It's found in sauces and seasonings especially in the "mostarda". 
FISH Any products with fish, even in small quantities. 	CELERY Either in pieces or in soups, sauces and broths 
SESAME Whole seeds used for bread and flours, even in small parts. 	SULFUR DIOXIDE AND SULPHITES Pickled food, marmalades, jams, dried mushrooms, preserves etc 
SOY Soy and all soy products, soy milk, tofu, soy noodles. 	EGGS AND EGG PRODUCTS Mayonnaise, egg pasta etc 

At times, all or some foods, for preservation purposes, are flash-frozen;
Therefore, some items may be thawed.

INDINIO'



À la carte Menu

Appetizers

Dragoncello-cured trout, mountain milk and Friulano wine espuma, spinach oil and trout roe (€22)	  
Beef Tartare, mustard, egg yolk and burnt leek oil (€20)	   
Slow-cooked egg, porcini mushrooms, lovage and mountain umami (18€)	   

First courses

Plin Pasta filled with wild garlic (€30)	   
Stuffed pasta with wild herbs (€30)	 
Gnocchetti, morel mushrooms, summer truffle Bushi and parsley oil (€30)	   

Second courses

Charcoal-Grilled Eel (€28)	 
Beef with Truffle (€35)	 
Beetroot, horseradish beurre blanc (€28)	 

Desserts

Tiramisù “pillow” (15€)	 
Fir (16€)	
Yarrow, mint and chocolate (18€)	
Selection of Artisan Cheeses (€20)	  

(Service 5€)

INDINIÒ

Tasting Menu

Miniatures INDINIÒ by Chef Gloria Clama

Bread and butter

Dragoncello-cured trout, mountain milk and
Friulano wine espuma, spinach oil and trout roe



Beef tartare, mustard, egg yolk and burnt leek oil



Gnocchetti, morel mushrooms,
summer truffle Bushi and parsley oil



Granita

Beef with truffle



Pre-dessert

Yarrow, mint and chocolate

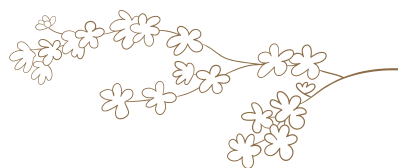


Petit fours

Price: €90/person (beverages excluded)

Wine Pairing (four wines): €30

Cheese Tasting: €12



To offer you the best culinary experience, we kindly ask that
the chosen tasting menu be the same for the entire table.
Thank you for your understanding.

INDINIÒ

Botanical Tasting Menu

Miniatures INDINIÒ by Chef Gloria Clama

Bread and butter

Herbs



Slow-cooked egg, porcini mushrooms,
lovage and mountain umami



Stuffed pasta with wild herbs



Granita

Beetroot, horseradish beurre blanc



Pre-dessert

Fir



Petit fours

Price: €85/person (beverages excluded)

Wine Pairing (four wines): €30

Cheese Tasting: €12



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the chosen tasting menu be the same for the entire table.
Thank you for your understanding.