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## **Silvana Mozzon at La Locanda 15 November 2012**

### **DINNER MENU**

**A traditional menu from Friuli Venezia Giulia**

**Mele saltate in padella con carne secca**

**Crema di formaggio salato calda con pere kaiser**

**Dry meat sauteed in a pan with apples**

**Warm cream of salted cheese with kaiser pears**

**Cijalson di patate con ripieno d'erbe**

**Toc in braida con pittina**

These two recipes are the official dishes that represent the Region FVG around the world

All accompanied with Bosco delle Gaje Rose' Brut – Cantine Antonio Foltran

11% Vol. – dry - rose' sparkling

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**Tocchetti PALU' con cipolla viola e figomoro**

Little gnocchi made with spelt and rice flours served with salted figs and onion sauce

**FRICO ( il sole friulano) con patate e erba cipollina**

**con contorno di polenta gialla**

Frico (the sunshine of FVG) is a dish made with Montasio cheese served with potatoes

All accompanied with Malvasia Istriana – Tenute Cadorin

13.5% Vol. – with intense aroma of exotic fruits to please all the senses

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**SALAME AL CIOCCOLATO servito con panna**

Chocolate "salame" served with cream

All accompanied with Verduzzo Friulano – Tenute Cadorin

12.5% Vol. – sweet hug of honey and almond perfume