

our philosophy



The restaurant "la cucina" is managed by the co-op par plasé, of which casa rossa ai colli is a member. The philosophy favors a true return to nature through its authentic flavors.

While enjoying our plates you'll be able to taste:

- The products grown by angela and paolo at "l'orto sul fiume" in aonedis
- The aromatic herbs and products grown by elena at "azienda agricola driussi" in martignacco
- The rabbits bred by Gregorio at "a fil di tiere" in lestans
- The beef cuts and the cheese produced by bepo at "carniagricola" in enemonzo
- The meats produced by Stefano at "in cortile" in sottoselva
- The eggs laid by the chickens of "holly farm" in forgaria nel friuli.
- The rustic beers of the agrobrewery "villa chazil"
- The wine of "cantina vicentini orgnani" in valeriano.

these are all small to medium sized farms that operate in the respect of nature and animals, promoting artisan products, produced as is tradition, that represent the uniqueness of the friuli region.

the same philosophy is reflected in the work and passion of the staff of casa rossa's kitchen, "la cucina"

If you wish to plan your ceremony, birthday, graduation party or company event, we are available with tailored packages to suit your needs.

If you have any question on ingredients and allergies do not hesitate to ask our staff for further information

* bred and processed locally in accordance to food and health regulations

** supplied by soplaja. In case it's not available it will be replaced with a frozen product from new zealand

⊗ no gluten

cured ham & co.

To tease your palate

cured ham san daniele d.o.p. levi artisan cured ham, aged at least 18 months, served with our homemade bread sticks	€ 8,00
friulian mortadella with bronte green pistachios supplied by in cortile farm in sottoselva	€ 6,00
selection of mixed cold cuts from in cortile all the sausages are provided by in cortile farm	€ 10,00
selection of cheese Latteria cheese fresh and aged, formadi frant cheese, caciotta cheese, salted cheeses from enemonzo and brazzacco served with mustard	€ 8,00
homemade mixed pickled vegetables	€ 4,00

Starters

⊗ fil rosè with apple compote and misticanza trout fillet, marinated at low temperature, with a soft and delicate consistency and strong aromatic notes of black pepper. a specialty provided by friultrota in san daniele	€ 9,00
⊗ top round beef cannoli stuffed with formadi salat beefs are raised on castellani's farm in cimano the cheese, slightly savory and with a spicy taste, is made by carniagricola, in enemonzo	€ 9,00
⊗ stuffed tomatoes with quinoa and apples tomatoes are grown on elena driussi's farm in martignacco and on orto sul fiume farm in aonedis vegan and vegetarian dish	€ 9,00
⊗ tomato timballino with aubergine cream vegan and vegetarian dish	€ 8,00
⊗ pork loin marinated with the aromas of our garden cooked at low temperature, marinated with thyme, marjoram and smoked laurel pigs are raised on dino castellani's farm in cimano	€ 11,00

first dishes

midsummer cavatelli *

fresh pasta with aubergines and confit cherry tomatoes

raw semolina is produced by orto sul fiume farm

gluten free version with gluten free pasta

€ 10,00

tagliolini with “san daniele” *

homemade egg pasta made with a mix of whole grain and white flour,

the whole seed flour is produced using the wheat grown by orto sul fiume farm

gluten free version with gluten free pasta

€ 9,00

stringozzi gourmand *

fresh pasta with sausage served on a cream of red peppers and peas

sausages are supplied by in cortile located in sottoselva

vegan and vegetarian version without sausage

€ 9,00

vegetable cialejons with morchia*

vegetables are grown in the fields of orto sul fiume farm and elena driussi's farm

morchia is a traditional friulian sauce made with corn flour and butter

€ 11,00

tagliatelle regina *

fresh semolina pasta sautéed with la regina di san daniele and lemon zest served on a rocket sauce

la regina di san daniele is a smoked salmon trout farmed in san daniele by friultrota

vegan and vegetarian version without trout, gluten free version with gluten free pasta

€ 10,00

gnocchetti frantastici *

basil dumplings with wild herbs on walnut pesto and frantastico

frantastico is a hemp flavored cheese provided by carniagricola

€ 11,00

side dishes

To satisfy your natural cravings ...

fresh mixed greens

€ 4,00

zucchini marinated with mint

€ 4,00

ratatouille

€ 4,00

peppers, aubergines, zucchini and tomatoes

rustic potatoes

€ 4,00

baked in the oven with their skins and stir-fried

second courses

⊗ grilled wild boar* fillet

served with wild berry jam

€ 14,00

⊗ rabbit in saor

rabbit fried in rice flour and seasoned with onions, bay leaves, raisins and white wine vinegar

rabbits are raised free in the farm fil di tiere in lestans

€ 14,00

⊗ our veal entrecôt

beefs are raised in the pastures of the farm carniagricola in enemonzo

per hectogram € 4,50

⊗ baked stuffed friulian courgettes

stuffed with their pulp, ricotta, cheese and herbs

courgettes are grown in the fields of elena driussi's farm

vegetarian dish

€ 13,00

⊗ frico and polenta

typical cheese and potatoes dish, served with polenta

the ingredients used in this recipe are the cheese from the brazzacco dairy store and potatoes are grown by elena driussi's farm

€ 10,00

⊗ magnum burger CasaRossa

our oversized 350 g burger gourmet

conceived and prepared by our chef Nicoletti with selected beef enenmonzo beef

€ 16,00

dessert

to sweeten your soul..

peach tiramisù

made with fresh eggs supplied by holly farm in forgaria

€ 4,00

beer semifreddo with fresh fruit

the beer is produced by the agribirrificio villa chazil in nespeledo

€ 5,00

⊗ coffee semicotta with dried fruit crumble

our soft version of panna cotta

€ 5,00

⊗ morbida with ganache cream and white chocolate flakes

soft pastry discs with delicate cream and chocolate

€ 5,00

only local products

cover charge € 2,00