

# TRATTORIA AL POSTIGLIONE

*Specialità Carne*



# MENU



*Summer 2025*



*Dear Guests,*

*Welcome to Trattoria "Al Postiglione"!*

*Our Chef and Staff are here to make you live  
a satisfying culinary experience.*

*We offer you dishes prepared with love and passion, using  
many seasonal ingredients selected by us!*

*Our wine list is the perfect match  
for the first courses and meats on the menu.*

*Don't forget the desserts: there are also some homemade delights,  
prepared with skill and care!*

*Our cocktails and delicacies might also surprise you.*

*For any special needs or requirements, do not hesitate to ask!*

*We are here for you.*

*La Rosa snc*







# Aperitifs and Cocktails

Prosecco

Spritz

*(white or red wine, soda)*

Gingerino

Aperitivo 1x2 con Vino

*(Gingerino e white wine)*

Aperitivo 1x2 con Prosecco

*(Gingerino e Prosecco)*

Spritz aperol/campari

*(aperol/bitter campari/prosecco, soda)*

Americano

*(campari, vermouth rosso, soda)*

Negroni Sbagliato

*(prosecco, vermouth rosso, campari)*

Negroni

*(Tanqueray gin, vermouth rosso, campari)*

Mojito

*(zucchero, rum bianco e scuro, lime, menta, soda)*

Gin Selection

*(Gin selezionati dal Barman, con tonic, lemon)*

€ 3.

€ 1,5

€ 2.

€ 4.

€ 5.

€ 4.

€ 6,5.

€ 6,5

€ 7.

€ 8.

€ 10/12.

Taste to share!

With friends,  
sipping an excellent cocktail  
or a good glass of wine.  
And to tease the palate,  
cold cuts, canapés, chips,  
toasts and many more  
other delicacies.



# Allergens in the menu

**Ask the staff:** if you suffer from allergies or food intolerances, please report it to our staff who will be able to help you avoid dishes that contain products to which you are allergic or intolerant.

However, please be aware that some of the foods and drinks offered in this restaurant are produced in laboratories and served in places where it is likely that products containing the following allergens are used and served:



and that it is not possible to exclude cross-contamination especially in the presence of free service or buffet. In compliance with the law of 21 March 2005 n. 55 for the preparation of our dishes we use Iodized Salt.



## Tasting and Appetizers

Caprese € 10.  
*fresh tomato, mozzarella and basil*

Cold Cuts and Cheese Board € 15.  
*for two people €27.*

Carpaccio € 15.

Beef Tartare € 18.  
*With condiments, served with knobs of butter.*

Ham and Melon € 12.

Zucchini Flan € 10.  
*Zucchini and Potato Flan and Cheese Fondue*



## First courses

Tagliatelle with Roe Deer Ragù € 15.

Ravioli *handmade* € 15.  
*Ravioli stuffed with Mint and Cheese*

Pappardelle with Duck Sauce € 13.

Spaghettoni Carbonara from Sauris € 15.

Traditional Potato Gnocchi € 10.  
*Ragù, butter and sage, tomato*





## Second courses

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Florentine steak from Scottona €/etto 6,5.

*Bone-in cut, richly marbling. Served with Baked Potatoes*

Tomahawk Steak €/etto 7,5.

*Bone-in cut, richly marbling. Served with Baked Potatoes*

Heifer Rib €/etto 6,5.

*Bone-in cut with rich marbling. Served with Baked Potatoes*

English Roast Beef € 16.

Beef Fillet *with Pepper* € 18.

Manzetta's Cuberoll € 20.

*Boneless cut, richly marbling. Rocket salad in the decoration*

Roastbeef cutlet € 18.

*First class cut, dorsal part of the sirloin. Rocket salad in the decoration*

Chicken Slice € 14.

*A light and fresh tasting cut. Served with rocket, cherry tomatoes and parmesan flakes*

Frico with Potatoes and Onion € 10.

*Traditional Friulian recipe. Single dish with melted cheese, potatoes and onion. (based on availability)*

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## Side dishes

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Baked Potatoes with Rosemary € 4,5

Mixed Raw Salad € 4,5

String Bean € 4,5

Watermelon and Feta Salad € 4,5

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## Dessert

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€/Pz 5,5







## Local White Wines

€/bottiglia / 

### Sharis *Vino bianco (Felluga)*

€ 35. / € 5.

*Grape variety: Chardonnay – Ribolla Gialla. Excellent as an aperitif. Fruity, fresh aroma, with notes of pineapple, cedar, white peach and hints of fresh spices.*

### Ribolla Gialla *Vino Brut (Guerra)*

€ 35. / € 5.

*On the nose white flowers, pear, apple. On the palate it enters lively, fresh, savoury, apple, lemon, pear, medium long bitter finish.*

### Nui *Vino Brut (Ronc dai Luchis)*

€ 35. / € 5.

*Very still but extremely pleasant Brut wine, Verduzzo metodo classico certainly makes it stand out. Ideal for an aperitif and cold cuts.*

### Chardonnay *Vino bianco (Cecchini)*

€ 35. / € 5.

*Chardonnay is vigorous, mineral and savoury on the palate. It leaves a rich and enveloping aftertaste. It expresses aromas of yellow-petaled flowers and exotic*

### Friulano *Vino bianco (Cecchini)*

€ 25. / € 4.

*Wine with a rich bouquet of flowers and fruit. On the palate it is soft and tasty. Multifaceted with a long finish of freshness and finesse. It pairs excellently with appetizers of ham, eggs and asparagus, white meat.*

### Friulano *Vino bianco (Ronc dai Luchis)*

€ 20. / € 3,5

*Fine, delicate wine, with an intense aroma reminiscent of wild flowers, a dry, soft taste and good structure.*

### Pinot Grigio *Vino bianco (Ronc dai Luchis)*

€ 25. / € 4.

*Dry white wine with a straw yellow color and golden reflections. Aroma reminiscent of acacia flowers, pear and apple. Round and pleasantly bitterish taste, well balanced.*

### Verduzzo *Vino bianco (Ronc dai Luchis) 0,5 Lt*

€ 35. / € 5.

*Golden yellow in colour, fruity in aroma, tannic, full-bodied: all perfectly blended. A great dessert and meditation wine.*

### Monsieur Verduc *Vino bianco (Cecchini)*

€ 32. / € 4,5

*Monsieur Verduc is a macerated Verduzzo from Friuli. Dry, gently tannic. A white wine for meat that seems absurd, but believe us. From organic grapes with natural vinification. Unmissable*



# Local Red Wines

€/bottiglia /



## Merlot *Vino Rosso (Di Gaspero)*

€ 18. / € 3.

*Ruby red. On the nose it presents a full and fragrant bouquet with delicate aromas of raspberry, blackberry, blueberry.*

## Refosco di Faedis *Vino Rosso (Di Gaspero)* € 20. / € 3.

**ETICHETTA BIANCA** It is a wine for meat dishes of the Friulian cuisine excellent with grilled lamb chops, game and tasty cheeses.

## Refosco di Faedis *Vino Rosso (Di Gaspero)* € 25. / € 4.

**ETICHETTA NERA** Refosco goes well with game and fatty dishes with a strong flavour, excellent with Florentine steak, with spicy second courses.

## Refosco *Vino Rosso (Cecchini)*

€ 30. / € 4,5.

*an indigenous red, aged in old woods that expresses itself with the aromas of wild berries, produced from organically grown grapes and vineyards, is a wine to try.*

## Pignolo *Vino Rosso (Guerra)*

€ 35. / € 5.

*It is a black grape variety. Its name derives from the shape of the bunches, closed like a pine cone. It pairs well with game, braised meat and cheeses.*

## Cabernet Franc *Vino Rosso (Guerra)*

€ 27. / € 4.

*"Intense herbaceous notes wrapped in hints of pepper, harmony and structure. Medium-bodied, fresh, lively, tannic flavour". COLOUR. Ruby red.*

## Pinot Nero *Vino Rosso (Guerra)*

€ 25. / € 4.

*Bright red in color with purple reflections. The fragrance of small red fruits is perceived on the nose. On the palate it is elegant, fresh, velvety, rightly tannic.*

## Cabernet Franc *Vino Rosso (Dorsaria)*

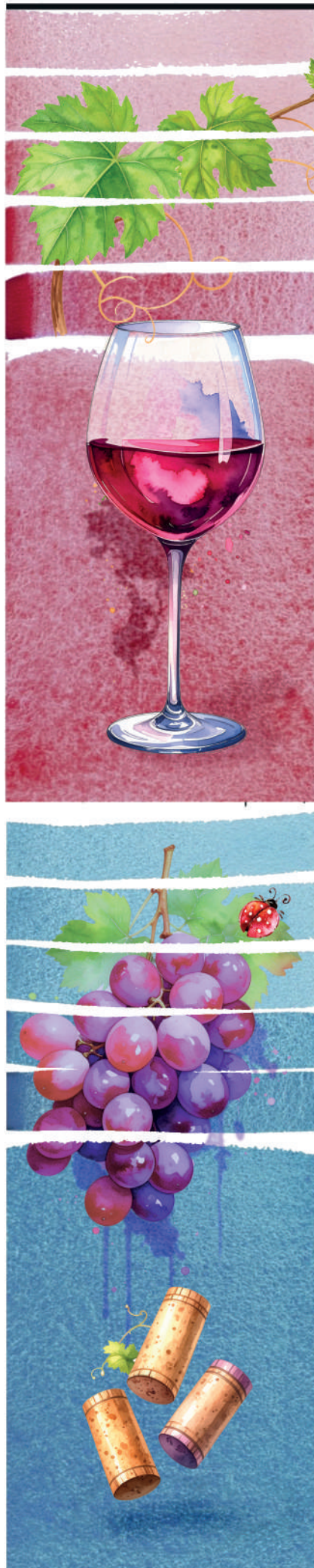
€ 25. / € 4.

*Intense purple-red colour, dog rose and berries; dry, full, warm flavour with good consistency, ideal for medium-long refinement.*

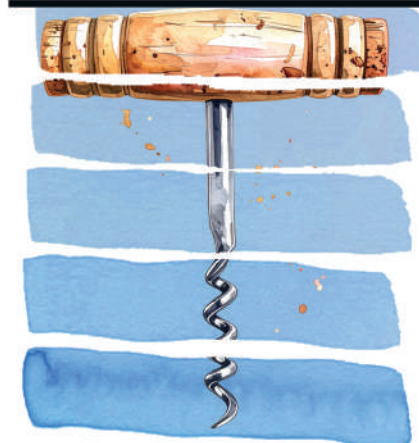
## Cabernet Sauvignon *(Ronc dai Luchis)*

€ 26. / € 4.

*Particularly suitable with game and venison, red meat dishes, aged hard cheeses.*







## Regional Wines

€/bottiglia /



**Talento Brut** (Vigneti Pittaro Codroipo) € 40.

*Ideal as an aperitif wine, with starters and first courses. It is not risky to define it as an "all-meal" wine.*

**Cabernet Franc** *Vino Rosso* (Tenuta Villanova - Farra d'Isonzo) € 30. / € 4.

*Wine suitable for roasts, beef burgers and medium-aged cheeses. Excellent pairing with truffles*

**Schioppettino** *Rosso* (Ermacora -Ipplis) € 32. / € 4,5

*With an unmistakable hint of pepper, just like the pepper that can be added to any dish, it manages to accompany every dish naturally.*

**Vertigo** *Vino Rosso* (L. Felluga - Cormons) € 32. / € 4,5

*Dynamic and intuitive in the mouth with refreshing notes of citrus, small blackberry fruit. Tasty first courses, meat second courses, roasts, cheeses.*

**Rosso Reâl** *Vino Rosso* (Moschioni - Cividale ) € 60.

*Dense and enveloping the tannic texture, it spreads out on the palate in all its softness, with a pleasant mentholated finish. Elaborate first courses and with red meats.*

**Cabernet Franc** (Russiz Superiore- Capriva) € 40

*Collio red wine with a soft, rich and refined sip, matured for at least 12 months in oak barrels. With soft tannins and pleasant freshness.*

**Cabernet Sauvignon** (Jacuss - Torreano) € 30. / € 4.

*Bright red in color with purple reflections. The fragrance of small red fruits is perceived on the nose. On the palate it is elegant, fresh, velvety, rightly tannic.*

**Refosco dal Peduncolo Rosso** € 32. / € 4,5

(Rodaro - Spessa di Cividale)

*The color is intense ruby red with purple hues. The nose is intense and enveloping, its scent releases hints of undergrowth. Ideal with sausages and meat-based first courses, grilled meats.*

**Merlot** *Vino Rosso* (Dorigo - Premariacco ) € 30. / € 4.

*The complexity perceived in the olfactory test continues in the mouth giving sensations of softness, an elegant wine with dense and sweet tannins that become silky when left in the cellar, a pleasant and persistent aftertaste.*



## Wines Outside the Region € / bottiglia /

**Passerina Terre** *Vino Bianco* € 20./€ 3.

(Cantina Tollo- Abruzzo)

Grown in sandy but fresh, mostly calcareous soils, Passerina grapes offer us a white wine with a fresh flavour.

**Monteoro** *Vino Bianco* (Sella&Mosca- Sardegna) € 30.

Gallura (Sardinia) and Vermentino, an inseparable pair, with rich sensations of Mediterranean flora are exalted by virtue of a balanced acidity and pronounced minerality.

**Prio** *Vino Bianco* (Donnafugata- Sicilia) € 30./€ 4,5

It stands out for a fragrant bouquet with citrus scents combined with floral and aromatic herbal notes (sage and thyme). The mouth is fresh with a taste-olfactory correspondence.

**Nebbiolo** *Vino Rosso* (M.Molino- Piemonte) € 40.

On the nose, hints of rose and violet, a wine with a fresh and fruity taste with soft and delicate tannins.

**Barolo** *Vino Rosso* (M.Molino- Piemonte) € 55.

Intense aroma with notes of ripe fruit and rose. Persistent taste thanks to fine and enveloping tannins that give an elegant pleasantness.

**Pinot Nero Riserva St. Daniel** € 40.

(Colterenzio - Appiano - Trentino Alto Adige)

Medium garnet red. Broad spectrum aroma ranging from cherry to red berries. Light appetizers, veal and poultry.

**Silìneo vino nobile di Montepulciano** € 30.

(Tenute del Cerro - Montepulciano - Toscana)

The perception of black fruits and cherry accompanies the palate with spicy notes. Excellent paired with appetizers, meat first courses

**Palazzo della Torre** *Vino Rosso* € 35.

(Allegrini - Fumane - Verona - Veneto)

Wine with an elegant and harmonious profile, with good structure and aroma.

**Tenuta Perano** *Vino Rosso CHIANTI* € 35.

(Frescobaldi - Gaiole in Chianti - Toscana)

bright purple color, intense fruity aromas and great tannic structure, permeated with an elegant vibration.

**Vive Malbec** *Vino Rosso* € 45.

(Alta Vista - Mendoza - Argentina)

It is a bottle with a typically convivial character, ideal for tasting in the company of friends in an informal manner.





# Beers

**Birra Eggenberg alla spina 0,3/0,5 € 3,5/€ 6.**

*Eggenberg Classic Märzen 4.9% is a light, refreshing lager beer with a crisp, clean flavour.*

**Birra Maxlrainer alla spina 0,2/0,4 € 3,5/€ 6,5.**

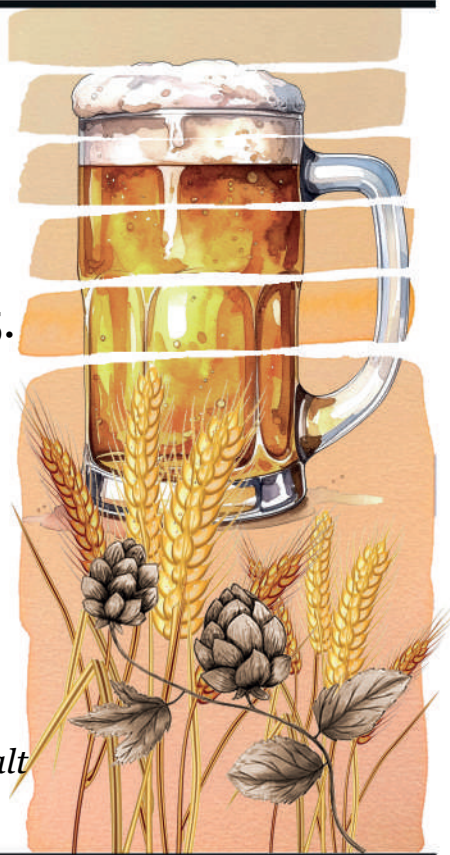
*5.3% unfiltered and natural as it was in the fermentation cellar, thus leaving all the substances that come from the malt*

**Birra King Mule Saison IPA spina € 5.**

*It is a light 4.8% beer, with citrus aromas that is born from the union of two similar styles but with very different roots: the Session IPA style (English) and the Saison style (Belgian).*

**Birra Menabrea Rossa bott. 0,3 Lt € 4.**

*a double malt red beer with a low fermentation and a large and persistent foam. It is characterized by a sweet aroma of toasted malt and cane sugar supported by a structured body.*



## Drinks

**Merlot, Cabernet, White Wine by the glass € 1,5.**

**Merlot, Cabernet, White Wine 1/4 litre € 3,5.**

**Merlot, Cabernet, White Wine 1/2 litre € 6,0.**

**Merlot, Cabernet, White Wine 1 litre € 9,0.**

**Mineral Water 75cl bottle € 3. (1 € 0,5)**  
*Sparkling or still water in glass bottles*

**Mineral Water PET 50cl bottle € 1,5**

**Coca-Cola, Fanta, Sprite € 3,5**  
*in 33cl glass bottle*

**Caffè espresso, macchiato € 1,5**

**Caffè barley or decaffeinated € 1,7**

**Cappuccino / Caffè Corretto € 2.**  
*correction of choice among the availability*

**Digestives 5cl glass €3/€ 4**  
*Grappa, Limoncello, Sorbet etc.*

**Liquor glass 10cl € 5/ € 8.**  
*Whisky, Rum, Vodka, etc.*





# Opening hours and contact details



Monday CLOSED

from Tuesday to Saturday  
11:00 – 15:00 --- 18:00 – 22:00  
Sunday  
11:00 – 15:00



Reservations and Info  
**Trattoria Al Postiglione dal 1938**



RESERVE A TABLE



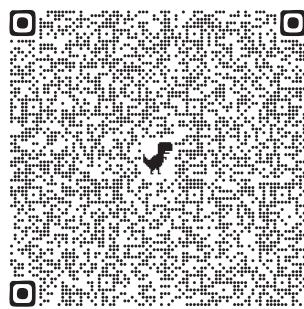
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Thanks

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