

TRATTORIA AL POSTIGLIONE

Specialità Carne



MENU

Fall 2025

Cover charge € 2,00

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

(bollicine del momento)

Spritz

(vino bianco o rosso, soda)

Gingerino

Aperitivo 1x2 con Vino

(gingerino e vino bianco fermo)

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

(gin, vermouth rosso, campari)

Gin Selection

(Gin selezionati dal Barman, con tonic, lemon)

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.

€ 2,5

€ 3.

€ 1,5

€ 2.

€ 4.

€ 5.

€ 4.

€ 6,5.

€ 6,5

€ 7.

€ 10/12.





Tasting and Appetizers

Onion Soup (🔪🍴) € 10.
Served with croutons

Cold Cuts and Cheese Board (🍴) € 15.
A variety of cured meats and cheeses. Served with caramelized onions and sauces.

Double for two or more people € 27.

Montasio and Grape Crostoni (🔪🍴) € 15.
Served with bread and red onion.

Beef Tartare (🍴) € 18.
Served on a bed of arugula with caramelized onion and knobs of butter.

Gratinated Porcini Mushrooms € 12.
Served with parsley leaves and extra virgin (🔪) olive oil.

Pumpkin and Bacon Flan € 10.
Served with cheese fondue. (🍴)

First courses

(🍴)(SO) Tagliatelle with Wild Boar Ragù € 15.

(🔪)(🍴)(SO) Pumpkin Gnocchi € 15.
With amber butter, sage and smoked ricotta

(🍴)(SO) Risotto with Porcini Mushrooms € 13.
and Truffle oil.

(🔪)(🍴) Spaghetti Carbonara di Sauris € 15.

(🔪) Spaghetti all'Amatriciana € 15.

(SO)(🔪)(🍴) Traditional Potato Gnocchi € 10.
Ragù or butter and sage or tomato and basil



Second courses



Fiorentina di Scottona

€/etto 6,5.

Bone-in cut, richly marbling. Served with baked potatoes.



Tomahawk Steak (upon availability) €/etto 7,5.

Bone-in cut, richly marbling. Served with baked potatoes.



Scottona Rib

€/etto 6,5.

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



Pork Fillet

€ 16.

Served on a bed of arugula and caramelized onions.

Beef Fillet

€ 20.

Pepper. Served on a bed of arugula and caramelized onions.

Beef Cuberoll

€ 20.

In a bed of rocket

Sliced Roast Beef

€ 18.

In a bed of rocket



Lamb Chops

€ 16.

Served on a bed of arugula and caramelized onions.

Chicken Tagliata

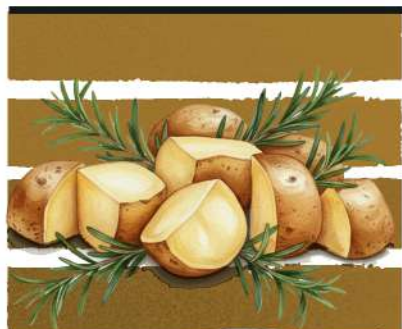
€ 14.

Flavored with Bolognese brine and paprika. Served with arugula, cherry tomatoes, and shaved parmesan.

Frico with Potatoes and Onion ⑥ € 10.

A one-pot meal with melted cheese, potatoes, and onion. Served with rustic Polenta.





Side dishes

Baked Potatoes with Rosemary € 4,5

Mixed Raw Salad € 4,5



Carrots sautéed in butter  € 4,5

Sautéed Chanterelles and Chanterelles € 4,5



Dessert *vari* € / Pz 5,5



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:



FISH



MOLLUSCS



DAIRY PRODUCTS



GLUTEN



NUTS



CRUSTACEANS



PEANUTS



SHELLS



EGG



SULFUR DIOXINE
AND SULPHITES



SOYBEAN



SESAME



MUSTARD



CELERY

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.

Wines in Bottles

€/bottiglia / 

Chardonnay *Vino bianco (Cecchini)* € 35./€ 5.

The Chardonnay is vigorous, mineral and savoury.

Friulano *Vino bianco (Cecchini)* € 25./€ 4.

Wine with a rich bouquet of flowers and fruit.

Friulano *Vino bianco (Ronc dai Luchis)* € 20./€ 3,5

Fine, delicate wine with an intense aroma.

Pinot Grigio *Vino bianco (Ronc dai Luchis)* € 25./€ 4.

Dry white wine with a straw yellow colour.

Verduzzo *Vino bianco (Ronc dai Luchis) 0,5 Lt* € 35./€ 5.

Golden yellow in colour, fruity and tannic.

Monsieur Verduc *Vino bianco (Cecchini)* € 32./€ 4,5

Monsieur Verduc is a macerated Verduzzo from Friuli. A white wine for meat that may seem absurd, but believe us. Made from organic grapes and naturally fermented. Unmissable.

Diana Rosso *Vino Rosso (Az.agr. Elio - Cividale)* € 32./€ 4,5

Organic blend of Merlot, Cabernet Franc, Cabernet Sauvignon and Carmenere grapes.

Rubest *Vino Rosso (Az.agr. Elio - Cividale)* € 32./€ 4,5

Organic blend of an ancient massal selection of Cabernet Sauvignon and Cabernet Franc.

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

The dense and enveloping tannins unfold smoothly on the palate, with a pleasant minty finish. Pairs well with rich first courses and red meats.

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

A Collio red wine with a smooth, rich, and refined palate, aged for at least 12 months in oak barrels. It boasts soft tannins and a pleasant freshness.

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.

An intense aroma with notes of ripe fruit and rose. A persistent flavor thanks to fine, enveloping tannins that lend an elegant pleasantness.

Our wine selection is constantly evolving; ask your waiter for recommendations on the best pairing for each dish.



Beers & Drinks

Birra Eggenberg alla spina 0,3 € 3,5

Eggenberg Classic Märzen 4,9% è una birra lager leggera e rinfrescante dal sapore frizzante e pulito.

Birra Eggenberg alla spina 0,5 € 6.

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

7,5%. Di bassa fermentazione, doppio malto, con schiuma abbondante e persistente, aroma di malto tostato.

Vino Merlot, Cabernet, Bianco al Taglio € 1,5.

Vino Merlot, Cabernet, Bianco 1/4 litro € 3,5.

Vino Merlot, Cabernet, Bianco 1/2 litro € 6,0.

Vino Merlot, Cabernet, Bianco 1 litro € 9,0.

Acqua Minerale bottiglia 75cl € 3. (1€ 0,5)

Acqua gassata o naturale in bottiglia di vetro

Acqua Minerale PET 50cl € 1,5

Bibite € 3,5

in lattina 33cl

Caffè € 1,5

espresso, macchiato

Caffè Decafeinato € 1,7

Caffè Orzo € 2.

Caffè Corretto e Cappuccino € 2.

Digestivi/Amari bicchiere 5cl € 3./€ 4.

Grappa, Limoncello, Sorbetto etc.

Liquori bicchiere 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

Google

RESERVE A TABLE



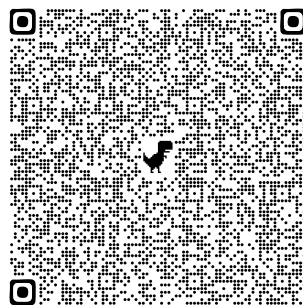
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Thanks
La Rosa snc

