

Welcome to Fucine Gourmet restaurant.

We designed 3 different gastronomic journeys for you.

Savor di Cjase is a tribute to Friuli: iconic and historical dishes reinterpreted with a contemporary perspective.

You won't find a simple replication of tradition, but a cuisine that listens to it, respects it, and rewrites it with new codes, as if time could engage in a dialogue with taste.

Torzeon is free from constraints, the result of travels, encounters, and cross-pollinations. Here, memory meets the world, merging with distant ingredients and new techniques, giving life to an evolved cuisine that tells lived and shared stories

Fûr x Fûr, is a journey without predetermined stops, a free-flowing creation of our kitchen, where each dish has its own story and local flavours blend with international ones. A shorter path, where the two souls meet in harmony.

Three different journeys for a single forge, where everything takes shape.

Allergens

Savor di Cjase

Salami and onion Takoyaki (3, 12)
Cheese bread (7)
Zuf (5, 7)
"Boreto" - fish stew (3, 4, 7, 9)
Deer and pine (1, 7, 10)
Bread gnocchi and black cabbage (1, 7)
Tortelli "cacciatora" style (1, 3, 6, 12)
"Like a beef stew" (9, 12)
Vinegar and pomegranate (12)
Tiramisù (3, 7)

Torzeon

Truffle
Cuttlefish croquettes (1, 3, 5, 7, 14)
Nuts e furikake (1, 3, 7, 8, 11)
Celery (6, 9)
Sweetbread sautéed (3, 7, 9, 12)
Curry dumplings (1, 6, 12)
Rise and bourguignonne (4, 6, 7, 12, 14)
Snapper and kimchi (4, 6, 9, 12)
Apple and karkadè (7)
Chestnuts, azuki, kumquat (8)

We advise our customers that food and drinks prepared and served in this store can contain ingredients considered allergens. A list of substances or products that may cause allergies or intolerances used in this exercise are present in Annex II of Reg. EU No.1169/2011.

ALLERGENS

Gluten (1), Shellfish (2), Eggs and egg-derived (3), Fish (4), Peanuts and peanut-derived (5), Soy (6), Milk and milk-derived (7), Nuts (8), Celery (9), Mustard (10), Sesame (11), Sulphur dioxide and sulphites (12), Lupins (13), Mollusk (shellfish) (14)

*Frozen or deepfrozen products

**Precautionary decontamination treatment in accordance with the requirements of Reg.CE 853/2004



LE FUCINE
RISTORANTE
GOURMET

Ceramic and porcelain made by



L'ARTE NEL POZZO
handmade italian ceramic

SAVOR DI CJASE

“Taste like home”

A Journey born from the desire to rediscover the flavors of our tradition, with curiosity, study and a touch boldness.

SALAMI AND ONION TAKOYAKI
CHEESE BREAD
ZUF

BORETO FISH STEW

DEER AND PINE

BREAD GNOCCHI AND BLACK CABBAGE

TORTELLI *CACCIATORA* STYLE

“LIKE A BEEF STEW”

VINEGAR AND POMEGRANATE

TIRAMISÙ

PETIT FOUR

85 € per person

“Not only Wine” pairing
6 glasses 45 €

TORZEON

“Globetrotter”

Dishes inspiredly travels, collaborations and influences that allow us to freely express our vision of cuisine.

TRUFFLE
CUTTLEFISH CROQUETTES
NUTS E FURIKAKE

CELERY

SWEETBREAD SAUTÉED

CURRY DUMPLINGS

RISE AND BOURGUIGNONNE

SNAPPER AND KIMCHI

APPLE AND KARKADÈ

CHESTNUTS, AZUKI, KUMQUAT

PETIT FOURS

85 € per person

“Not only Wine” pairing
6 glasses 45 €

FÛR X FÛR

“Out and About”

A tasting Menu without a predetermined path, where each dish has its own story and local flavors mix with international ones.

4 COURSES FREEHAND
FROM THE KITCHEN

70 € per person

“Not only Wine” pairing
4 glasses 38 €

Upon request alcohol free pairing available - 40 € per person.
The chosen tasting menu applies to the entire table.