

Alla Catina

DAL 1908

RISTORANTE • PIZZERIA





THE CUISINE OF OUR LANDS

The dishes of the past, slowly prepared as tradition requires.
Friulian and Venetian recipes, authentic flavours and slow cooking
that tell the pleasure of home cooking.

TO START

Frico friulano, crispy and stringy (7) 13,50 €

The golden crust, the soft heart of cheese
and potatoes

Traditional Toç in braide (7) 12,50 €

Soft polenta, velvety cheese cream
and pitina (Friulian smoked meat)

PASTA, GNOCCHI AND SLOW COOKING

*Bigoli al torchio (thick press-made spaghetti)
with braised duck* (1,3,9) 15,50 €

Rough, full-bodied bigoli coated in a rich
slow-cooked duck ragout

*Bigoli al torchio (thick press-made spaghetti)
with roe deer in red wine* (1,3,12) 16,50 €

Traditional bigoli with marinated roe deer ragout,
slowly cooked in red wine

*Soft gnocchi with rabbit in
tecìa (pan) sauce* (1, 3) 15,00 €

Potato gnocchi coated in the flavourful juices of
slow-cooked rabbit

FROM THE TECIA (PAN) TO THE TABLE

*Beef bites braised in
their own juices* (9, 12) 20,50 €

Tender slow-cooked beef, with potatoes flavoured in
its sauce and soft polenta

*Roe deer in salmì
with red wine* (12) 23,00 €

Marinated roe deer, slowly cooked in its aromatic
juices, with soft polenta

*Old-style rabbit
in tecìa (pan)* (9) 21,50 €

Tender and flavourful rabbit, slowly cooked,
with polenta

The Sea

The sea has always been the protagonist of our cuisine: as early as 1908, we served travellers fresh fish brought to the city every day.

CATINA'S CRUDITÉS

FISH STARTERS



Ideal with a glass of Franciacorta 7,00 €

Red tuna tartare, avocado, lime (4) 22,00 €

Make it even tastier with burrata (7) 3,50 €

Polpo alla luciana (1, 14) 19,00 €

Octopus, tomato passata, olives, capers, garlic, chili, parsley, toasted bread.

Catina's Crudités (2-4-14) 35,00 €

Raw scampi, red prawns from Mazara, red tuna tartare, salmon tartare, sea bass carpaccio and scallop carpaccio

A perfect pairing? Add our oyster (14) 6,00 €

Seafood appetizer (2-4-7-9-14) 23,00 €

Prawns, dentex cream, julienne cuttlefish with vegetables, sardines in saor, canestrelli (mini scallops) and octopus

Recommended with scallop (14) 3,00 €

Peppered mussels (14) 15,00 €

Make it even more special with our focaccia (1) 4,50 €

Our au gratin (1-2-7-14) 20,00 €

Scallops and canestrelli (mini scallops)

All the above-mentioned products may contain substances that cause allergies or intolerances.
Please refer to the list on the last page.

Welcome

A warm invitation to begin the journey with authentic flavors, just as Mamma Catina used to do.

**FASSONA TARTARE WITH FRIED EGG,
BLACK TRUFFLE AND TOASTED BREAD**

MEAT STARTERS



Try it with a glass of Nebbiolo 5,00 €

Catina's selection of cheeses and mixed cold cuts (1-7-10-12) 18,00 €

Cured ham, speck, charcoal grilled ham, mortadella, Montasio, Brie, sheep cheese, Grana Padano D.O.P., citron/lime mustard and fig sauce

Make it even tastier with our pickled vegetables (12) 3,70 €

24-month cured ham and burrata (7) 18,00 €

Eggplant parmigiana (1-3-7) 14,00 €

Fassona tartare with toasted bread (1-3-4-10) 18,90 €

Mustard, oil, salt, pepper, anchovies, egg yolk, capers and spices

Fassona tartare with fried egg, black truffle and toasted bread (1-3-4-10) 21,80 €

Mustard, oil, salt, pepper, anchovies, egg yolk, capers and spices

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Tradition

Fresh handmade pasta is a tribute to Mamma Catina's recipes, handed down and reinvented by our chef.



SPAGHETTI 1908

FISH FIRST COURSES

Make your dish unique with our fresh pasta (1-3) 3,00 €



Try it with a glass of Vermentino 5,00 €

Spaghetti with Caorle clams slightly spicy (1-14) 18,00 €

Enhance the flavor with a sprinkle of bottarga (4) 2,50 €

Calamarata with pistachio pesto, red prawns, confit cherry tomatoes and squid (1-2-8-14) 18,90 €

Spaghetti cacio e pepe with tuna tartare (1-4-7) 20,10 €

Spaghetti 1908 slightly spicy (1-2-14) 19,80 €

Mussels, Caorle clams, prawns, squid, king prawn

Fish raviolo (1,3,4,14) 19,50 €

Swordfish and rosemary raviolo with potato cream and mussels

Complete the experience with a touch of bottarga (4) 2,50 €

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Research

From an intuition to a house specialty: this is how our Seafood Carbonara was born. Today, it is the dish that represents us, the one that remains in the heart of those who taste it.



SEAFOOD CARBONARA

MEAT FIRST COURSES



Try it with a glass of Merlot 5,00 €

Make your dish unique with our fresh pasta (1-3) 3,00 €

Calamarata cacio e pepe (1-7) 14,50 €

Calamarata with hand-cut beef tartare (1-7) 16,50 €

6-layer lasagna (7,9,12) 16,50 €

Bolognese ragout

OUR CARBONARAS

The true Carbonara (1-3-7) 15,00 €

Pork jowl, egg and pecorino

Seafood Carbonara (1-2-3-7-14) 19,50 €

Squid, prawns, mussels, clams, egg and pecorino

Truffle Carbonara (1-3-7) 20,00 €

Pork jowl, egg, pecorino and ground black truffle

Vegetable Carbonara (1-3-7) 15,50 €

Sauce with egg, pecorino and mixed vegetables

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The Kitchen

Cuisine has evolved: today we use contemporary techniques to enhance quality ingredients while preserving the spirit of the past.

MIXED SEA GRILL

FISH MAIN COURSES



Recommended with a glass of Chardonnay 5,00 €

Sliced red tuna with Mediterranean vegetables (4) 23,00 €

Mixed sea grill (2-4-14) 26,00 €

Cuttlefish, croaker or sea bass fillet, squid, scampi, king prawns and canestrelli (mini scallops)

Recommended with scallop (14) 3,00 €

Thai-style curry with steamed rice, prawns and chicken (2) 20,00 €

Croaker fillet with parsley potatoes and crispy vegetables (4) 20,50 €

Grilled cuttlefish and squid on eggplant cream and smoked ricotta (7,14) 18,50 €

OUR FRIED FOOD

Gran fritto (mixed fried seafood platter) recommended for two people (1-2-14) 39,00 €

Squid, prawns, scampi, king prawns, small cuttlefishes and canestrelli (mini scallops) served with golden crispy vegetables

Mixed fried seafood (1-2-14) 19,50 €

Fried squids (1-14) 18,50 €

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Strength



Generous dishes that once gave travellers energy, now revisited with elegance and modern technique.

**DOUBLE-GRILLED IRISH BEEF
SLICED STEAK**

MEAT MAIN COURSES



Try it with a glass of Cabernet

5,00 €

Grilled beef fillet 220gr 28,00 €

Beef fillet with green peppercorns (7-10) 220gr 28,00 €

Veal cutlet with bone “elephant ear” (1-3-7) 22,00 €

Australian Black Angus steak 25,50 €

OUR SLICED STEAKS

Irish beef sliced steak on a bed of arugula 230gr 22,80 €

Double-grilled irish beef sliced steak 230gr 24,20 €

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SIDE DISHES

Mixed salad 6,00 €

Pan-fried potatoes 6,00 €

Mixed grilled vegetables 8,00 €

Chicory slightly spicy 7,00 €
with garlic and chili

French fries 5,00 €

SALADS BOWLS

Make your experience unique with our handmade focaccia (1) 4,50 €

Catina Salad (4-7) 14,50 €
Mixed salad with tuna, ham, Riviera olives and mozzarella

Greca (7) 14,00 €
Mixed salad with feta cheese and Riviera olives, red onion and tzatziki sauce

*Make it even tastier with
our burrata cheese* (7) 3,50 €

Nizzarda (3-4) 14,50 €
Mixed salad with green beans, Riviera olives, boiled egg, tuna and anchovies

Caesar Salad (1-3-7) 15,00 €
Lettuce, Grana padano, mayonnaise, crispy bread, chicken and bacon

OUR DOUGHS

ROUND PIZZA – CLASSIC DOUGH 100% (1)

All our round pizzas are made with stone-ground type 1 flour and sourdough. The result is a light and fragrant pizza that preserves all the nutritional properties of the wheat grain.

PIZZA IN PALA ROMANA (1) 2,50 €

Made with stone-ground type 1 flour and sourdough. Thanks to long and controlled leavening, the dough is crispy on the outside and soft on the inside. It is high and light. Served pre-sliced.

SCHIACCIATA – THIN AND CRISPY DOUGH (1) 2,50 €

Our version of the pizza in pala is made with a blend of flour and re-milled semolina, selected by our pizza chef. Leavened for over 36 hours, it is highly digestible and fragrant. Served pre-sliced.

SESAME SEED PIZZA (1) 2,50 €

Round pizza made with stone-ground type 1 flour and sourdough. The long leavening gives lightness and fragrance, enhancing the authentic flavour of wheat and sesame seeds.

GLUTEN-FREE 3,00 €

Made in our artisanal laboratory with rice flour, corn starch, and vegetable fibers of psyllium, inulin and chicory. Our gluten-free dough ensures lightness and digestibility without compromising on taste. Soft and fragrant, it's the ideal choice for those seeking a delicious alternative.

ANCIENT GRAINS (1-2-3-4-5-6-7) 2,50 €

Corn flour, soft wheat flour, re-milled durum wheat semolina, spelt flour, khorasan wheat flour (triticum turgidum ssp. turanicum), toasted barley malt, wheat gluten, dextrose, enzymes.

Pizza

In the 1980s, Alla Catina was among the first pizzerias in Pordenone. Today, the tradition continues with unique recipes and carefully selected ingredients.

SCHIACCIATA PARMIGIANA

SCHIACCIATA

thin and crispy

Ratatouille (1) 15,20 €

Roasted vegetable cream, fried eggplants, zucchini, peppers, red cherry tomatoes

Affumicata (1-7-8) 15,20 €

Fior di latte, smoked provola cheese, sausage, walnuts

Parmigiana (1-7) 15,20 €

Peeled tomato, fior di latte, fried eggplants, Grana Padano D.O.P.

Porcinara (1-7-8) 14,50 €

Tomato, mozzarella, porcini mushrooms, radicchio, ricotta with walnuts

Trevigiana (1-7) 13,90 €

Mozzarella, radicchio, pork jowl, roasted onion cream

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Pala Romana

Authentic flavour, great emotions: the Pala Romana enhances the contrast between softness and crispness.

PIZZA IN PALA ROMANA
CONFIT

PALA ROMANA

Bologna chic (1-7-8) 15,00 €

Fior di latte, mortadella, pistachio and burrata

Irpinia (1-7-8) 14,90 €

Tomato, mozzarella, friarielli (Neapolitan broccoli), porcini mushrooms, ricotta with walnuts

Cotto e cren (1-7) 15,00 €

Fior di latte, charcoal grilled ham, burrata, horseradish sauce (cren)

Confit (1-7) 14,50 €

Roasted vegetable cream, mozzarella, sliced buffalo mozzarella, San Marzano confit tomatoes

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SPECIAL PIZZAS

Gustosa (1-7) 13,90 €

Peeled tomato sauce, fior di latte, spianata Calabra, arugula, burrata

Malga (1-7) 14,50 €

Tomato, mozzarella, sausage, porcini mushrooms and Brie

Pordenone (1-7) 13,90 €

Peeled tomato sauce, fior di latte, radicchio, gorgonzola, spicy salami

Frant (1-7) 13,00 €

Peeled tomato sauce, fior di latte, pork jowl, chiodini mushrooms, formadi frant cheese

Catina (1-7) 13,90 €

Peeled tomato sauce, fior di latte, cooked ham, champignon mushrooms, Riviera olives, peppers, spicy salami, würstel

Francesina (1-7) 12,90 €

Mozzarella, Montasio cheese, cooked ham, baked potatoes

Estiva (1-7) 14,00 €

Peeled tomato sauce, fior di latte, semi-dried cherry tomatoes, cured ham, burrata

Emiliana (1-7) 14,50 €

Mozzarella, San Marzano confit tomatoes, smoked provola, mortadella

Patate e salsiccia (1-7) 12,30 €

Peeled tomato sauce, fior di latte, baked potatoes, sausage

Speciale (1-7) 13,00 €

Peeled tomato sauce, fior di latte, baked potatoes, pork jowl, onion cream

Montanara (1-7) 12,90 €

Peeled tomato sauce, fior di latte, chiodini mushrooms, smoked provola, speck

Bufala (1-7) 13,90 €

Peeled tomato sauce, fior di latte, buffalo mozzarella, red cherry tomatoes

Chips (1-7) 8,50 €

Peeled tomato sauce, fior di latte, french fries

Mediterranea (1-4-7) 13,50 €

Tomato, mozzarella, semi-dried cherry tomatoes, anchovies and olives

Castellana (1-7) 14,50 €

Peeled tomato sauce, fior di latte, radicchio, burrata, charcoal grilled ham

Friariella (1-7) 13,20 €

Fior di latte, friarielli (Neapolitan broccoli), sausage

PARMIGIANA PIZZAS

Spicy parmigiana (1-7) 11,50 €

Peeled tomato, fior di latte, nduja, fried eggplants, basil

Parmigiana deluxe (1-7-12) 12,50 €

Fior di latte, parmigiana cream, fried eggplants, crispy speck

SPICY PIZZAS

Crispy diavola (1-7) 12,30 €

Fior di latte, spicy salami, crispy onion, taggiasca olives

Infernale (1-7) 13,50 €

Peeled tomatoes, fior di latte, Calabrese spianata, nduja, spicy salami



Pizzas recommended on Pala Romana base

CLASSIC PIZZAS

Marinara (1) 6,70 €

Peeled tomato, oregano, olive oil with
garlic aroma

Margherita a modo nostro (1-7) 8,90 €

Peeled tomato, buffalo mozzarella (baked),
basil caviar

Prosciutto e funghi (1-7) 10,90 €

Peeled tomato, fior di latte, cooked ham,
champignon mushrooms

Capricciosa (1-7) 11,20 €

Peeled tomato, fior di latte, cooked ham,
champignon mushrooms, artichokes

Diavola (1-7) 9,20 €

Peeled tomato, fior di latte,
spicy salami

Quattro stagioni (1-7) 11,70 €

Peeled tomato, fior di latte, cooked ham,
champignon mushrooms, artichokes, Riviera olives

Viennese (1-7) 8,70 €

Peeled tomato, fior di latte,
würstel

Verdure (1-7) 11,20 €

Peeled tomato, fior di latte,
seasonal vegetables

Tonno e cipolla (1-4-7) 11,20 €

Peeled tomato, fior di latte, tuna,
red onion

Calzone (1-7) 10,50 €

Peeled tomato, fior di latte, cooked ham,
champignon mushrooms

KIDS' MENU

Penne or gnocchi with meat sauce or tomato sauce (1-3-7) 10,00 €

Breaded cutlet with fries (1-3-7) 13,00 €

Würstel with fries (1-7-12) 13,00 €

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DRINKS

Treated tap water

Still/sparkling water 75 cl 3,00 €

Bottled water

Still/sparkling water 75 cl 3,50 €

Soft drinks (in glass bottles)

Coca-Cola 3,50 €

Coca-Cola Zero 3,50 €

Fanta (12) 3,50 €

Iced tea (lemon / peach) (12) 3,50 €

House Wine White / Red

By the glass (12) 4,00 €

Bottle 75cl (12) 18,00 €

Wine

Wines by the glass (12) from 5,00 € to 7,00 €

Bottled beers

Gabi B2O – Blonde gluten-free beer 33 cl 6,00 €

Edgar B2O – IPA beer 33 cl (1) 6,00 €

Terra B2O – Blonde blanche beer 33 cl (1) 6,00 €

Draft beers

Blonde beer 20 cl (1) 4,00 €

Blonde beer 40 cl (1) 6,00 €

Blonde beer 1 litre (1) 14,00 €

Red beer 20 cl (1) 4,50 €

Red beer 40 cl (1) 6,50 €

Liquors

Liquors selection (1) 4,00 / 7,00 €



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Our Story

It was 1908 when, in the heart of Pordenone, Mamma Catina and her son Giacomo opened this small trattoria.

Their simple and genuine recipes conquered travellers, merchants and citizens: among these walls sat ordinary men and illustrious figures, even Prince Umberto of Savoy.

Over time, Alla Catina has become a symbol of Pordenone: a place that combines Friulian tradition with contemporary creativity.

Our interiors, with wooden cabins, mirrors and brass decorations, recall a journey on a historic ship or on the Orient Express: a timeless place, where every dish becomes part of a story.

For over a century, we have welcomed our guests as if they were at home, accompanying them on a journey of flavours, between memory and innovation.

Welcome on board.

ALLERGENS

Customers are kindly informed that the food and beverages prepared and served in this establishment may contain ingredients or additives considered allergens.

A designated staff member is available to provide any additional information or support, also through the presentation of suitable documentation such as specific operational instructions, recipes, or original labels of raw materials.

List of allergenic ingredients used in this establishment and listed in Annex II of Regulation (EU) No. 1169/2011 – “Substances or products causing allergies or intolerances”:

1. Cereals containing gluten, namely wheat, rye, barley, oats, spelt, kamut or their hybridized strains, and derived products
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof (including lactose)
8. Nuts, namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts or Queensland nuts, and their products
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites at concentrations above 10 mg/kg
13. Lupin and products thereof
14. Molluscs and products thereof
15. The product may have been previously frozen

All prices on the menu are expressed in euros.

Cover charge € 3,00



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