

# SUMMER PROPOSAL

*Juana Moya*



PARK HOTEL  
AI CAPPUCCINI

## SUMMER PROPOSALS

### APPETIZERS

PRAWN, POTATO AND GREEN BEAN SALAD .....	€ 14,00
ZUCCHINI FLOWERS WITH RICOTTA CHEESE AND GAZPACHO SAUCE .....	€ 13,00
BEEF TARTARE WITH RADICCHIO SALAD, CELERY AND PARMESAN CHEESE .....	€ 13,00
GRILLED AUBERGINES WITH VEGETABLES CARPACCIO, GOAT CHEESE AND SMOKED BEEF .....	€ 12,00

### PASTA DISHES

TOMATO SOUP WITH MOZZARELLA CHEESE AND BASIL .....	€ 10,00
HOME MADE "TAGLIERINI" PASTA WITH SCAMPI, SQUIDS AND SEPIA SAUCE .....	€ 14,00
ZUCCHINI FLOWERS AND BLACK TRUFFLE RISOTTO .....	€ 13,00
"PACCHERI" MACARONI WITH AUBERGINE, DRY RICOTTA CHEESE AND ANCHOVIES SAUCE .....	€ 12,00

### MAIN COURSES

BREADED SWORDFISH WITH MISTICANZA SALAD .....	€ 19,00
GRILLED FILLET OF BEEF ASPARAGUS, POTATO AND CHEESE .....	€ 19,00
GUINEA FOWL WITH PORCINI MUSHROOMS, RUCOLA AND PARMESAN CHEESE SALAD .....	€ 16,00
ZUCCHINI WITH VEGETABLE RATATOUILLE AND CHEESE BREAD .....	€ 14,00

## LIGHT PROPOSALS

### APPETIZERS

PEAR, PECORINO CHEESE AND RUCOLA SALAD .....	€ 12,00
SMOKED SWORDFISH WITH CHIVES AND MISTICANZA SALAD .....	€ 13,00

### PASTA DISHES

RICE, PRAWN, MELON AND PINEAPPLE SALAD .....	€ 12,00
HOME MADE SPAGHETTI "MASCIARELLI" WITH TOMATO AND BASIL SAUCE .....	€ 12,00

### MAIN COURSES

TURBOT WITH BLACK OLIVES AND ORANGE SAUCE .....	€ 19,00
ENTRECOTE STEAK GRILLED WITH MINT ZUCCHINI .....	€ 19,00

## UMBRIAN PROPOSALS

### APPETIZERS

AUBERGINE FLAN "PARMIGIANA" WITH TOMATO AND BASIL FONDUE .....	€ 13,00
SCRUMBLED EGGS WITH "CACIOTTA" CHEESE AND BLACK TRUFFLE FROM GUBBIO .....	€ 14,00
SELECTION OF LOCAL CHEESES, HAM AND SALAMI WITH "CRESCIA" BREAD .....	€ 13,00
LETTUCE, PECORINO CHEESE, ONION, TOMATO AND TUNA SALAD .....	€ 12,00

### PASTA DISHES

AT YOUR CHOICE HOME MADE "PASSATELLI" OR "CAPPELLETTI" IN MEAT BROTH .....	€ 15,00
HOME MADE VEGETABLE RAVIOLI WITH PECORINO CHEESE AND BLACK TRUFFLE SAUCE .....	€ 14,00
HOME MADE "STRANGOZZI" WITH SAUSAGE, CREAM AND BLACK TRUFFLE SAUCE .....	€ 13,00
"FRASCARELLI" WITH TOMATO AND BASIL SAUCE .....	€ 12,00

### MAIN COURSES

CHICKEN DEVILLED STYLE .....	€ 14,00
STEWED SALTED COD WITH BEENS .....	€ 16,00
GRILLED LAMB CUTLETS WITH JUNIPER BERRIES .....	€ 18,00
GRILLED "CHIANINA" BEEF WITH OLIVE OIL AND ROSEMARY SAUCE .....	€ 19,00

A CULINARY JOURNEY THROUGH UMBRIA... A TASTE OF TYPICAL SPECIALITIES €28,00

SELECTION OF LOCAL CHEESES FROM THE TROLLEY .....	€ 12,00
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THE CHARKCOAL IS ALWAYS ON, DO NOT HESITATE TO ASK FOR OUR MEAT,  
FISH OR VEGETABLES TO BE GRILLED TO YOUR LIKING!!

ASK FOR THE DAILY PROPOSAL!

DUE TO AVAILABILITY SOME OF THESE INGREDIENTS MAY BE FROZEN!

TAX AND SERVICE INCLUDED

## A GLASS OF SWEETNESS

ALBANA DI ROMAGNA PASSITO VILLA PAMPINI 2001 - EMILIA ROMAGNA	€ 4,00
ASTI "MONDORO" SERAFINO D.O.C.G. - PIEMONTE	€ 3,50
BRACHETTO "ROSA REGALE" BANFI D.O.C.G. - PIEMONTE	€ 3,50
"CALCAIA" MUFFA NOBILE BARBERANI D.O.C. - UMBRIA	€ 3,50
CINQUETERRE SCIACCHETRÀ GIUMIN 1998 AZ. ARRIGONI - LIGURIA	€ 6,00
MARSALA SUPERIORE VECCHIO FLORIO 2000 - SICILIA	€ 3,50
MOSCADELLO DI MONTALCINO "FLORUS" BANFI D.O.C. - TOSCANA	€ 4,00
MOSCATO D'ASTI VIGNAIOLI DI SANTO STEFANO D.O.C.G. - PIEMONTE	€ 4,00
MUFFATO DELLA SALA ANTINORI I.G.T. - UMBRIA	€ 5,00
POURRITURE NOBLE AZ. DECUGNANO DEI BARBI D.O.C. - UMBRIA	€ 4,50
SAGRANTINO PASSITO DI MONTEFALCO ROCCA DI FABBRI D.O.C.G. - UMBRIA	€ 5,00
SAGRANTINO PASSITO DI MONTEFALCO TERRE DE LA CUSTODIA D.O.C.G. - UMBRIA	€ 5,00
SAUTERNES CHATEAU SIMON A.O.C. BARSAC 2000 - FRANCIA	€ 6,00
VENDEMMIA TARDIVA "LA PALAZZOLA" GRILLI I.G.T. - UMBRIA	€ 3,50
VINO SANTO LIQUOROSO "DULCIS" CANTINE LUNGAROTTI I.G.T. - UMBRIA	€ 3,50
ZIBIBBO DUCA DI CASTELMONTE - SICILIA	€ 3,50
ZIBIBBO "MORSI DI LUCE" FLORIO - SICILIA	€ 4,50

## DESSERTS

CHOCOLATE, PEAR AND RHUM MILLE-FEUILLE	€ 10,00
BLUEBERRIES TARTE WITH YOGURT SAUCE	€ 11,00
SELECTION OF CHOCOLATE SPECIALITIES (3 DIFFERENT TASTES)	€ 12,00
BANANA WAFER WITH CALVADOS SAUCE	€ 10,00
ZABAIONE SEMIFREDDO	€ 9,00
CRÈME CARAMEL WITH COFFEE, HOME MADE VANILLA ICE CREAM AND WAFER BISCUITS	€ 9,00
HOME MADE "TIRAMISÙ" CAKE	€ 9,00
PINE NUTS, WALLNUTS AND LEMON CAKE	€ 10,00
HOME MADE ALMOND AND ANICE BISCUITS WITH VINO SANTO LIQUOROSO	€ 9,00
FRESH FRUIT SALAD	€ 10,00