


WINTER PROPOSALS

HORS D'OEUVRES

KING PRAWN SALAD WITH RADICCHIO SALAD AND SMOKED HAM	€ 15,00
BEEF TARTARE WITH RADICCHIO, CELERY AND PARMESAN CHEESE SALAD	€ 14,00
AUBERGINE FLAN WITH TOMATO FONDUE	€ 14,00
ASPARAGUS SAVARIN WITH COOKED HAM	€ 13,00

PASTA COURSES

HOME MADE "TAGLIERINI" WITH LOBSTER AND MUSHROOM SAUCE	€ 15,00
HOME MADE "ORECCHIETTE" WITH BROCCOLI, ANCHOVIES AND OLIVE OIL SAUCE	€ 13,00
PUMPKIN AND "TALEGGIO" CHEESE RISOTTO	€ 14,00
 ONION SOUP IN A BREAD CRUST	€ 12,00

MAIN COURSES

MEDAILLONS OF FROG FISH WITH TOMATO AND OLIVE SAUCE	€ 19,00
SUPREME OF DUCK WITH PLUM AND BLACK TRUFFLE SAUCE	€ 19,00
GRILLED FILLET OF VEAL WITH MASHED LEEK AND STEWED PORCINI MUSHROOM	€ 18,00
GUINEA FOWL FILLED WITH GOAT CHEESE AND ARTICHOKE	€ 18,00

LIGHT PROPOSALS

HORS D'OEUVRES

BEEF CARPACCIO WITH FENNEL SALAD	€ 14,00
MARINATED SALMON WITH ORANGE AND SALAD	€ 12,00

PASTA COURSES


KAMUT MEAL PASTA WITH BROCCOLI	€ 12,00
 TOMATO AND BASIL SAUCE SPAGHETTI	€ 12,00

MAIN COURSES




GRILLED SEA BASS	€ 19,00
SUPREME OF CHICKEN WITH RADICCHIO AND CABBAGE SALAD	€ 16,00

TRADITIONAL PROPOSALS



HORS D'OEUVRES

ARTICHOKE FLAN WITH PECORINO CHEESE AND BLACK TRUFFLE SAUCE	€ 13,00
 SELECTION OF UMBRIAN HAM AND CHEESES WITH "BRUSCHETTA" AND "CRESCIA" BREAD	€ 14,00
BEAN CREAM WITH ROSEMARY MEATBALLS	€ 13,00
MASHED BROAD BEANS WITH CHICORY AND EXTRA VIRGIN OLIVE OIL	€ 12,00

PASTA COURSES

 AT YOUR CHOICE HOME MADE "PASSATELLI" OR "CAPPELLETTI" IN CHICKEN BROTH	€ 15,00
 HOME MADE "STRANGOZZI" WITH WILD BOAR SAUCE	€ 14,00
HOME MADE "TAGLIATELLE" WITH ARTICHOKE AND BACON SAUCE	€ 14,00
 HOME MADE "RAVIOLI" WITH CHEESE AND BLACK TRUFFLE SAUCE	€ 15,00

MAIN COURSES

VENISON STEW WITH CORN FLOWER "POLENTA"	€ 18,00
FRIED, GRATINATED AND STEWED COD	€ 18,00
 GRILLED, FRIED AND STEWED LAMB	€ 19,00
GRILLED BEEF WITH EXTRA VIRGIN OLIVE OIL AND ROSEMARY SAUCE	€ 19,00
A CULINARY JOURNEY THROUGH UMBRIA... A TASTE OF TYPICAL SPECIALITIES	
€ 30,00	
 SELECTION OF LOCAL CHEESES FROM THE TROLLEY	€ 12,00

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!



KM 0 - RECIPES PREPARED WITH INGREDIENTS PRODUCED FROM FARMERS OF GUBBIO

TAX AND SERVICE INCLUDED

DESSERTS

PINE NUT, MERINGUE AND VANILLA SEMIFREDDO	€ 10,00
APPLE TARTE TATIN WITH HOME MADE VANILLA ICE-CREAM	€ 10,00
CHOCOLATE SOUFFLÈ WITH CUSTARD (20 MINUTES)	€ 11,00
YOGURT TARTE WITH SOUR CHERRIES SAUCE	€ 10,00
HOME MADE ALMOND AND ANICE BISCUITS WITH VINO SANTO LIQUOROSO	€ 8,00
HOME MADE "TIRAMISU" CAKE	€ 9,00
WAFER BISCUIT WITH PEAR, RED WINE JELLY AND "GRAPPA" ICE CREAM	€ 10,00
BROILED CUSTARD	€ 9,00
BLACKBERRY AND GIANDUIA CREAM TARTE	€ 10,00
FRESH FRUIT SALAD	€ 10,00

A GLASS OF SWEETNESS

ASTI "MONDORO" SERAFINO - PIEMONTE	€ 3,50
BRACHETTO "ROSA REGALE" BANFI - PIEMONTE	€ 3,50
MALVASIA DELLE LIPARI PASSITO CARLO HAUNER - SICILIA	€ 7,00
MARSALA SUPERIORE VECCHIO FLORIO - SICILIA	€ 5,50
MOSCATO GIALLO PASSITO ROCCAFIGLIORE - UMBRIA	€ 3,50
MUFFATO DELLA SALA ANTINORI - UMBRIA	€ 5,00
POURRITURE NOBLE AZ. DECUGNANO DEI BARBI - UMBRIA	€ 4,50
PICOLIT ROCCA BERNARDA - FRIULI	€ 5,00
RECIOTO DELLA VALPOLICELLA MONTEZOVO - VENETO	€ 5,00
SAGRANTINO PASSITO DI MONTEFALCO ROCCA DI FABBRI - UMBRIA	€ 5,00
SAGRANTINO PASSITO DI MONTEFALCO "MELANTO" TERRE DE LA CUSTODIA - UMBRIA	€ 5,00
VINO SANTO LIQUOROSO "DULCIS" CANTINE LUNGAROTTI - UMBRIA	€ 3,50