

# WINTER PROPOSALS

*Juano Monni*



PARK HOTEL  
AI CAPPUCCINI

# WINTER PROPOSALS

## HORS D'OEUVRES

YELLOW PUMPKIN CREAM WITH STEAM CHICORY PRALINES.....	€ 16,00
(* 3-7)	
CREAMED COD FISH WITH POLENTA.....	€ 17,00
(* 4-7)	
SAUTÈ SCALLOPS WITH POTATOES AND CRISPY BACON.....	€ 17,00
(* 4)	

## PASTA COURSES

RISOTTO WITH GUINEA FOWL AND SQUACQUERONE CHEESE.....	€ 17,00
(* 7-9)	
HAND MADE CHEAKPEAS AND FISH RAVIOLI WITH WHITE LOBSTER SAUCE.....	€ 17,00
(* 1-2-4-7)	
UMBRICELLI FRESH PASTA WITH BACON, RED CHICORY AND PARMIGIANO SAUCE.....	€ 17,00
(* 1-7)	

## MAIN COURSES

FRESH UMBRINE WITH CREAM OF POTATOES, TAGGIASCHE OLIVES AND CONFIT TOMATOES.....	€ 23,00
(* 4)	
BEEF FILLET WITH TRUFFLE.....	€ 23,00
(* 9)	
ARTICHOKE FLAN WITH CHEESE SAUCE.....	€ 18,00
(* 1-7)	
STUFFED PIGEON WITH SAGRANTINO RED WINE SAUCE AND POTATOES AND APPLE FLAN.....	€ 23,00
(* 7-9-12)	
GUINEA FOWL ROULADE WITH SAVOY CABBAGE AND RICOTTA CHEESE.....	€ 22,00
(* 7)	

## TYPICAL ITALIAN PASTAS (\* 1)



SPAGHETTI - PASTIFICIO MASCIARELLI AQUILA (ABRUZZO)  
RIGATONI - PASTIFICIO MARTELLI PISA (TOSCANA)  
PENNE - ANTICO PASTIFICIO BENEDETTO CAVALIERI MAGLIE LECCE (PUGLIA)  
PACCHERI - PASTIFICIO F.LLI SETARO TORRE ANNUNZIATA (CAMPANIA)  
WHOLE WHEAT ORGANIC SPAGHETTI - PASTIFICIO GAROFALO GRAGNANO (CAMPANIA)  
ORGANIC RICE SPAGHETTI - PASTIFICIO FIOR DI LOTO ANDRIANI GRAVINA (PUGLIA)  
KAMUT WHEAT MACARONI - PASTIFICIO LE PRIMIZIE GUBBIO (UMBRIA)  
I FUSILLI - SENATORE CAPPELLI (UMBRIA)

## TYPICAL ITALIAN SAUCES




CARBONARA (BACON, EGG YOLKS, PARMESAN CHEESE) (\* 3-7)  
AMATRICIANA (BACON, TOMATO AND HOT PEPPER) (\* 7)  
CACIO E PEPE (KNEADED-PASTE CHEESE AND PEPPER) (\* 7)  
ARRABBIATA (TOMATO, GARLIC AND HOT PEPPER)  
AGLIO, OLIO E PEPERONCINO (OLIVE OIL, GARLIC AND HOT PEPPER)  
IL POMODORO FRESCO E BASILICO (TOMATO AND BASIL) (\* 7-9) € 15,00

# TRADITIONAL UMBRIAN PROPOSALS




## HORS D'OEUVRES

 POACHED EGG WITH LENTIL SOUP AND GUBBIO TRUFFLE..... € 16,00 (*3-7)
 FAVA BEANS PURÈ WITH SAUTEED CHICORY..... € 15,00 (* 1)
ARTICHOKE PARMIGIANA WITH TOMATO AND BASIL FONDUE..... € 16,00 (* 1-7)

## PASTA COURSES

 AT YOUR CHOICE HOME MADE “PASSATELLI” OR “CAPPELLETTI” IN CHICKEN BROTH..... € 16,00 (* 1-3-9)
GNOCCHI WITH CHIANINA BEEF RAGOUT AND PORCINI MUSHROOM..... € 17,00 (* 1-3-9)
 HAND HOME MADE TAGLIATELLE WITH GUBBIO TRUFFLE..... € 17,00 (* 1-3-7)
 FETTUCCIONI WITH GAME RAGOUT..... € 16,00 (* 1-9)

## MAIN COURSES

OUR BOILED MEAT WITH ITS SAUCES..... € 23,00 (* 3-9)
 GRILLED BEEF WITH FRESH OLIVE OIL AND ROSEMARY..... € 23,00
 CRISPY PORK CARRÉ IN SWEET AND SOUR SAUCE..... € 21,00 (* 1-9)
WILD BOAR STEW WITH POLENTA..... € 22,00 (* 1-9)
 SELECTION OF UMBRIAN HAM AND CHEESES..... € 16,00 (* 7)
CHIANINA BEEF HAMBURGER WITH CRISPY POTATOES..... € 23,00 (* 1-7-10-11)

## LIGHT WINTER PROPOSALS

MARINATED FRESH SALMON SERVED WITH SALAD, OIL AND LEMON DRESSING..... € 15,00 (* 4)
MINISTRONE VEGETABLE SOUP..... € 16,00 (* 7-9)
TUNA, SALMON AND SEABASS TARTARE WITH BOULGUR..... € 17,00 (* 1-2-4)
SKEWER OF GRILLED CHICKEN WITH LEMON AND GINGER SAUCE..... € 19,00
BEEF TARTARE WITH CELERY AND PARMIGIANO CHEESE..... € 18,00 (* 7-9)
GRILLED VEGETABLES AND FRUITS..... € 18,00

(\*) ASTERISKS INDICATE THE TYPES OF ALLERGENS IN EVERY DISH:

ALLERGENS – 1. Cereals containing gluten – 2. Crustaceans and products based on shellfish – 3. Eggs and egg-based products – 4. Fishes and fish-based products – 5. Peanuts and peanut-based products – Soybeans and soy-based products – 7. Milk and milk-based products – 8. Nuts – 9. Celery and celery-based products – 10. Mustard and mustard-based products – 11. Sesame seeds and products based on sesame seeds – 12. Sulphur dioxide and sulphites – 13. Lupine and lupine-based products – 14. Molluscs and products based on shellfish.

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

# DESSERT

CHESTNUTS PARFAIT WITH MERINGUE..... (*1-3-7-8)	€	12,00
CHEESE CAKE WITH SOUR CHERRIES..... (* 1-7)	€	12,00
GORGONZOLA AND ORANGE SEMIFREDDO WITH COOKED PEARS..... (* 1-7-8)	€	12,00
“TIRAMISU”..... (* 1-3-7)	€	11,00
YELLOW PUMPKINS PIE WITH CRUMBLE..... (* 1-3-7-8)	€	12,00
ALMOND AND ANICE BISCUITS WITH VINO SANTO “LIQUOROSO”..... (* 1-3-8)	€	10,00
APPLE STRUDEL WITH HOME MADE VANILLA ICE CREAM..... (* 1-3-7-8)	€	12,00
FRUIT SORBET.....	€	10,00
FIGS AND RICOTTA CAKE WITH RHUM..... (* 1-3-7)	€	12,00
CHOCOLATE FLAN WITH VANILLA ICE CREAM..... (* 1-3-7-8)	€	12,00
FRESH FRUIT SALAD.....	€	10,00

## A GLASS OF SWEETNESS <sup>(\*12)</sup>

MOSCATO D’ASTI “IL FALCHETTO” TENUTE DEL FANT - PIEMONTE.....	€	3,50
BRACHETTO D’ACQUI “ROSA REGALE” - BANFI - PIEMONTE.....	€	3,50
POURRITURE NOBLE AZ. DECUGNANO DEI BARBI - UMBRIA.....	€	4,50
SAGRANTINO PASSITO DI MONTEFALCO COLPETRONE - UMBRIA.....	€	5,00
VINO SANTO LIQUOROSO “DULCIS” CANTINE LUNGAROTTI - UMBRIA.....	€	3,50
PASSITO DI PANTELLERIA INTORCIA - SICILIA.....	€	3,50

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