

AUTUMN PROPOSALS

Juano Monni



PARK HOTEL
AI CAPPUCCINI

AUTUMN PROPOSALS

HORS D'OEUVRES

LOBSTER SALAD WITH COLD TOMATO SOUP.....	€ 20,00
(* 2-9)	
PRAWNS TARTARE WITH SCALLOPS CARPACCIO AND GREEN APPLE SALAD.....	€ 18,00
(* 2-14)	
FRIED OLIVES STUFFED WITH GUINEA FOWL PATÉ AND RED ONIONS SAUCE.....	€ 17,00
(* 1-3-7-9)	

PASTA COURSES

RISOTTO WITH ZUCCHINI SALAD, PARMESAN CHEESE AND GUBBIO TRUFFLE.....	€ 17,00
(* 7-9)	
SAFFRON TAGLIERINI PASTA WITH PORCINI MUSHROOMS AND SPECK.....	€ 17,00
(* 1-3-7)	
CARBONARA RAVIOLI PASTA WITH PECORINO SAUCE AND LENTIL.....	€ 18,00
(* 1-3-7-9)	
SPAGHETTI "MASCIARELLI" WITH OLIVE OIL, GARLIC, CAPERS, CHERRY TOMATOES AND MULLET.....	€ 18,00
(* 1-4)	

MAIN COURSES

TURBOT ESCALOPE WITH VEGETABLES.....	€ 23,00
(* 4-9)	
CHIANINO BEEF FILLET WITH GREEN PEPPER AND GORGONZOLA CHEESE.....	€ 23,00
(* 7-9)	
COLD THIN SLICED VEAL WITH TUNA SAUCE AND CAPERS.....	€ 18,00
(* 3-4)	
A TASTE OF PIGEON.....	€ 25,00
(* 7-9-12)	

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

 DEEP FRIED SOFT BOILED EGGS WITH LENTIL AND GUBBIO TRUFFLE..... € 16,00 (*1-3-7)
CHARD PARMIGIANA WITH FRESH TOMATO SAUCE AND BUFFALO MOZZARELLA..... € 16,00 (* 1-7)
 CANNELLINI BEANS CREAM WITH SAUSAGE AND CHICORY..... € 16,00 (* 9)
OUR BRUSCHETTE WITH TRUFFLE, PORCINI MUSHROOMS, LIVERS PATÈ AND SAVOY CABBAGE WITH POTATOES AND CRISPY BACON..... € 16,00 (* 1-7)

PASTA COURSES

 AT YOUR CHOISE HOME MADE PASSATELLI OR CAPPELLETTI IN CAPON BROTH..... € 16,00 (* 1-3-7-9)
 TRIPOLINE PASTA WITH VENISON AND SAUTÉED MUSHROOMS..... € 17,00 (* 1-7-9)
 HAND HOME MADE TAGLIATELLE WITH GUBBIO TRUFFLE..... € 17,00 (* 1-3-7)
 POTATOES GNOCCHI WITH RED GOOSE SAUCE..... € 17,00 (* 1-3-7-9)

MAIN COURSES

DUCK BREAST WITH GUBBIO “DOLCETTO” SAUCE AND TRUFFLE..... € 23,00 (*9-12)
 GRILLED BEEF WITH FRESH OLIVE OIL AND ROSEMARY..... € 23,00
 ASSORTED GRILLED MEATS..... € 23,00
COD FISH IN OLIVE CRUST WITH TOMATOES AND POTATO CREAM..... € 23,00 (* 4-7)
SALAD BUFFET..... € 8,00
 SELECTION OF UMBRIAN HAM AND CHEESES..... € 17,00 (* 7)
CHIANINA BEEF HAMBURGER WITH CRISPY POTATOES..... € 23,00 (* 1-7-10-11)
CHICKPEAS HAMBURGER WITH CRISPY POTATOES..... € 20,00 (* 10-11)

LIGHT AUTUMN PROPOSALS

MARINATED FRESH SALMON SERVED WITH SALAD, OIL AND LEMON DRESSING..... € 15,00 (* 4)
BEEF TARTARE WITH CELERY AND PARMESAN CHEESE..... € 18,00 (* 7-9)
YELLOW PUMPKIN CREAM WITH STEAM CHICORY PRALINES..... € 17,00
MINISTRONE VEGETABLES SOUP..... € 15,00 (* 7-9)
GRILLED UMBRINE SCALLOP WITH HERBS..... € 22,00 (* 4)
FARM-YARD CHICKEN WITH LEMON AND GINGER SAUCE..... € 19,00
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

 ASK FOR THE VEG VERSION!

DESSERTS

YOGURT MOUSSE WITH PINEAPPLE..... (*7)	€ 12,00
CHEESECAKE WITH SOUR CHERRIES..... (* 1-7)	€ 12,00
CRÈME BRULÈ CUSTARD WITH RASPBERRIES..... (* 1-3-7)	€ 10,00
TIRAMISÙ..... (* 1-3-7)	€ 11,00
CHESTNUT PARFAIT WITH CARAMELIZED PEARS..... (* 3-7)	€ 12,00
ALMOND AND ANICE BISCUITS WITH VINO SANTO LIQUOROSO..... (* 1-3-8)	€ 10,00
CHOIX WITH CRISPY HAZELNUTS MOUSSE AND DARK CHOCOLATE ICE CREAM..... (* 1-3-7-8)	€ 12,00
FRUIT SORBET.....	€ 10,00
CARAMEL MOUSSE WITH PINE NUTS ICE CREAM..... (* 7-8)	€ 12,00
CHOCOLATE TASTING..... (* 1-3-7-8)	€ 12,00
FRESH FRUIT SALAD.....	€ 10,00

A GLASS OF SWEETNESS ^(*12)

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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