

AUTUMN PROPOSALS

Juana Monzi



PARK HOTEL
AI CAPPUCCINI

AUTUMN PROPOSALS

HORS D'OEUVRES

AMBERJACK, TUNA AND SALMON MARINATED AND TARTARE WITH SASHIMI.....	€ 22,00
(* 4)	
FRIED OLIVES STUFFED WITH GUINEA FOWL PATÉ, RISE ARANCINO AND FRIED MEATBALLS.....	€ 19,00
(* 1-3-7-9-12)	
YELLOW PUMPKIN CRUMBLE WITH PECORINO CREAM.....	€ 17,00
(* 1-7)	
POACHED EGGS WITH POTATOES CREAM, LENTIL AND GUBBIO TRUFFLE.....	€ 19,00
(* 3-9)	

PASTA COURSES

RISOTTO WITH BLACK CABBAGE AND CHIANTINA BEEF RAGOUT.....	€ 18,00
(* 7-9-12)	
PACCHERI PASTA WITH CHERRY TOMATOES, FRESH AND SALTED RICOTTA CHEESE.....	€ 17,00
(* 1-7)	
HAND HOME MADE CHEESE AND TRIPE RAVIOLI.....	€ 18,00
(* 1-3-7-9)	
CHICKPEAS TAGLIATELLE WITH SCALLOPS AND PESTO.....	€ 19,00
(* 1-7-14)	

MAIN COURSES

BRAISED BEEF WITH RED WINE AND CELERIAC CREAM.....	€ 23,00
(* 9-12)	
SEA BASS WITH LEEKS, SAFFRON AND MUSHROOM TEMPURA.....	€ 23,00
(* 1-4)	
COD FISH IN OLIVE CRUST WITH TOMATOES AND POTATO CREAM.....	€ 24,00
(* 1-4)	

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)

TAGLIATELLE - PORTA DI SANT'UBALDO (GUBBIO-UMBRIA)

FUSILLI - PORTA DI SANT'UBALDO (GUBBIO-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) € 17,00

TRADITIONAL UMBRIAN PROPOSALS



HORS D'OEUVRES

SCRUMBLED EGGS WITH GUBBIO TRUFFLE.....	€ 18,00
(* 1-3-7)	
 OUR BRUSCHETTE WITH TRUFFLE, PORCINI MUSHROOM, LIVERS PATÈ AND SAVOY CABBAGE WITH BACON.....	€ 17,00
(* 1-7-9-12)	
FAVA BEANS PUREA SERVED WITH SAUTED CHICORY	€ 17,00
(* 1)	


PASTA COURSES

 AT YOUR CHOICE HOME MADE PASSATELLI OR CAPPELLETTI IN CHICKEN BROTH.....	€ 18,00
(* 1-7)	
 HAND HOME MADE CIRIOLE WITH GAME RAGOUT.....	€ 18,00
(* 1-7-9-12)	
 HAND HOME MADE TAGLIATELLE WITH GUBBIO TRUFFLE.....	€ 19,00
(* 1-3-7)	
 MUSHROOMS AND POTATOES SOUP.....	€ 17,00

MAIN COURSES

ROASTED PIGEON WITH LIVER PATÈ	€ 25,00
(* 3-9-12)	
 GRILLED BEEF WITH FRESH OLIVE OIL AND ROSEMARY.....	€ 23,00
ROASTED RABBIT WITH VEGETABLES	€ 23,00
(* 9-12)	
CRISPY PORK CARRÉ WITH FENNEL, POTATOES AND APPLE FLAN.....	€ 23,00
(* 9-12)	
SELECTION OF FRESH SALADS.....	€ 8,00
 SELECTION OF UMBRIAN HAM AND CHEESES.....	€ 19,00
(* 7)	
CHIANINA BEEF HAMBURGER WITH CRISPY POTATOES	€ 25,00
(* 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.....	€ 17,00
(* 4)	
BEEF TARTARE WITH CELERY AND PARMESAN CHEESE.....	€ 19,00
(* 7-9)	
MINISTRONE VEGETABLE SOUP.....	€ 15,00
(* 7-9)	
GRILLED SEA BASS.....	€ 20,00
(* 4)	
 CAULIFLOWER SOUP WITH CHICORY PRALINES.....	€ 17,00
(*7)	

(*) 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



ASK FOR VEGAN VERSION!

DESSERT

CHEESE CAKE WITH SOUR CHERRIES.....	€ 12,00
(* 1-7)	
OUR HOME MADE VANILLA ICE CREAM WITH FRUIT AND BISCUIT.....	€ 10,00
(* 1-3-7)	
TIRAMISÙ.....	€ 11,00
(* 1-3-7)	
HAZELNUT CAKE WITH RICOTTA SEMIFREDDO.....	€ 12,00
(* 1-3-7)	
ALMOND AND ANICE BISCUITS WITH VINO SANTO LIQUOROSO.....	€ 10,00
(* 1-3-8)	
CHOCOLATE MOUSSE WITH PISTACHIO AND COFFEE CRUMBLE.....	€ 12,00
(* 1-3-7)	
PISTACHIO FLAN WITH LAVENDER CREAM AND ZABAIONE ICE CREAM.....	€ 12,00
(* 1-3-7)	
CRÈME CARAMEL.....	€ 10,00
(* 1-3-7)	
“LEMON”.....	€ 11,00
(* 1-3-7)	
FRESH FRUIT SALAD.....	€ 10,00

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