

AUTUMN PROPOSALS

Juana Monzi



PARK HOTEL
AI CAPPUCCINI

AUTUMN PROPOSALS

HORS D'OEUVRES

TUNA, AMBERJACK, PRAWNS TARTARE AND OYSTERS.....	€ 24,00
(* 1-2-4-14)	
SAUTED SCALLOPS WITH THYME AND SPELLED POLENTA.....	€ 18,00
(* 1-4-14)	
FAVA BEANS CREAM WITH BURRATA CHEESE AND EGG YOLK WITH GUBBIO TRUFFLE	€ 18,00
(* 3-7)	

PASTA COURSES

RISOTTO WITH WHITE RAGOUT OF CHIANTINA AND SHALLOT.....	€ 18,00
(* 7-9-12)	
POTATOES AND RED TURNIPS GNOCCHI PASTA WITH RABBIT AND PECORINO SAUCE.....	€ 18,00
(* 1-7-9-12)	
SQUID RAVIOLI WITH SPLIT PEAS CREAM	€ 19,00
(* 1-3-7-14)	
CHICKPEA SOUP WITH PORCINI MUSHROOMS AND GUBBIO TRUFFLE.....	€ 17,00
(* 9)	

MAIN COURSES

TURBOT ESCALOPE WITH TEMPURA VEGETABLE.....	€ 23,00
(* 1-4)	
HONEY-RAISED CHICKEN WITH EGGPLANT AND GAZPACHO.....	€ 22,00
RABBIT FILLET WITH PORCINI AND LEEKS.....	€ 23,00
VEAL FILLET WITH HERBS AND VEGETABLES.....	€ 24,00
(* 9)	

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

	ARTICHOKE PARMIGIANA WITH FRESH TOMATO SAUCE AND BASIL.....	€ 17,00
	(* 1-7)	
	SCRUMBLED EGGS WITH RICOTTA CHEESE AND GUBBIO TRUFFLE.....	€ 17,00
	(* 1-7)	
	OUR BRUSCHETTE WITH TRUFFLE, PORCINI MUSHROOM, LIVERS PATÉ AND SAVOY CABBAGE WITH CRISPY BACON.....	€ 16,00
	(* 1-7-9-12)	
	YELLOW PUMPKINS SOUP WITH BARLEY, CHICKPEAS CHIPS AND GUBBIO TRUFFLE.....	€ 17,00
	(* 1)	

PASTA COURSES

	AT YOUR CHOICE HAND HOME MADE PASSATELLI OR CAPPELLETTI IN CHICKEN BROTH ...	€ 18,00
	(* 1-3-7-9)	
	FRESH PASTA PAPPARDELLE WITH HARE SAUCE	€ 17,00
	(* 1-3-7-9-12)	
	HAND HOME MADE TAGLIATELLE WITH GUBBIO TRUFFLE.....	€ 19,00
	(* 1-3-7)	
	POTATOES AND LEMON RAVIOLI WITH OXTAIL STEW SAUCE.....	€ 18,00
	(* 1-3-9-12)	

MAIN COURSES

	GRILLED LAMB CUTLETS.....	€ 23,00
	GRILLED BEEF WITH FRESH OLIVE OIL AND ROSEMARY.....	€ 23,00
	BRAISED BEEF WITH RED WINE AND CELERIAC CREAM.....	€ 20,00
	(* 9-12)	
	STEWED TRIPE IN TOMATO SAUCE AND GUBBIO CRESCIA BREAD	€ 19,00
	(* 1-9-12)	
	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.....	€ 20,00
	(* 7-9)	
	MINISTRONE VEGETABLE SOUP.....	€ 15,00
	(* 7-9)	
	FARM-YARD CHICKEN WITH LEMON AND GINGER SAUCE.....	€ 18,00
	GRILLED VEGETABLES AND FRUITS.....	€ 19,00

(*) 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

DESSERT

CHEESE CAKE WITH SOUR CHERRIES.....	€ 12,00
(* 1-7)	
CARAMEL CAKE WITH PASSION FRUIT SAUCE.....	€ 12,00
(* 1-3-7)	
TIRAMISÙ.....	€ 11,00
(* 1-3-7)	
APPLE STRUDEL WITH ICE CREAM.....	€ 12,00
(* 1-3-7)	
ALMOND AND ANICE BISCUITS WITH VINO SANTO LIQUOROSO.....	€ 10,00
(* 1-3-8)	
CHOCOLATE PARFAIT WITH RASPBERRIES SAUCE.....	€ 10,00
(* 1-3-7-8)	
PISTACHIO FLAN WITH VANILLA ICE CREAM.....	€ 12,00
(* 1-3-7-8)	
CATALANA CUSTARD.....	€ 10,00
(* 1-3-7)	
OUR FRUIT SORBET.....	€ 10,00
FRESH FRUIT SALAD WITH HOME MADE ICE CREAM.....	€ 10,00
(* 7)	

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