

SUMMER PROPOSALS

Juana Monzi



PARK HOTEL
AI CAPPUCCINI

SUMMER PROPOSALS

HORS D'OEUVRES

SALMON AND PRAWNS TARTARE WITH BREADED SCALLOPS (* 1-4-14)	€ 20,00
STUFFED ZUCCHINI FLOWERS WITH COD FISH AND RICOTTA CHEESE..... (* 1-4-7)	€ 18,00
FAVA BEANS CREAM WITH BURRATA CHEESE AND EGG YOLK WITH GUBBIO TRUFFLE..... (* 3-7)	€ 18,00

PASTA COURSES

RISOTTO WITH EGGPLANT PESTO AND PRAWNS..... (* 4-7-12)	€ 18,00
PACCHERI PASTA WITH CHERRY TOMATOES, FRESH AND SALTED RICOTTA CHEESE..... (* 1-7)	€ 17,00
SQUID RAVIOLI WITH SPLIT PEAS CREAM (* 1-3-7-14)	€ 19,00
YELLOW PUMPKIN CREAM WITH CHICORY AND CHEESE PRALINES..... (* 7)	€ 16,00

MAIN COURSES

GUINEA FOWL WITH LIME AND GINGER SAUCE..... (* 9-12)	€ 23,00
UMBRINE WITH POTATOES, LEEKS AND TAGGIASCA OLIVES..... (* 4)	€ 24,00
COLD THIN SLICED VEAL WITH TUNA SAUCE AND CAPERS (* 3-4-9-12)	€ 23,00

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

EGGPLANT PARMIGIANA WITH FRESH TOMATO SAUCE AND BASIL.....	€ 17,00
(* 1-7)	
THIN SLICED CURED BEEF WITH PINZIMONIO AND PARMESAN ICE CREAM.....	€ 18,00
(* 7-9)	
PANZANELLA BREAD SALAD WITH VEGETABLES AND CHEESE.....	€ 15,00
(* 4-7)	
PAPPA AL POMODORO WITH MONTECRISTO MOZZARELLA CHEESE.....	€ 15,00
(* 1-7)	

PASTA COURSES

 HAND HOME MADE FRASCARELLI WITH TOMATO SAUCE AND BASIL.....	€ 17,00
(* 1-3-7)	
 HAND HOME MADE TAGLIATELLE WITH GUBBIO TRUFFLE.....	€ 19,00
(* 1-3-7)	
ZUCCHINI FLOWERS RAVIOLI WITH TOMATO SAUCE.....	€ 18,00
(* 1-3-7)	

MAIN COURSES

ROASTED PIGEON WITH LIVER PATÈ.....	€ 25,00
(* 3-9-12)	
 GRILLED BEEF WITH FRESH OLIVE OIL AND ROSEMARY.....	€ 23,00
 GRILLED PORK SKEWER.....	€ 22,00
RABBIT ROLL WITH VEGETABLES, THYME AND MINT.....	€ 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 SUMMER PROPOSALS

MARINATED FRESH SALMON SERVED WITH SALAD, OIL AND LEMON DRESSING.....	€ 17,00
(* 4)	
FISH SASHIMI.....	€ 20,00
(* 4-6-14)	
BEEF TARTARE WITH CELERY AND PARMESAN CHEESE.....	€ 19,00
(* 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)	
PINEAPPLE PAVLOVA.....	€ 12,00
(* 1-3-7)	
TIRAMISÙ.....	€ 11,00
(* 1-3-7)	
APPLE AND RAISINS TARTE WITH ZABAIONE.....	€ 12,00
(* 1-3-7)	
ALMOND AND ANICE BISCUITS WITH VINO SANTO LIQUOROSO.....	€ 10,00
(* 1-3-8)	
YOGURT MOUSSE WITH STRAWBERRIES.....	€ 10,00
(* 1-3-7)	
PISTACHIO FLAN WITH VANILLA ICE CREAM.....	€ 12,00
(* 1-3-7)	
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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