

SUMMER PROPOSALS

Juano Monni



PARK HOTEL
AI CAPPUCCINI

SUMMER PROPOSALS

HORS D'OEUVRES

LOBSTER SALAD WITH COLD TOMATO SOUP.....	€	20,00
(* 2-9)		
ZUCCHINI FLOWERS WITH RICOTTA CHEESE AND SAFFRON CREAM.....	€	17,00
(* 7)		
SCALLOPS, TUNA AND PRAWNS TARTARE WITH PECORINO FLAN AND RICE SALAD.....	€	18,00
(*2-4-7-14)		

PASTA COURSES

RISOTTO WITH ZUCCHINI SALAD, PARMESAN CHEESE AND GUBBIO TRUFFLE.....	€	17,00
(* 7-9)		
SAFFRON TAGLIERINI PASTA WITH SCALLOPS AND SALMON EGGS.....	€	18,00
(* 1-4-14)		
PACCHERI WITH SHRIMPS RAGOUT AND PESTO.....	€	18,00
(* 1-2-7)		
COD FISH RAVIOLI WITH TAGGIASCA OLIVES AND CAPERS SAUCE.....	€	18,00
(* 1-4-7)		

MAIN COURSES

RED SNAPPER ESCALOPE WITH VEGETABLES.....	€	23,00
(* 4)		
RACK OF LAMB IN CRUST OF HERBS WITH POTATOES AND ZUCCHINI FLAN.....	€	23,00
COLD THIN SLICED VEAL WITH TUNA SAUCE AND CAPERS.....	€	18,00
(* 3-4)		
BEEF TARTARE WITH CELERY AND PARMESAN CHEESE.....	€	18,00
(* 7-9)		

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)
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)




€ 16,00

TRADITIONAL UMBRIAN PROPOSALS




HORS D'OEUVRES

 POACHED EGG WITH POTATOES AND LENTIL CREAM AND GUBBIO TRUFFLE..... € 16,00 (*3-7)
COD FISH SALAD WITH BROAD BEANS, POTATOES AND MINT..... € 16,00 (* 4)
FRIED EGGPLANT WITH FRESH TOMATO SAUCE AND BUFFALO MOZZARELLA..... € 16,00 (* 1-7)
PANZANELLA BREAD SALAD WITH VEGETABLES AND MONTECRISTO MOZZARELLA..... € 16,00 (* 1-7-9)

PASTA COURSES

MINISTRONE VEGETABLES SOUP..... € 15,00 (* 7-9)
 TOMATO SOUP WITH BREAD AND MOZZARELLA CHEESE..... € 16,00 (* 1-7)
 HOME MADE TAGLIATELLE WITH GUBBIO TRUFFLE..... € 17,00 (* 1-3-7)
 HOME MADE FRASCARELLI WITH TOMATO AND BASIL SAUCE..... € 16,00 (* 1-7)

MAIN COURSES

CRISPY ROASTED DUCK WITH JUNIPER..... € 23,00
 GRILLED BEEF WITH FRESH OLIVE OIL AND ROSEMARY..... € 23,00
 SKEWER OF GRILLED MEATS WITH POTATOES..... € 23,00
ROASTED COD FISH..... € 22,00 (* 4)
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 SUMMER PROPOSALS

MARINATED FRESH SALMON SERVED WITH SALAD, OIL AND LEMON DRESSING..... € 15,00 (* 4)
ROAST BEEF WITH ROSEMARY SAUCE..... € 19,00 (* 9)
TUNA, SALMON AND SEABASS TARTARE WITH BOULGUR..... € 17,00 (* 1-2-4)
GRILLED SEA BASS 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

DESSERTS

YOGURT MOUSSE WITH BERRIES..... (*7)	€ 12,00
CHEESECAKE WITH SOUR CHERRIES..... (* 1-7)	€ 12,00
CRÈME BRULÈ CUSTARD WITH RASPBERRIES..... (* 3-7)	€ 10,00
TIRAMISÙ..... (* 1-3-7)	€ 11,00
PEACH AND BASIL..... (* 1)	€ 12,00
ALMOND AND ANICE BISCUITS WITH VINO SANTO LIQUOROSO..... (* 1-3-8)	€ 10,00
PINEAPPLE WITH ITS SORBET AND STRAWBERRIES.....	€ 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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