

# WINTER PROPOSALS


*Juano Monni*



PARK HOTEL  
AI CAPPUCCINI

# WINTER PROPOSALS

## HORS D'OEUVRES

 DEEP FRIED SOFT BOILED EGGS WITH LENTIL AND GUBBIO TRUFFLE.....	€ 16,00
(* 1-3-7)	
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)	
BEEF CARPACCIO WITH PORCINI MUSHROOMS AND PARMESAN.....	€ 16,00
(* 7)	

## PASTA COURSES

RISOTTO WITH GUINEA FOWL RAGOUT AND SQUACQUERONE CHEESE.....	€ 17,00
(* 7-9)	
SAFFRON TAGLIERINI PASTA WITH ARTICHOKES.....	€ 17,00
(* 1-3-7)	
DUCK RAVIOLI PASTA WITH YELLOW PUMPKIN SAUCE AND PARMESAN DRESSING.....	€ 18,00
(* 1-3-7-9)	
SPAGHETTI “MASCIARELLI” WITH OLIVE OIL, GARLIC AND PRAWNS.....	€ 18,00
(* 1-2)	

## MAIN COURSES

TURBOT ESCALOPE WITH POTATOES, CAULIFLOWER, ANCHOVIES AND CAPERS.....	€ 23,00
(* 4-9)	
CHIANINO BEEF FILLET WITH GREEN PEPPER AND GORGONZOLA CHEESE.....	€ 23,00
(* 7-9)	
DUCK BREAST WITH GUBBIO “DOLCETTO” SAUCE AND TRUFFLE.....	€ 23,00
(* 9-12)	
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)
- € 16,00

# TRADITIONAL UMBRIAN PROPOSALS




## HORS D'OEUVRES

	CAPON AND HAM TERRINE WITH PORTO WINE ASPIC AND GUBBIO TRUFFLE.....	€	16,00
	(*3-7-8-9)		
	ARTICHOKE PARMIGIANA WITH FRESH TOMATO SAUCE.....	€	16,00
	(* 1-7)		
	CANNELLINI BEANS CREAM WITH SAUSAGE AND CHICORY.....	€	16,00
	(* 9)		
	OUR BRUSCHETTE WITH TRUFFLE, PORCINI MUSHROOM, LIVERS PATÈ AND SAVOY CABBAGE WITH POTATOES AND CRISPY BACON.....	€	16,00
	(* 1-7)		

## PASTA COURSES

	AT YOUR CHOICE HOME MADE PASSATELLI OR CAPPELLETTI IN CAPON BROTH.....	€	16,00
	(* 1-3-7-9)		
	HAND HOME MADE FETTUCCIONI WITH BOAR SAUCE.....	€	17,00
	(* 1-3-7-9-12)		
	HAND HOME MADE TAGLIATELLE WITH GUBBIO TRUFFLE.....	€	17,00
	(* 1-3-7)		
	POTATOES GNOCCHI WITH RED RADISH AND CRISPY BACON.....	€	17,00
	(* 1-3-7)		

## MAIN COURSES

	OUR BOILED MEAT WITH ITS SAUCES.....	€	23,00
	(* 3-9-12)		
	GRILLED BEEF WITH FRESH OLIVE OIL AND ROSEMARY.....	€	23,00
	VENISON STEW WITH POLENTA.....	€	23,00
	(* 7-9-12)		
	COD FISH IN OLIVE CRUST WITH TOMATOES AND POTATO CREAM.....	€	23,00
	(* 1-4-7)		
	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 WINTER 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)		
	CAULIFLOWER SOUP WITH POLENTA.....	€	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

## 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
NOUGAT PARFAIT WITH MERINGE AND CHOCOLATE..... (* 3-7-8)	€ 12,00
ALMOND AND ANICE BISCUITS WITH VINO SANTO LIQUOROSO..... (* 1-3-8)	€ 10,00
APPLE CAKE WITH HOME MADE VANILLA ICE CREAM..... (* 1-3-7)	€ 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 <sup>(\*12)</sup>

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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