

# SUMMER PROPOSALS

*Juana Monzi*



PARK HOTEL  
AI CAPPUCCINI

# SUMMER PROPOSALS

## HORS D'OEUVRES

AMBERJACK AND TUNA TARTARE WITH TEA JELLY AND RADISHES AND STRAWBERRIES SALAD.....	€ 19,00
(* 4)	
STUFFED ZUCCHINI FLOWERS WITH COD FISH AND RICOTTA CHEESE.....	€ 18,00
(* 1-4-7)	
POACHED EGGS WITH AUBERGINE CREAM, BURRATA AND GUBBIO TRUFFLE.....	€ 17,00
(* 3-7)	

## PASTA COURSES

RISOTTO WITH FISH AND PROSECCO.....	€ 18,00
(* 4-7-12)	
PACCHERI PASTA WITH CHERRY TOMATOES, FRESH AND SALTED RICOTTA CHEESE.....	€ 17,00
(* 1-7)	
ASPARAGUS RAVIOLI WITH EGGS CREAM AND GUBBIO TRUFFLE .....	€ 19,00
(* 1-3-7)	

## MAIN COURSES

✿ MIXED FRIED VEGETABLES WITH ITS SAUCES.....	€ 21,00
(* 1-7)	
UMBRINE WITH TOMATO SAUCE, TAGGIASCA OLIVES, CAPERS AND GRILLED VEGETABLES SKEWER.....	€ 24,00
(* 4)	
COLD THIN SLICED VEAL WITH TUNA SAUCE AND CAPERS .....	€ 23,00
(* 3-4-9-12)	

### 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)





€ 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)	
PAPPA AL POMODORO WITH MOZZARELLA CHEESE.....	€ 15,00
(* 1-7)	

## PASTA COURSES

 HAND HOME MADE CIRIOLE WITH BOAR RAGOUT .....	€ 18,00
(* 1-3-7-9-12)	
 HAND HOME MADE TAGLIATELLE WITH GUBBIO TRUFFLE.....	€ 19,00
(* 1-3-7)	
  FAVA BEANS AND MINT SOUP WITH CHICORY PRALINES.....	€ 15,00

## MAIN COURSES

ROASTED PIGEON WITH LIVER PATÈ .....	€ 25,00
(* 3-9-12)	
 GRILLED BEEF WITH FRESH OLIVE OIL AND ROSEMARY.....	€ 23,00
PORK LOIN IN CRUST OF BREAD WITH FENNEL.....	€ 22,00
(* 9-12)	
SELECTION OF FRESH SALADS.....	€ 8,00
 SELECTION OF UMBRIAN HAM AND CHEESES.....	€ 19,00
(* 7)	
CHIANINA BEEF HAMBURGER WITH CRISPY POTATOES .....	€ 24,00
(* 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)	
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  ASK FOR VEGAN VERSION!

# DESSERT

YOGURT MOUSSE WITH BERRIES.....	€ 11,00
(* 7)	
CHEESECAKE WITH SOUR CHERRIES.....	€ 12,00
(* 1-7)	
CRÈME BRULÈ CUSTARD WITH RASPBERRIES.....	€ 10,00
(* 3-7)	
TIRAMISÙ.....	€ 11,00
(* 1-3-7)	
AFTER EIGHT SEMIFREDDO.....	€ 12,00
(* 7)	
ALMOND AND ANICE BISCUITS WITH VINO SANTO LIQUOROSO.....	€ 10,00
(* 1-3-8)	
PEACH AND BASIL SORBET WITH VANILLA CRUMBLE.....	€ 12,00
(* 1-3-7)	
FRUIT SORBET.....	€ 10,00
CARAMEL MOUSSE WITH PINE NUTS ICE CREAM.....	€ 12,00
(* 7-8)	
HOME MADE VANILLA ICE CREAM WITH BISCUIT.....	€ 11,00
(* 1-3-7)	
FRESH FRUIT SALAD.....	€ 10,00

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