

SPRING PROPOSALS

Juano Monzi



PARK HOTEL
AI CAPPUCCINI

SPRING PROPOSALS

HORS D'OEUVRES

SCALLOPS WITH CRISPY RED PRAWNS TARTARE AND AVOCADO SAUCE.....	€ 17,00
(* 1-2-14)	
ZUCCHINI FLOWERS WITH RICOTTA CHEESE AND SAFFRON CREAM.....	€ 17,00
(* 7)	
BEEF CARPACCIO WITH EGGPLANT MOUSSE, BASIL AND BURRATA CHEESE.....	€ 17,00
(*7)	

PASTA COURSES

RISOTTO WITH GUINEA FOWL AND CRESCENZA CHEESE.....	€ 17,00
(* 7-9)	
SPAGHETTI PASTA WITH ASPARAGUS CARBONARA.....	€ 17,00
(* 1-3-7)	
PACCHERI WITH PRAWNS RAGOUT AND PESTO.....	€ 18,00
(* 1-2-7)	
CODFISH RAVIOLI WITH TAGGIASCA OLIVES AND CAPERS SAUCE.....	€ 18,00
(* 1-4-7)	

MAIN COURSES

UMBRINE ROULADE WITH FAVA BEANS AND CHERRY TOMATOES SAUCE.....	€ 23,00
(* 1-4)	
DEEP FRIED LAMB CUTLETS WITH CHEESE, PORCINO MUSHROOM AND TRUFFLE.....	€ 23,00
THE PIGEON TASTING.....	€ 25,00
(* 1-7-9)	
BEEF FILLET IN FLAVORED LARD WITH SEASONAL VEGETABLES.....	€ 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)
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) € 15,00

TRADITIONAL UMBRIAN PROPOSALS






HORS D'OEUVRES

 POTATOES AND LENTIL CREAM WITH POACHED EGG AND GUBBIO TRUFFLE.....	€ 16,00
(*3-7)	
COD FISH SALAD WITH BROAD BEANS, POTATOES AND MINT.....	€ 16,00
(* 4)	
EGGPLANT PARMIGIANA WITH FRESH TOMATO SAUCE.....	€ 16,00
(* 1-7)	
ARTICHOKE FLAN WITH CHEESE SAUCE.....	€ 16,00
(* 1-7)	

PASTA COURSES

 AT YOUR CHOISE HOME MADE PASSATELLI OR CAPPELLETTI IN CAPON BROTH.....	€ 16,00
(* 1-3-7-9)	
 FRESH FETTUCCIONI PASTA WITH GAME SAUCE.....	€ 17,00
(* 1-3-7-9)	
 HAND HOME MADE TAGLIATELLE WITH GUBBIO TRUFFLE.....	€ 17,00
(* 1-3-7)	
 HAND MADE FRASCARELLI WITH TOMATO AND BASIL SAUCE.....	€ 16,00
(* 1-7)	

MAIN COURSES

CRISPY ROASTED DUCK WITH JUNIPER.....	€ 22,00
 GRILLED BEEF WITH FRESH OLIVE OIL AND ROSEMARY.....	€ 23,00
 WILD BOAR STEW WITH POLENTA.....	€ 22,00
(* 1-9)	
 SKEWER OF GRILLED MEATS WITH POTATOES.....	€ 23,00
ROASTED COD FISH.....	€ 22,00
(* 4)	
SALAD BUFFET.....	€ 8,00
 SELECTION OF UMBRIAN HAM AND CHEESES.....	€ 16,00
(* 7)	
 CHIANINA BEEF HAMBURGER WITH CRISPY POTATOES.....	€ 23,00
(* 1-7-10-11)	
CHICKPEAS HAMBURGER WITH CRISPY POTATOES.....	€ 20,00
(* 10-11)	

LIGHT SPRING PROPOSALS

MARINATED FRESH SALMON SERVED WITH SALAD, OIL AND LEMON DRESSING.....	€ 15,00
(* 4)	
MINISTRONE VEGETABLE SOUP.....	€ 16,00
(* 7-9)	
TUNA, SALMON AND SEABASS TARTARE WITH BOULGUR.....	€ 17,00
(* 1-2-4)	
TOMATO SOUP WITH BREAD AND MOZZARELLA CHEESE.....	€ 16,00
(* 1-7)	
BEEF TARTARE WITH CELERY AND PARMIGIANO CHEESE.....	€ 18,00
(* 7-9)	
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 PINEAPPLE..... (*7)	€	12,00
CHEESECAKE WITH SOUR CHERRIES..... (* 1-7)	€	12,00
CRÈME BRULÈ CUSTARD WITH RASPBERRIES..... (* 1-3-7)	€	10,00
TIRAMISÙ..... (* 1-3-7)	€	11,00
PISTACHIO SEMIFREDDO WITH CARAMELIZED NUTS..... (* 3-7-8)	€	12,00
ALMOND AND ANICE BISCUITS WITH VINO SANTO LIQUOROSO..... (* 1-3-8)	€	10,00
APPLE TARTE TATIN WITH 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 ^(*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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