



TARTARE & CARPACCIO

	BUFFALO	BEEF
Tartare with burrata cheese stracciatella and Cantabrico's anchovies	22	20
Tartare with hazelnut, ginger and sunchoke	22	20
Classic tartare in show cooking	26	24
Tartare with Castelmagno cream and truffle	23	21
Tartare with potato quenelle and boiled egg and saffron mayonnaise	22	20
Amberjack tartare, lime dressing and chopped pistachios		18
Prawns tartare, avocando and pineapple emulsion		18
Chianina carpaccio, celery heart and shavings of parmesan cheese		18
Marinated Umbria's free-range pork fillet, citrus fruits, grilled artichokes in oil and raspberry vinegar		15
Gravelax salmon carpaccio, salty cheese cake and green apple		18
Marinated meagre carpaccio		15

APPETIZERS

Selection of Umbria's free-range pork cold cuts with 'Brustengo' bread	13
Selection of Umbrian cheese	13
Tomato crispy egg and red onion caramelized petals	11
Tempura courgette flowers with fior di latte mousse, Cantabrico anchovies and red pepper cream	12
Parmesan panna cotta, courgette tagliatelle and bread chips	12
Blanched scallop in cocoa butter, pea cream and potato cristall	15



MAIN COURSES

Creamed carnaroli risotto cartizze with citrus fruits marinated salmon and burrata cheese stracciatella	16
Paccheri pasta with redfish ragù, cherry tomatoes and chive	16
Cod bauletto, yellow tomatoes confit, mullet bottarga and thyme bread crumbles	16
Chitarrini pasta with white white ragout of Chianina beef and saffron cream	15
Umbricelli pasta water and flour with black Umbrian truffle	15
Pennoni pasta bronze drawn carbonara	15
Potatoes tortelloni with ciauscolo salami on Castelmagno fondue and chiodini mushrooms	16

SECOND COURSES

Our special 3 peppers fillet of beef	25
Wild pork mignonettes, Ancienne mustard, red beer concentrate and green beans	18
Rabbit steak carved with potatoes and olives, stir fried spinach	18
Brased veal with Grechetto di Montefalco wine, potatoes parmentier and julienne vegetables	18
Blanched fish steak, tomatoe concassè, capers and Taggiasca olives	22

FROM THE GRILL

Fillet of white Apennine veal	22
Beef tagliata	19
Marinated lamb chops with herbs	20
Sliced Umbrian wild pork fillet with rocket and balsamic spice emulsion	17





DESSERTS

Our Zuppa Inglese	7
Shortbread with lemon cream and berries	7
Sponge cake sandwich, strawberry compote, mint and dark chocolate	7
Puff pastry with chantilly cream and Domori chocolate dark drops	7
Vin Santo creamy and almond biscuit crumble	7
Fruit platter	7

