



TARTARE & CARPACCIO

| | HOAX | BEEF |
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| 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

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| 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 for 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

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| 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

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| 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

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|---|----|
| 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

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|---|---|
| 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 |

