

Menu

STARTERS

Potato and Porcini mushroom flan with sweet cheese fondue and fresh truffle	[1][3][7]	€ 12
Wild Salmon Tartare, esotic fruit and lemon caviar	[4][9]	€ 13
Melon, buffalo mozzarella, summer truffle and mill olive oil	[7]	€ 12
Umbrian "Arvoltolo" (fried flat bread), cheese melt, "Lupatelli" cured ham, honey and walnuts.	[1][7][8]	€ 12
Steak tartare, deep-fried egg yolk, sweating onions and spelt waffle	[1][3][12]	€ 13
Grilled octopus, celeriac and purple potatoes	[7][9][13]	€ 13

FIRST COURSES

Gragnano's Paccheri Pasta, cherry tomato, "pecorino di fossa" cheese and crunchy "Cinta Senese" pork cheek	[1][7]	€ 11
Taleggio cheese stuffed potato gnocchi, Vanilla butter and truffle	[1][7]	€ 13
Sagrantino picci noodles pasta, white "Chianina" ragout and wild herbs breadcrumbs	[1][9][11]	€ 12
Tortello filled with burrata cheese, yellow plum tomatoes sauce and basil pesto	[1][7]	€ 13
Home-made Taglierini Pasta with Homarus lobster and pistachios from Bronte	[1][2][8]	€ 14
Spaghetti Mancini, clams, bottarga, lime and mynt	[1][2][4][13]	€ 14

CHEESES

National cheese selection, honey, jam, mustard and warm brioche

€ 15

ALL THE DISHES ON THIS MENU MAY CONTAIN TRACES OF ALLERGENS INDICATED WITH A NUMBER OF THE FOLLOWING LIST:

[1] = CEREALS CONTAINING GLUTEN
[2] = SHELLFISH
[3] = EGGS
[4] = FISH

[5] = PEANUTS
[6] = SOY
[7] = MILK
[8] = WALNUTS

[9] = CELERIAC
[10] = SESAME
[11] = SULPHUR DIOXIDE
[12] = MUSTARD

[13] = MOLLUSCS
[14] = LUPIN

PLEASE INFORM THE STAFF SERVING IN CASE OF ALLERGIES OR INTOLERANCES

Menu

MAIN COURSES

Veal rump cooked at low temperature on crispy salad and blueberry sauce	[1]	€ 18
Pistachio crusted lamb sirloin and Roman artichoke	[8][12]	€ 18
Seared Sashimi Tuna, marinated vegetables and mango sauce	[4][9]	€ 18
Eggplant nuggets, basil oil and Greek yogurt	[1][3][7]	€ 14
Sliced steak with maldon salt and rustic grilled potatoes		€ 18
Beef fillet with Sagrantino sauce, truffle and ricotta cheese flan	[3][7][11]	€ 24

DESSERT

Sambuca and peach Cheesecake	[1][7]	€ 8
Almonds meringue Millefeuille, mascarpone cream and strawberries	[3][7][9]	€ 8
Hazelnut shortcrust pastry pie, lemon cream and raspberries	[1][3][7][8]	€ 8
Mango semifreddo and its sauce	[7]	€ 8
Chocolate lava cake and lavender ice-cream	[1][7][8]	€ 8
Chilled trifle basket and its ice cream	[1][3]	€ 8
Sliced fresh fruit with mojito ice cream	[11]	€ 8

Naturalized water DM. 25 2012	€ 2
Nepi water	€ 2,5
San Pellegrino water	€ 3

Coffee	€ 1,5
Tea	€ 4,5
Cover charge	€ 2

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In some periods of the year, high quality frozen products could be used