

STARTERS

CHEESE-TASTING FROM POGGIOVALLE DAIRY € 14.00

crescenza, cow's cheese, ricotta, seasoned primo sale served
with our jam and sweet-and-sour vegetables (7)

SELECTION OF TRADITIONAL COLD CUTS € 18.00

tuscan ham, capocollo, finocchiona, pork dried sausage,
pink pepper flavoured ham julienne (1,7)

MARINATED CHIANINA BEEF AND MELON* € 14.00

with balsamic vinegar cream and Grana cheese (7)

CHIANINA RAW BEEF € 12.00

beaten with a knife with sour cream and chives
Central Apennine white beef (1,3,4,9,10,11)

TUSCAN PÂTÉ € 10.00

with bread croûtons (1,4,8)

EGGPLANT PARMIGIANA* € 12.00

with Poggiovalle ricotta mousse (1,3,7)

FIRST COURSES

WILD BOAR CINGHIALE * € 16.00

with red onion and raspberry mousse (1,3,7,9,12)

POTATO, RICOTTA AND SPINACH GNOCCHI * € 16.00

with tomato sauce and pancetta crumble (1,3,7,12)

PICI WITH UMBRIAN PESTO * € 14.00

with caramelized cherry tomatoes and aged salted ricotta (1,3,7,8)

CREMA DI CECI UMBRI € 12.00

con cicoria e mandorle dorate (11)

EGG TAGLIATELLE * € 12.00

with our homemade ragoût (1,3,9)

0 KM ANCIENT CAPPELLI WHEAT FUSILLI € 12.00

with our homemade ragoût (1,9)

SECOND COURSES

CINTA SENESE PORK SAUSAGE* € 18.00

50 cm skewer char-grilled with mixed salad, fruit and apple vinegar ⁽¹²⁾

VENISON PEPOSO* € 18.00

(7,9,12)

UMBRIAN PORK CAPOCOLLO SKEWER* € 14.00

with chestnuts and primosale cheese ⁽⁷⁾

FROM OUR BARBECUE

CHIANINA T-BONE STEAK Central Apennine white beef (minimum weight 1,2 Kg)	€ 7,50 l'etto
CHIANINA RIB-EYE STEAK Central Apennine white beef (minimum weight 1,2 Kg)	€ 7,00 l'etto

SIDE DISHES

KING OYSTER MUSHROOM € 7.00

from the De Veteris brothers' farm ⁽¹²⁾

MIXED FRIED GARDEN VEGETABLES ⁽¹⁾ € 6.00

GARDEN SALAD € 6.00

with fresh fruit and balsamic vinegar ⁽²⁾

POTATOES WITH COARSE SALT € 6.00

Artisan Bread and Breadsticks

made with type 1 "Gentilrosso" flour and whole wheat flour ⁽¹⁾

ALLERGENS 1. Gluten 2. Shellfish 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk 8. Dried fruit 9. Celery 10. Mustard 11. Sesame seeds
12. Sulphur dioxide and sulphites 13. Lupines 14. Molluscs.

If you suffer from any allergies or food intolerances, report it to our staff. Next to each course there are numbers that refer to the allergens listed above. We point out that it is not possible to rule out eventual cross contamination.

* Products marked with an asterisk may be frozen depending on availability and seasonality.

Some products fresh or semi-processed, of animal or vegetable origin, as well as fish products administered raw, are subjected to rapid blast chilling to ensure quality and safety, as described in the HACCP Plan pursuant to Reg. CE852/04 and Reg. CE853/04.

One of our staff in charge is at your disposal to provide any support of information with regard to the food products mentioned above