

STARTER

L'UOVO

EGG COOKED AT LOW TEMPERATURE WITH SAFFRON POTATO CREAM,
TRUFFLE AND CRISPY TOPS (1-3-7) 13,00

I RISI

UMBRIAN FOREST-FLAVOURED ARANCINA (1-3-7-9) 12,00

LA TARTARE

CITRUS-FLAVOURED TARTARE OF SEASONED ROUND OF BEEF WITH
MUSTARD MAYONNAISE (1-3-10) 16,00

I LEGUMI

HUMMUS DI FAGIOLINA DEL TRASIMENO CON PRIMIZIE AUTUNNALI DEL
NOSTRO ORTO (9) 18,00



FIRST COURSES

IL TORTELLO

PUMPKIN TORTELLO ON PECORINO FONDUE, AMARETTO CRUMBLE AND
SAGE POWDER (1-3-7) 16,00

I MALTAGLIATI

MALTAGLIATI WITH CHESTNUT FLOUR WITH CABBAGE AND TRUFFLE
PUREED SOUP (1-3-8-9) 18,00

LO SPAGHETTONE

SPAGHETTONE MONOGRANO WHIPPED WITH CODFISH WITH CAPERS
AND OLIVES POWDER (1-4) 18,00

L'ORZO

BARLEY WITH CARDONCELLI MUSHROOMS, TRUFFLE AND GOLD FROM
OUR BORCHI (1-9) 17,00



MAIN COURSES

IL MANZO

ESCALOPED BEEF CHOP WITH TUBERS AND ROOTS 20,00

IL BACCALA'

PERUGINA-STYLE COD HEART BREADCRUMBED IN PANKO, WITH
PUMPKIN AND SULTANA MIXTURE (1-3-4) 18,00

IL MAIALINO

UMBRIAN PIGLET IN SUNDAY SAUCE WITH CRISPY CHICORY (9) 17,00

LA FARAONA

STUFFED GUINEA FOWL BREAST AND LEG WITH HAZELNUTS, OLIVES AND
ITS OWN PATÉ (8-9) 17,00



DESSERTS

LA LEMON CURD

SHORTCRUST PASTRY TART WITH LEMON CURD, RED FRUITS AND BURNT
MERINGUE (1-3-7) 9,00

IL SEMIFREDDO

CRUNCHY ALMOND PARFAIT AND PEANUT TOFFEE SAUCE (3-7-8) 9,00

IL CANNOLO

DECOMPOSED CANNOLI WITH WHITE CHOCOLATE RICOTTA CREAM
AND CANDIED FRUIT (1-3-7-8) 10,00

LA CRESCIONDA

CRESCIONDA SPOLETINA WITH THREE CHOCOLATES AND GLAZED CHESTNUTS
(1-3-5-8) 10,00



ALLERGENS

1. CEREALS WITH GLUTEN

(WHEAT, SPELT, KHORASAN WHEAT, RYE, BARLEY, OAT)

2. CRUSTACEANS

3. EGGS

4. FISH

5. PEANUT

6. SOY

7. MILK & MILK-BASED PRODUCTS

(LACTOSE INCLUDED)

8. NUT

(HALMOND, HAZELNUT, WALNUT, CASHEW NUTS, PECAN NUTS, BRAZIL NUTS, PISTACHIOS, MACADAMIA NUTS, QUEENSLAND NUTS)

9. CELERY

10. MUSTARD

11. SESAME SEEDS

12. SULPHUR DIOXIDE AND SULPHITES

(IF MORE THAN 10MG/KG OR 10MG/L)

13. LUPINI BEANS

14. SHELLFISH

