Allergens

1. CEREAL 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. SESAMI SEEDS; 12. SULPHUR DIOXIDE AND SULPHITES if more than 10 mg/Kg or 10 mg/Liter; 13. LUPINI BEANS; 14. SHELLFISH

Service 3,50

STARTERS

L'Autunno

Smoked stale black bread mousse
with porcini mushrooms and tench 17
(1,4,8,9)

L'Arancina

Arancina with umbrian
flavours and truffle 18
(1,3,7)

La Zuppa

Chickling vetch, chestnuts
and mushrooms soup 15
(9)

Il Bollito

Mixed boiled meats
and vegetables 18
(8,9)

I Formaggi

Selection of umbrian cheeses
paired with Muffato wine 21
(7,8)

First COURSES

Il Risotto

Golden-amber carnaroli risotto,
onion compote and marinated
silverside
(4,7,8,9) 20

Lo Gnocco

Pumpkin gnocchi with quail and truffle,
served on a creamy savoy cabbage
purée and its reduced sauce
(1,3,7,8,9) 22

I Maltagliati

Maltagliati pasta with chestnuts,
chickpeas and pike in brown butter
(1,4,7,9) 19

La Lasagnetta

Hand-rolled lasagnetta
with local wild boar ragout
(1,3,7,9) 20

La Pasta Margherita

Margherita pasta stuffed
with cauliflower, broccoli cream
and raisin toasted bread
(1,3,7) 19

Main COURSES

Il Luccio

Pike-perch fillet "Perugina-style"
with prunes and toasted pine nuts 22
(1,4,8,9)

Il Cinghiale

Wild boar meatballs
with roveja cream and truffle 20
(1,3,7,8,9)

L'Agnello

Lamb variation with stuffed spring
onions and its own sauce 25
(8,9)

L'Anatra

Marsala-braised duck leg,
citrus reduction and "baked potatoes" 24
(3,7,9)

From the Grill*

Chianina Ribeye Steak ..... 10 x 100 g
Chianina Florentine Steak ..... 12 x 100 g
Top Sirloin cap 28

* Not included in the half-board

DESSERTS

Il Semifreddo

Almond brittle semifreddo
with peanut toffee sauce
(lactose-free and gluten-free)
(3,8) 10

Essenza

Chestnut "Essenza"
with vanilla persimmon sauce
(1,2,3,7) 11

Il Sorbetto

Tangerine and ginger sorbet,
with soft "muffato nobile" biscuit
(1,3,7,8) 12

Il Cannolo

Deconstructed cannolo
with white chocolate ricotta cream
and candied fruit
(1,3,7,8) 11

Il Cioccolato

"Memories of a snack...
Bread and chocolate"
(1,3,7,8) 14

Our restaurant Essenza focus on using the highest quality of raw materials, using mainly the products, grown and made in our farm (extra virgin Oil Bio, Vegetables, Eggs, Honey, Saffron).

The rest of the products come from the neighbourhood, from small producers hands wise and wise skills. It's the authentic flavour that led us to them, it's their passion that has won us over.

Our Chef Federico propose a local cuisine, searching for the authentic taste in the story and in the tradition of the Umbrian dishes, both noble and popular proposing them in an "essential" way, enhancing the quality of the raw material with exaltations of flavours,

the use of herbs and aromas that end in never banal combinations, respectful of the recipe, of ample substance, excellent taste and fascinating at a glance. The menu follows the seasons and the production of the garden, with dedication and respect.

SMALL LUXURY HOTELS OF THE WORLD™