

# FOCACCE

**AL ROSMARINO** € 7,90

Salt, olive oil, rosmarin

**CON PROSCIUTTO CRUDO** € 15,90

Ham, mozzarella and olive oil

**CON LA MORTADELLA** €

4,90

Mortadella, mozzarella and olive oil

**VEGGY** € 14,90

Vegetables, mozzarella and olive oil

## DEGUSTAZIONE BRUSCHETTE CON POMODORO, CAPONATA, TARTUFO, FORMAGGIO E ALICI

Bruschette with tomatoes, fried eggplants, truffle sauce, cheese and anchovies

1 Person €14,90

2 Persons €24,90

## INSALATA DI RUCOLA, GRANA, MELOGRANO E POMODORINI

Rucola salad with grana cheese, cherry tomatoes and pomegranate

€15,90

## VERDURE GRIGLIATE E FORMAGGIO

Stir fried vegetables and cheeses

€13,90

## CAPONATA DI MELANZANE E CAPRINO FLAMBÉ

Fried eggplants with tomatoes, capers, nuts and goat cheese flambe´

€15,90

## INSALATA UMBRA CON POMODORI SECCHI, OLIVE, CAPRINO E MIELE

Salad with goat cheese, dried tomatoes, olives and honey

€16,90

## POLENTA CON SPIANATA ROMANA, E FORMAGGIO

Polenta with spianata romana salami and cheese

€14,90

## PASTA

### **TAGLIOLINI AL TARTUFO**

Handmade pasta with truffle

€24,90

### **TAGLIOLINI ALLE VONGOLE**

Handmade pasta with venus clams in a white wine sauce

€19,90

### **LASAGNA TRADIZIONALE**

Home made lasagna with Bolognese sauce, besciamel and Parmigiano cheese

€13,90

### **RAVIOLI DELLA CASA**

Vegetarian ravioli with butter, sage and Parmigiano

€18,90

### **ORECCHIETTE CON GAMBERI E CREMA DI CIME DI RAPA**

Orecchiette with shrimps and turnip tops

€17,90

## SECONDI

### **TAGLIATA DI ROASTBEEF ARGENTINO SU RUCOLA, PATATE AL ROSMARINO E SALE A SCAGLIE**

Argentinian roast beef on rocket salad,

rosemary potatoes and salt flakes

€34,90

### **FILETTO DI ORATA AL VINO BIANCO, CAPPERI E OLIVE CON PURE' DI PATATE**

Dorado fish (bream) fillets in a white wine sauce, capers and Olives on mashed potatoes

€29,90

### **SPIEDO DI SALSICCIA E VERDURE SU POLENTA E SALSA DI TALEGGIO**

Salsiccia and vegetables on a spit with polenta and Taleggio cheese sauce

€28,90

### **FILETTO DI SALMONE IN CROSTA DI PAPAVERO CON VERDURE E PURE' DI PATATE E ZUCCHINE**

Poppy seed-crusted salmon fillet with vegetables and potatoes courgette purée

€28,90

EXTRA BREAD

€1,90

## ANTIPASTI

### OLIVE MISTE

Olives selection  
€6,90

### TAGLIERE GOURMET

Parma ham, mortadella, salami,  
cheeses, buffalo mozzarella and  
vegetables

1 Person €19,90

2 Person €35,90

### VARIAZIONE DI FORMAGGI

Cheeses selection  
1 Person €13,90  
2 Persons €24,90

### CALAMARETTI ALLA DIAVOLA CON PURE DI CECI

Baby calamari with chili  
chickpeas puree  
€17,90

### CARPACCIO TARTUFO

Beef carpaccio with truffle  
€16,90

### CARPACCIO RUCOLA

Beef carpaccio with Rucola  
€14,90

### VITELLO TONNATO

Veal meat with tuna and capers  
sauce €16,90

### BURRATA SU COUSCOUS AL PESTO DI BASILICO

Burrata cheese with basil  
couscous €16,90

## DESSERT

€7,90

### TIRAMISÚ

### PANNA COTTA

### TARTUFINI AL CIOCCOLATO

### GELATO ALLE CREME

### SORBETTO

### MOUSSE AL CIOCCOLATO

### CANTUCCI E PASSITO

For our guests with food intolerance, a  
separate allergy identification list is  
available  
for the range of food we sell.  
Please ask our staff.

*Mitten in Umbrien, auf sanften  
Hängen die  
in Süden das umbrische Tal  
abgrenzen, nur wenige Kilometer  
von Assisi, Todi und Spoleto  
entfern, wird eine der wertvollsten  
Rebsorten Italiens angebaut,  
Der Sagrantino zwischen den  
Weinbergen und Olivenhainen,  
vorbei an Hügeln die nur so von  
Türmen, Burgen und  
mittelalterlichen Festungen  
trotzen, erstreckt sich die  
Kulturelle und önologische  
Strada del Sagrantino.*

