

FOCACCE

AL ROSMARINO

€ 7,90

Salt, olive oil, rosmarin

CON PROSCIUTTO CRUDO DI SAN DANIELE

San Daniele Ham, mozzarella and olive oil

€ 15,90

CON LA MORTADELLA

Mortadella, mozzarella and olive oil € 14,90

VEGGY

Vegetables, mozzarella and olive oil € 14,90

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

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

1Person € 14,90

2Persons € 24,90

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

INSALATA DI POLIPO CON PATATE, SEDANO, OLIO E LIMONE

NEW

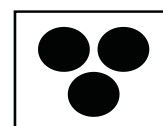
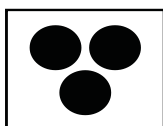
Octopus salad with potatoes, celery, oil and
lemon

€ 17,90

INSALATA DI ASPARAGI CON PROSCIUTTO DI SAN DANIELE, FRAGOLE E RUCOLA **NEW**

Asparagus salad with San Daniele ham,
strawberries and rucola

€ 16,90



PASTA

RISOTTO DI ASPARAGI VERDI E GORGONZOLA **NEW**

Risotto with green asparagus and
gorgonzola

€ 19,90

MEZZI PACCHERI CON RAGU` DI MANZO E OLIVE SECHE **NEW**

Mezzi paccheri with beef ragú and dried olives

€ 19,90

TAGLIOLINI AL TARTUFO

Handmade pasta with truffle

€ 24,90

TAGLIOLINI ALLE VONGOLE

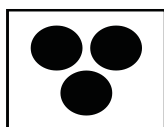
Handmade pasta with venus clams in a
white wine sauce

€ 19,90

LASAGNA TRADIZIONALE

Home made lasagna with Bolognese
sauce, besciamel and Parmigiano cheese

€ 13,90



SECONDI

ROASTBEEF ARGENTINO SU RUCOLA, PATATE AL ROSMARINO E SALE A SCAGLIE

Argentinian Roastbeef on rocket salad,
rosemary potatoes and salt flakes

€ 34,90

TOMAHAWK DI MAIALE DUROC CON ASPARAGI BIANCHI, CAPRINO E CIPOLLA CARAMELLATA **NEW**

Duroc pork tomahawk with white
asparagus, goat cheese and caramelized
onion

€ 32,90

POLIPO COTTO A BASSA TEMPERATURA CON SPUMA DI ASPARAGI VERDI, POMODORI DATTERINI **NEW**

Octopus cooked at low temperature with green
asparagus mousse, cherry tomatoes

€ 29,90

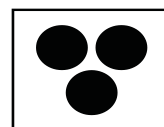
FILETTO DI ORATA AL VINO BIANCO, SALVIA E POMODORINI CON PURE´ DI PATATE

Dorado fish (bream) filets in a white wine
sauce, sage and cherry tomatoes and mush
potatoes

€ 29,90

EXTRA BREAD

€ 1,90



ANTIPASTI

OLIVE MISTE

Olives selection € 6,90

TAGLIERE GOURMET

San Daniele ham, mortadella, salami, cheeses, buffalo mozzarella and vegetables

1 Person € 19,90

2 Persons € 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

€ 16,90

Veal meat with tuna and capers sauce

BURRATA SU COUSCOUS AL PESTO DI BASILICO

€ 16,90

Burrata cheese with basil couscous

DESSERT

MOUSSE DI CARMELLO CON RABBARO E SALSA DI FRAGOLA

NEW € 8,90

CIAMBELLA E MOUSSE DI CIOCCOLATO BIANCO **NEW**

€ 8,90

TIRAMISÚ

€ 7,90

PANNA COTTA

€ 7,90

CANTUCCI E PASSITO

€ 7,90

GELATO ALLE CREME

€ 7,90

SORBETTO

€ 7,90

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

Wifi Password:

SAGRANTINO 200606052014

Sagrantino

Wine Bar

*Mitten in Umbrien, auf sanften
Hängen die
in Süden das umbrische Tal abgrenzen, nur
wenige Kilometer von Assisi, Todi und
Spoleto entfernt, 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.*

