

# FOCACCE

## AL ROSMARINO **vegan**

Salt, olive oil, rosemary<sup>(a)</sup> € 8,90

## CON PROSCIUTTO DI SAN DANIELE

San Daniele ham<sup>(2)</sup>, mozzarella<sup>(g)</sup> and olive oil<sup>(a)</sup> € 16,90

## CON MORTADELLA

Mortadella<sup>(2)</sup>, mozzarella<sup>(g)</sup> and olive oil<sup>(a)</sup> € 15,90

## VEGGY **veggie/vegan**

Grilled vegetables, mozzarella<sup>(g)</sup> and olive oil<sup>(a)</sup> € 15,90

## DEGUSTAZIONE BRUSCHETTE CON POMODORO, CAPONATA, PÂTÉ DI TARTUFO E FUNGHI, CREMA DI ZUCCHINE E NOCI

### **vegan**

Bruschettas<sup>(a)</sup> with tomatoes, braised eggplants<sup>(h,i)</sup>, truffle and mushrooms pâté, zucchini cream and walnuts<sup>(h)</sup>

1 person € 14,90

2 people € 25,90

## VERDURE GRIGLIATE E

### FORMAGGIO **veggie**

Grilled vegetables and cheeses<sup>(g)</sup>

€ 13,90

## CAPONATA DI MELANZANE E

### CAPRINO FLAMBÉ **veggie/vegan**

Braised eggplants<sup>(i)</sup> with tomatoes, raisins, nuts<sup>(h)</sup> and flambé goat cheese<sup>(g)</sup> € 16,90

## INSALATA UMBRA CON POMODORI SECCHI, OLIVE, CAPRINO

### E MIELE **veggie/vegan**

Salad with goat cheese<sup>(g)</sup>, dried tomatoes<sup>(l)</sup>, olives and honey

€ 17,90

## BURRATA SU CROSTONE DI PANE

### CON POMODORINI CONFIT **veggie**

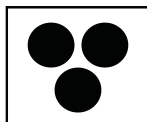
Burrata<sup>(g)</sup> served on toasted bread<sup>(a)</sup> with cherry tomatoes

€ 18,90

## INSALATA DI POLPO SU COUS COUS CON PATATE, CETRIOLI, SEDANO E RAVANELLI

Octopus<sup>(n)</sup> salad served on couscous<sup>(a)</sup> with potatoes, cucumbers, celery<sup>(i)</sup> and radish

€ 19,90



## PASTA

### **TAGLIOLINI AL TARTUFO veggie**

Homemade pasta<sup>(a)</sup> with fresh truffle<sup>(g)</sup>

€ 25,90

### **TAGLIOLINI AL GRANCHIO BLU E SALICORNIA DI MARE**

Homemade pasta<sup>(a)</sup> with blue crab<sup>(b,c,d)</sup> and samphire

€ 23,90

### **LASAGNA TRADIZIONALE**

Lasagna with bolognese sauce, béchamel and Parmesan

€ 17,90

### **CASERECCE CON RAGÚ DI VITELLO**

Caserecce pasta<sup>(a)</sup> with veal ragout

€ 22,90

### **RISOTTO CON RADICCHIO E GORGONZOLA veggie**

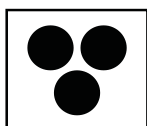
Risotto with radicchio and Gorgonzola<sup>(g)</sup>

€ 21,90

### **RAVIOLI DELLA CASA veggie**

Homemade ravioli<sup>(a,c)</sup> with butter<sup>(g)</sup> and sage

€ 23,90



## SECONDI

### **ROASTBEEF ARGENTINO CON PATATE ARROSTITE, CAROTE E PORRO**

Argentinian roast beef<sup>(8,h)</sup> with potatoes, carrots and leek

€ 34,90

### **POLPO GRIGLIATO CON TORTINO DI PATATE E ZUCCHINE E POMODORINI**

Grilled octopus<sup>(n)</sup> served with a potatoes and zucchini soufflé<sup>(g,c)</sup> and cherry tomatoes

€ 32,90

### **COSTOLETTA DI MAIALE DUROC CON PUREA DI PATATE E PARMIGIANO E PISELLI**

Duroc pork chop with a potatoes and Parmesan purée<sup>(g)</sup>, peas and cherry tomatoes

€ 33,90

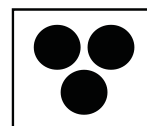
### **FILETTO DI TRIGLIA IN Crosta DI PANE E LIMONE CON LENTICCHIE BELUGA E PEPERONI**

Red mullet fillet<sup>(d,6)</sup> in a lemon-flavored bread crust<sup>(a)</sup> with Beluga lentils, peppers and cherry tomatoes

€ 29,90

### **EXTRA BREAD**

€ 1,90



## ANTIPASTI

### OLIVE MISTE **vegan**

Olive selection € 6,90

### TAGLIERE GOURMET

San Daniele ham<sup>(2)</sup>, mortadella<sup>(2)</sup>, salami<sup>(2)</sup>,  
cheeses<sup>(g)</sup> and grilled vegetables

1 person € 19,90

2 people € 37,90

### VARIAZIONE DI FORMAGGI **veggie**

Cheese<sup>(g)</sup> selection

1 person € 14,90

2 people € 27,90

### CALAMARETTI ALLA DIAVOLA CON PUREA DI CECI

Spicy baby squids<sup>(m,i,d)</sup> with chickpeas  
purée € 19,90

### CARPACCIO RUCOLA E PARMIGIANO

Beef carpaccio with rocket, Parmesan<sup>(g)</sup>  
and cherry tomatoes € 16,90

### CARPACCIO AL TARTUFO

Beef carpaccio with truffle € 17,90

### VITELLO TONNATO

Sliced veal with tuna-flavored sauce and  
capers € 16,90

### CAPRESE DI BUFALA CON PESTO AL BASILICO, ANACARDI TOSTATI E CROSTINI **veggie**

Buffalo mozzarella<sup>(g)</sup> caprese  
with basil pesto, toasted cashews<sup>(h)</sup> and  
croutons<sup>(a)</sup>

€16,90

## DESSERT

### BABA AL RUM CON CREMA PASTICCERA E CILIEGIE<sup>(a,c,g)</sup>

€ 9,90

### MOUSSE AL CIOCCOLATO BIANCO CON FRAGOLE<sup>(a,c,g)</sup>

€ 8,90

### TIRAMISÚ<sup>(a,c,g,9)</sup>

€ 8,90

### PANNA COTTA<sup>(g)</sup>

€ 7,90

### CANTUCCI E PASSITO<sup>(a,c,h,g)</sup>

€ 7,90

### GELATO ALLE CREME<sup>(g)</sup>

€ 7,90

### SORBETTO **vegan**

€7,90

## DEGUSTAZIONE DESSERT

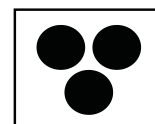
€25,90

For two or more people

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: sagrantino

Password: 200606052014



*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.*

# Sagrantino

Wine Bar

