

Hors d'Oeuvres

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*“Roman style” artichoke
filled of lamb’s offal with Tuscan lard and red potato puré
Fifteeneuro*

*Cassatina of buffalo ricotta cheese and salmon tartare
rolled in smoked Irish salmon and its own caviar
Eighteeneuro*

*Special salad of fine herbs, pomegranate,
and goat cheese flakes
Seventeeneuro*

*Chicory salad in anchovy and garlic sauce,
with roasted large eel,
green apple and smoked sardine
Eighteeneuro*

*Fried Artichokes “Giudia style”
And vegetables in Tempura
Eighteeneuro*

*Ancient recipe from Umbria:
Cardoon Parmigiana with jerusalem artichoke chips and crispy wafer
Eighteeneuro*

*Double breaded and fried “Rocaverano” Goat cheese bites
and candied percimmon
Eighteeneuro*

*Water 2,00 Euro Bread 1,50 Euro pp
For the high quality and possibility of finding products used,
some dishes may appear different or may be not available, apologize*

First Courses

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*Squid and homemade egg stracci with
tea smoked little tomatoes, cress, chives and aromatic pepper
Twentyfiveeuro*

*Homemade potato gnocchi with mountain cheese fondue
and black truffle
Twentyseveneuro*

*Sardinian toasted cous cous with flat lobster bisque
And seafood
Twentyfour euro*

*Large fettuccine with artichokes and prawns
Twentysix euro*

*Artisanal tortellini in capon consommé
Twentyfour euro*

*“Cacio & pepe”
Homemade pasta with pecorino cheese, black pepper
And zucchini flowers
Twentytwoeuro*

*Malfatti pasta with Christmas' Eve sauce
Twentyfour euro*

Egg handmade pasta is all elaborated in our kitchen.

Main Courses
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*Sword fish “Matalotta style” with raisins, pine nuts and olives
on spelt cous cous
Twentyfiveeuro*

*Stock fish with white cornmeal mush and late radicchio
Twentysixeuro*

*Steamed Cod fish with mushrooms in vegetable sauce
and black garlic
Twentyeighteuro*

*Quail rollé stuffed with pears and chestnuts
Twentyfoureuro*

*Baby pork cooked at low temperature
In apple sauce, and caramelized sorbs
Twentyseveneuro*

*Beef Tagliata marinated in a drug shell and served in Tataki
(a technique that keeps crust browned and
hot, and cold, rear and soft inside)
served with green vegetables
Twentynineeuro*

*Duck breast cooked on the skin with black truffle
and late radicchio with almond
Twentynineeuro*

Desserts
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*Gran chocolate dessert :
Different kind to taste chocolate
Fifteeneuro*

*Tarte of lemon cooked in its peel
and yogurt ice-cream with wild strawberries
Thirteeneuro*

*Hot Zabaione cream in cup with Pedro Jimenez
With marron glacé and amaretti
Thirteeneuro*

*Our Tiramisù
Teneuro*

*Torrone Semifreddo and hot chocolate
Teneuro*

*Apple Tart Tatin
Teneuro*