

DESSERTS

PISTACHIO AND CHOCOLATE FONDANT Pistachio/chocolate/spiced ice cream (12 minutes cooking time)	€ 8,00 (1, 3, 8, 7) *
CANTUCCI AND VIN SANTO WINE PARFAIT Almond biscuits/sweet wine parfait	€ 7,00 (1, 3, 7, 12, 8) *
COLD STRAWBERRY SOUP AND MANGO ICE CREAM Strawberry cold soup/mango ice cream/almond crumble	€ 6,00 (7) *
ICE CREAM CORNER 3 flavors to choose from Pistachio/ancient cream/mandarin/mango/lemon and vodka chocolate and rum/orange and Campari strawberry and prosecco/lemon	€ 5,00 (1, 3, 7, 12) *
SELECTION OF FRUIT WITH SORBET Selection of fruit with sorbet	€ 22,00 (1, 7, 8) *

STARTER

TAGLIERE POGGIOLEONE Ham/selection of Umbrian and Tuscan salumi/pecorino cheese bruschette with olive oil and cherry tomatoes/ fruit compote	€ 28,00 (1,7) *
VEAL Veal rump/valerian salad/mayonnaise/tuna/capers	€ 12,00 (1, 3) *
SALMON Salmon carpaccio/Avocado/mesculun salad	€ 25,00 (4) *
HAM Ham/Porto sweet wine and melon/bruschetta with olive oil 'Contea di Laviano'	€11,00 (1, 12) *
BEEF TARTARE Beef tartare/mayonnaise/mustard/mesculun salad/red onion/red pepper balsamic vinaigrette/parmesan leaves	€ 18,00 (3, 12, 7) *

BREAD AND COVER € 2,50

^{*} Frozen and/or blast chilled products at -18°C. In compliance with the requirements of the law, the intended to be consumed raw has undergone preventive reclamation treatment. It could be kept at negative temperatures -20°C.

If you have food allergies and/or intolerance, ask our staff who will provide you with adeguate information on our food and drinks.





PASTA

MAIN COURSES

REGINELLE EGGS PASTA WITH ZUCCHINI Egg's pasta reginelle/zucchini cream/cherry tomatoes/zucchini flowers Parmesan Reggiano cheese	€ 12,00 (1, 3, 7)	TOMINO CHEESE PANFRIED AND GRILLED VEGETABLES Tomino cheese/grilled vegetables/basil	€ 10,00 (7)
PAPPARDELLE AND WILD BOAR Egg's pasta pappardelle/wild boar/juniper/aromatic vegetables tomato/red wine/Parmesan Reggiano	€ 14,00	SEA BASS	€ 20,00
	(1, 3, 7, 12, 9) *	Sea bass filet roasted/potatoes sauté/mesculun salad	(4) *
DUMBLINGS DEL CAMPAGNOLO	€ 13,00	TAGLIATA OF BEEF TENDERLOIN Beef tenderloin/potatoes/cherry tomatoes/rocket salad/parmesan leaves	€ 28,00
Dumplings/pork's sausage/red pepper/Parmesan Reggiano	(1, 3, 7, 9, 12) *		(250g) *
UMBRICELLI DEL SOTTOBOSCO	€ 20,00	DEVIL COCKEREL Baby Chicken/paprika/chilly olive oil/grilled vegetables (12 minutes cooking time)	€ 15,00
Umbricelli pasta/truffle/porcini mushrooms/Reggiano cheese	(1,7) *		*