

MENU

Dalle 12:00 alle 15:00 / Dalle 19:00 alle 23:00

ANTIPASTI / STARTERS

Gazpacho di datterini, stracciatella, pane al basilico Cherry tomatoes gazpacho, stracciatella cheese, basil bread (1,7,9)	16 €
Selezione di formaggi locali Local Fine cheeses selection (7)	20 €
Tartare di salmone scozzese, salsa ponzu, avocado, mango, ikura, mandorle, riso soffiato Scottish salmon tartare, ponzu sauce, avocado, mango, ikura, almonds, puffed rice (1,3,4,6,8)	26 €
Battuta di Chianina, maio alla rucola, scapece di zucchine, mandorle Chianina beef tartare, arugula mayo, zucchini marinated and fried, almonds (3,5,8)	22 €
Selezione di salumi locali Local cured meats fine selection (1)	18 €

INSALATONE/ MIXED SALAD

Panzanella, pesche, mango e basilico Panzanella salad, peaches, mango and basil (1,7)	20 €
Insalata caprese Mixed salad, buffalo mozzarella cheese, cherry tomatoes, basil, courgettes, aubergines, pine nuts (7,8)	22 €
Insalata di salmone Mixed salad, radishes, edamame, avocado, ginger, salmon sashimi, pineapple and seeds (4,8,11)	22 €
Insalata di pollo Mixed salad, grilled chicken, corn, avocado, cherry tomatoes, pecans, Caesar sauce, parmesan chips (3,7,8)	22 €

Elenco allergeni

Cereali e derivati (1), crostacei (2), uova (3), pesce (4), arachidi (5), soia (6), latte (7), frutta a guscio (8), sedano (9), senape (10), sesamo (11), anidride solforosa e solfiti (12), lupini (13), molluschi (14).

Cereals and derivatives containing gluten (1), crustaceans (2), eggs and by-products (3), fish (4), peanuts (5), soy (6), milk (7), fruits in shell (8), celery (9), mustard (10), sesame (11), sulfur dioxide and sulphites (12), lupine (13), molluscs (14).

PRIMI / FIRST COURSES

Mezze maniche “Grani Antichi Umbri”, bufala, datterini e basilico Mezze maniche pasta “Grani Antichi Umbri” buffalo cheese, cherry tomatoes, basil (1,7)	22 €
Tagliatelle al tartufo Tagliatelle egg pasta with black truffle (1,3,4,7)	36 €
Tortello di pappa al pomodoro, seppioline e friggiteli Tortello egg pasta filled with “pappa al pomodoro” baby cuttlefish, sweet green peppers (1,3,7,9)	26 €

SECONDI / MAIN COURSES

Branzino, latte di iceberg, bietole e olio al prezzemolo Sea bass, lettuce broth, chard and parsley oil (4,7)	26 €
Filetto di manzo, demi-glace al tartufo, cipolla e patata fondente Beef fillet with truffle demi-glace, fondant onion and potato (7,8,9,12)	38 €
Dalla griglia	
Costata “Etrusco Carni” – Umbrian grilled entrecôte	10€/etto
Cube roll “Etrusco Carni” – Umbrian grilled ribeye	10€/etto
Filetto - Grilled beef fillet	12€/etto

CONTORNI / SIDE DISHES

Patate al forno – Roasted potatoes Roasted potatoes	7 €
Patatine fritte French fries (5)	7 €
Verdure di stagione Seasonal vegetables	7 €
Coperto Cover	4 €