



MENU

APPETIZERS

Knife-grilled ham, new oil	12
Great tasting of cured meats and cheeses	20
Soft crispy egg, 30-month foam, black truffle	15
Fassona tartare, puntarelle, anchovies, lemon	14
Pink veal carpaccio, wild asparagus, cardoncelli mushrooms	16
Artichoke salad with ginger milk, lemon and toasted almonds	12
Rosemary Focaccia	7

FIRST COURSES

Carbonara with Truffle	15
Candy filled with buffalo mozzarella, wild asparagus, and confit cherry tomatoes	16
Braised beef tortello, potato and parmesan foam, Marsala	18
Colfiorito Organic Legume Soup	12
Tagliatella with Black Truffle and Zucchini Flowers	20

SECOND COURSES

Sliced veal with rosemary	24
Veal Slices with Black Truffle	28
Fiorentina	7.50 per hectogram
Crispy-crust pork with Sagrantino apple chutney	16
Boccabuto-style stuffed guinea fowl	18
Foligno-style cod*, plums, pine nuts	18
Veal cheek with Sagrantino	18



SIDE DISHES

Puntarelle Anchovies and Lemon	8
Fennel and orange carpaccio	7
Grass grazed again	7
Baked Potatoes	7
Roman-style artichokes	8

SWEETS

Tiramisu	7
Sagrantino Cheesecake	7
Chocolate cake* with ice cream	7
Homemade Tozzetti	6
Coffee flooded	6
Pear in Sagrantino, dark chocolate	9
Warm strudel, cream, ice cream and cinnamon	8

Water	2
Coffee	2,5
Amari	4
Passito	7
Covered	3

*Some products may be purchased already frozen or frozen by us.
To consult the list of allergens, contact the staff