



Menu of the Christmas Lunch

Appetizer of the house

*Artisanal charcuterie Umbrians
Cornish porcini mushrooms
Suppli rice made by us
Bruschetta with liver pate Umbria*

Bis the first course

*Ravioli with mozzarella and cottage cheese buffalo with fresh tomato and salty ricotta
Rigatoni Norcia style with black truffle pure*

Second Course (choice)

Pork socket crust with potatoes fire

or

Entrecôte steak cut in "Medioevo" style with seasonal vegetables

Sweet (choice)

Panettone the hot sabayon

or

Grand Marnier parfait with chocolate melted

Including wine: A glass of white wine or red wine per person

White: "Villa Conversino" Az.Ag. Philip's "Made with grapes from organic farming"

Red: "Villa Conversino" Az.Ag. Philip's "Made with grapes from organic farming"

The toast: A glass of Moscato d'Asti per person

Water and coffee

€ 40,00



Menu of the Christmas Lunch

A' la carte menu (minimum of two courses)

Appetizer of the house 14
Artisanal charcuterie Umbrians
Cornish porcini mushrooms
Suppli rice made by us
Bruschetta with liver pate Umbria

First Course

Cappelletti hand-made beef broth 15
Strangozzi home made with the truffle 15
Ravioli with mozzarella and cottage cheese buffalo with fresh tomato and salty ricotta 13

Second Course

Pork socket crust with potatoes fire 13
Entrecôte steak cut in "Medioevo" style with seasonal vegetables 15
Lamb stew with artichokes and grilled polenta 14

Sweet

Panettone the hot sabayon 4
Semifreddo with almonds and chocolate hot 5

Bread and cover 2

In order to ensure the quality, the dishes are almost all freshly prepared you can then a reasonable expectation



Children's menu

Penne with tomato sauce 8

Chicken cutlet with fries 12

Cup of vanilla ice cream 4

Bread and cover 2



Vegetarians menu

Mixed bruschetta with fresh seasonal vegetables 8

Ravioli with mozzarella and cottage cheese buffalo with fresh tomato and salty ricotta 13

Penne with tomato sauce € 8.00

Mixed grilled vegetables grilled € 12.00

Bread and cover € 2.00