



## *New Year menu*

*Soup of lentils and black truffle*

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*Norcia ham with robiola and rocket*

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*Hot polenta crouton with porcini mushrooms*

*Artichoke delight with parmesan sauce*

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*Risotto "La Pila Vecia" di Ferron with Sagrantino di Montefalco*

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*Cappellacci with ricotta and zucchini with toasted almonds and pecorino cheese  
aged in the pit of "Beltrami"*

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*Pork tenderloin wrapped with Cinta Senese  
on a bed of melted pecorino and caramelized pear*

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*Semifreddo al cioccolato e fragole fresche*

*White: Grechetto dei Colli Martani Az. Agr. Italo Di Filippo (organic wine)*

*Red: Sangiovese dell'Umbria Az. Agraria Italo Di Filippo (organic wine)*

*The year-end toast: Moscato d'Asti docg*

*Caffè*

**€ 70,00**