

Mid-August menu



Starter

Baked cherry tomato bruschetta
Cornish with wild mushrooms and porcini mushrooms
Typical handmade salamis from Umbria
Rice croquettes with sausage and cheese

First course

Noodles "strangozzi" pasta with ragout Umbria style

Second course

Roasted porchetta roll with herbs cooked in the oven

Side dish

New potatoes with wild fennel

Dessert

"Tiramisù" homemade

Drinks included:

A bottle of still or carbonated water every two people

A glass of "Villa Conversino" white or red wine per person Cantina Di Filippo

Drinks not included:

Coffee and digestives in general

Bread and blanket included

Price per person € 28.00

Fresh pasta is handmade

We prepare our dishes only with meat of animals bred in Italian farms

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