

Mid-August vegetarian menu



Starter

*Baked cherry tomato bruschetta
Cornish with wild mushrooms and porcini mushrooms
Pecorino cheeses of various ages
Bruschetta with oil from the Umbrian oil mill*

First course

Strangozzi with fresh seasonal vegetables

Second course

*Eggplant parmigiana "light" in the crock
(Grilled aubergines, tomato, ricotta and parmesan)*

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.*