



## *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*

### *First Course (choice)*

*Cappelletti handmade in meat broth  
or  
Norcina Rigatoni with pure black truffle*

### *Second Course (choice)*

*Porchetta in a crispy crust with baked potatoes  
or  
Entrecôte steak cut in "Medioevo" style with seasonal vegetables*

### *Sweet (choice)*

*Panettone the hot sabayon  
or  
Sara chocolate cake with melted chocolate*

*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**



## *Children's menu*

*Penne with tomato sauce  
Chicken cutlet with fries  
Cup of vanilla ice cream*

*water*

**€ 25,00**

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## *Vegetarians menu*

### *Starter*

*Seasoned cheeses from Umbria  
Panzerotto with porcini mushrooms  
Rice only made from cheese  
Baked cherry tomato bruschetta*

### *First course*

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

### *Second dish*

*Light eggplants parmigiana*

### *Sweet*

*Hot Zabaione Panettone*

*or*

*Sara chocolate cake with melted chocolate*

*Including: wine (A glass of white wine or red wine per person)*

*The white: "Villa Conversino" Az.Ag. Di Filippo "Produced with organically grown grapes"*

*Red: "Villa Conversino" Az.Ag. Di Filippo "Produced with organically grown grapes"*

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

*Water (one bottle every two people)*

**€ 40.00**