



Appetizer

<i>Potato flan with Parmesan cheese and mushroom cream</i>	15 €
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<i>Chianina carpaccio with ewe's milk cheese cream and summer ruffle</i>	18 €
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<i>Scrubbed eggs with summer truffle and toasted bread</i>	15 €
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<i>"Tagliere Umbro" :: a selection of cold cuts and cheeses with typical Umbrian bread(a kind of thick piadina) and home-made jams</i>	16 €
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<i>Purple potato cream with grilled polenta and creamed cod</i>	16 €
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<i>Red tuna tartare with avocado quenelle and mustard emulsion</i>	18 €
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First Courses

<i>Homemade Egg and flour "tagliatelle" pasta , with white Chianina ragout and saffron</i>	16€
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<i>Homemade water an flour «strangozzi» pasta with summer truffle</i>	18 €
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<i>Filled with red chicory «tortelli» with Taleggio cheese cream and walnuts</i>	17 €
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<i>"Carnaroli "rice with purple cabbage, mango sauce, red prawns and pistachio powder</i>	18 €
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<i>Cannara onion soup wit toasted bread</i>	12 €
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Second Courses

<i>Pork chateaubriand with bernese sauce</i>	16 €
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<i>Stewed in red wine veal cheek with soft polenta</i>	17 €
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<i>Cut of beef entreccote with stewed red chicory</i>	22 €
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<i>Pan-fried Angus fillet with buffalo milk mozzarella cheese</i>	24 €
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<i>Grilled octopus tentacles on a bed of aubergines and gazpacho</i>	18 €
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Second courses – Cooking Show

<i>Beef fillet with green pepper</i>	24 €
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<i>Tartare «Maitre» style</i>	24 €
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From the Grill

on availability of the day

<i>Veal loin</i>	18 €
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<i>Cut of sirloin steak with pink salt</i>	22 €
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<i>Beef entrecote</i>	22 €
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<i>Lamb cutlets</i>	18 €
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<i>Grilled prawns</i>	21 €
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<i>Sea Bream - Sea Bass – Tuna – Salmon</i>	18 €
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Side dishes

<i>Grilled vegetables</i>	6 €
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<i>Stir fried chicory</i>	6 €
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<i>Roasted potatoes</i>	6 €
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<i>Mix salad</i>	6 €
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<i>Tomatoes, olives and onion salad</i>	6 €
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Desserts

<i>Choocolate flan</i>	8 €
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<i>Apple tarte tatin</i>	8 €
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<i>Baked cheesecake with red fruits</i>	8 €
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<i>Vanilla parfait with chocolate fondue</i>	8 €
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<i>Tiramisu'</i> <i>Italian dessert made with creamy cheese, ladyfingers and coffee</i>	6 €
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<i>Zuppa Inglese</i> <i>Trifle (sponge cake soaked in liqueur with layers of custard)</i>	6 €
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<i>Catalan cream</i>	6 €
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<i>Crepe Suzette – Cooking Show</i>	12€
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<i>Fresh fruit salad</i>	6 €
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<i>Pineapple slice</i>	6 €
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<i>Ice cream cup</i>	6 €
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