



Appetizer

Porcini flan with Parmigiano Gran Riserva fondue, truffle and crunchy wafer

14 €

"Tagliere Umbro" : a selection of cold cuts and cheeses with typical Umbrian bread(a kind of thick piadina) and home-made jams

15 €

Eggplant "parmigiana" with grana padano cheese cream, buffalo mozzarella and basil sauce

13 €

Creamed salt cod , roasted cherry tomato sauce, raisin mustard and toasted pine nuts

18 €

Sushi 3.0 - Crispy white bread roll with Piedmontese fassona pastrami , brie cheese, chopped pistachios, guacamole sauce and ribbed tomato concasse

15 €

Double-cooked crunchy octopus tentacles on chickpea hummus and blue poppy seeds and caramelized onion jam

17 €



First Courses

Carnaroli risotto from Piedmontese rice field with saffron pistils, sandblasted hazelnuts and porcini powder 15 €

Home -made strangozzi pasta (flour and water typical Umbrian pasta) with umbrian truffle 15 €

Hand-rolled tagliatelle pasta (egg noodles) with mountain pecorino cheese aged 12 months, crunchy bacon grains and sumac pink pepper 15 €

Stuffed with burrata "ravioloni" on aubergine and roasted datterino tomatoes cream, Sicilian salted ricotta and basil emulsion 16 €

Potato dumplings with octopus ragout, tomatoes, Taggiasca olives and "lacrimella" capers 14 €

Linguine pasta with pistachio and basil pesto and Mazara red shrimp quenelle and their bisque 16 €



Second Courses

Low temperature cooked pork fillet with citrus sauce and orange zest served with purple potato and lemon quenelle 18 €

Black Angus ribeye steak with Maldon salt 22 €

Braised veal cheek with demi-glace sauce reduction and sweet and sour red beetroot cream and almond flakes 16 €

Scozia IGP entrecôte Scozia IGP with umbrian truffle 24 €

Stuffed in the Mediterranean style fillet of sea bream roll with sandblasting of 5-cereal bread and parmentier cream 17 €

Grilled prawns skewer with parsley and lime emulsion 20 €

*Cooking Show
Green pepper fillet
or
Tartare in "Maître Andrea" style* 24 €



Side Dishes

<i>Pan fried wild greens</i>	6 €
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<i>Roasted potatoes</i>	6 €
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<i>Mix salad</i>	6 €
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Desserts

<i>Decomposed Millefoglie (Italian puff pastry cake) with Chantilly cream</i>	7 €
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<i>Decomposed Sicilian cannolo</i>	8 €
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<i>Tiramisù – Italian dessert made with creamy cheese, ladyfingers and coffee</i>	6 €
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<i>Panna cotta</i>	6 €
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<i>Cooking show - Crepes suzette or Crepes on “Hotel Maitre” style</i>	12 €
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<i>Fresh fruit salad</i>	6 €
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<i>Ananas slices</i>	6€
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