

Proposte Stagionali

Antipasti Starters

Couscous di verdure e polipo € 10,00
Cous cous with vegetables and octopus

Panzanella con bocconcino di bufala € 8,00
Mix salad with bread and buffalo mozzarella

Millefoglie di melanzane € 7,00
Aubergine millefeuille

Primi Piatti Main Courses

Taglierini al salmone € 14,00
Thin tagliatelle with salmon

Risotto con melone, speck e pinoli € 12,00
Risotto with melon, speck and pine nuts

Rigatoni freschi alla barbabietola con melanzane e pesto € 10,00
Fresh beetroot rigatoni with aubergines and pesto sauce

Secondi Piatti Second Courses

Petto d'anatra con salsa al pistacchio € 16,00
Duck breast with pistachio sauce

Tentacoli di polipo alla griglia € 15,00
Grilled octopus tentacles

Scaloppina di vitello con zenzero e zeste di limone € 13,00
Veal escalope with ginger and lemon zest

Contorni Side Dishes

Verdure marinate € 6,00
Marinated vegetables

Verdure gratinate € 6,00
Gratin vegetables

Insalatina di finocchi, olive nere e ravanelli € 5,50
Fennel, black olives and radish salad

Insalata di spinaci, arance e noci € 5,50
Spinach salad with orange and walnut

Carta dei Dolci

Dessert

- Dessert del giorno** € 6,00
Dessert of the day (Wheat, Dairy, Eggs)
- Delizia del Menestrello:** € 6,00
Pasta savoiardo con crema al mascarpone e cioccolato bianco con salsa ai frutti di bosco
Biscuit with mascarpone cream, white chocolate and berries (Wheat, Dairy, Eggs)
- Tarte tatin con gelato al fiordilatte e caramello salato** € 6,00
Tarte tatin with fiordilatte ice cream and salted caramel (Wheat, Dairy, Eggs)
- Sfoglia croccante con crema ai frutti di bosco** € 6,00
Puff pastry with cream and berries (Wheat, Dairy, Eggs)
- Rocciata Assisana** € 6,00
Typical Umbrian strudel (Wheat, Dairy, Nuts, Eggs)
- Tiramisù** € 5,50
Tiramisu (Wheat, Dairy, Eggs)
- Yogurt greco con mirtilli, ribes, granella di nocciole e miele** € 5,50
Greek yogurt with blueberries, currants, chopped hazelnuts and honey (Dairy, Nuts)

Biscotteria

Biscuits

- Tozzetti con vinsanto** € 6,00
Biscuits homemade with almonds served with sweet wine (Wheat, Dairy, Nuts, Eggs)
- Brutti ma buoni con vinsanto** € 6,00
Biscuits homemade with almonds and hazelnuts served with sweet wine (Wheat, Dairy, Nuts, Eggs)
- Biscotti alla cannella e mandorle con vinsanto** € 6,00
Biscuits homemade with almonds and cinnamon served with sweet wine (Wheat, Dairy, Nuts, Eggs)

Gelati

Ice Cream

- Torta gelato fiordilatte e nutella** € 5,50
Fiordilatte and nutella ice cream cake (Dairy, Nuts)
- Tartufo nero/bianco/ pistacchio** € 5,50
Truffle ice cream: black, white, pistachio (Wheat, Dairy, Nuts, Eggs)
- Gelato al limone** € 5,50
Lemon ice cream
- Gelato al cocco** € 5,50
Coconut ice cream (Dairy, Nuts)

Frutta

Fruits

- Ananas al naturale** € 5,00
Pineapple
- Frutta di stagione** € 5,00
Seasonal fruit