



À LA CARTE



STARTER

30.00 Euro

PANCOTTO

Apulian pancotto | Seasonal vegetables | Uncinatum Black Truffle | Leek and potato sauce

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SWEETBREAD

Glazed sweet-and-sour veal sweetbread | Chicory | Jerusalem artichoke sauce

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ROE DEER

Apennine roe deer carpaccio | Legume bearnaise | Sweet-and-sour vegetables

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MANJŪ

Pietralunga potato dumpling | Guinea fowl leg and its jus | Uncinatum Black Truffle

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TROUT

Nera river salmon trout mosaic | Scallops | Trout roe | Saffron mayonnaise

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CATFISH

Lentil miso glaze | Crispy cabbage |
Citrus | Tempura shiso

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EGG

Soft-cooked organic egg from Norcia | Colfiorito potatoes |
Uncinatum black truffle | Crispy potato chips

FIRST COURSES

35.00 Euro

WILD BOAR

Riserva San Massimo risotto | Apennine wild boar | Saffron | Cocoa nibs

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RAMEN NURSINO

Ramen | Wild mushrooms | Ham consommé

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TENCH

Mancini Spaghettone | Trevi black celery | Confit tomato | Marinated lemon | Smoked tench

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FARROTTO

Bianconi Reserve spelt | Roasted tomatoes | Mountain mushrooms | Spring onion sauce

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UMBRICELLI

Handmade Umbricelli pasta | Norcia black truffle Melanosporum

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RISOTTO

Risotto riserva San Massimo | Norcia black truffle Melanosporum

MAIN COURSES

40.00 Euro

PIKE

Bread-crusted pike | Broccoli salad | Crispy black kale

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SUCKLING PIG

Crispy pork belly | Glazed leg of Urbevetus farm suckling pig | Red apple chutney | Marsala sauce

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LAMB

Triple-cooked Monti Sibillini lamb | Polenta from our Vallaccone estate | Its own jus

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ARTIC CHAR

Marinated Artic char with legumes | Apennine mushroom soup

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CELERIAC

Celeriac Wellington | Red wine sauce | Crispy salad | Green apple | Celery

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THE GOOD MEMORY DISH

Braised veal shank | Monti Sibillini chickpeas | Rosemary | Potato purée with Norcia black truffle

DESSERT

25.00 Euro

THE TRUFFLE

70% dark chocolate mousse | Black truffle Aestivum | Fior di latte and vanilla ice cream

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SPELT AND ORANGE

Toasted spelt Catalana | Candied citrus | Orange and Grand Marnier sorbet

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MILLEFEUILLE

Millefeuille | Hazelnut namelaka | Apricot compote | Coffee ice cream and fleur de sel

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CHOCOLATE & RASPBERRY

70% dark chocolate crémeux | Raspberry gel | Red berry sorbet | Chocolate and raspberry infusion