



V E S P A S I A



MICHELIN  
2024



SUSTAINABLE  
GASTRONOMY

# VESPASIA TASTING

Welcome to Norcia (1-3-7-8-11)

COUS COUS<sup>~</sup> (1-4-8-9-11)

Spelt cous cous "Tenuta Vallaccone" | Seasonal vegetables |  
Roasted potato broth | "La Clarice" mixed salad

TORCINELLO<sup>~</sup> (7-9-11)

Revisited coratina lamb | Chicory | Its stock

RISOTTO<sup>~</sup> (1-2-7-11)

Risotto riserva San Massimo | Saffron from Bosco Torto veg farm |  
Crunchy crawfish | Crawfish dashi

RAMEN NURSINO<sup>~</sup> (1-3-6-9-10)

Ramen | Mushrooms | Ham consommé

SALTED COD<sup>~</sup> (1-4-7-8)

in crust | Umbrian imbrecciata | Apulian almonds

SUCKLING PIG<sup>~</sup> (9-7-10)

Pig from Urbevetus farm | Apple chutney and its stock

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CHEESE SELECTION<sup>~</sup>(1-3-7-8)

Goat | Pecorini | Jams

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Passage

THE TRUFFLE<sup>~</sup> (1-3-7-8)

Dark chocolate mousse 70% | Black truffle Melanosporum |  
Milk and vanilla ice cream

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Final cuddles (1-3-7-8)

8 COURSES

One hundred and Sixty Euros











# A LA CARTE

## STARTER

30 EUROS

Roe deer carpaccio | Goat cheese | Mountain herbs

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7FBMT FUCSFBESPBUTUFE ST CFFS PDLFUTBYDF  
FUSPPUDIVUOFZ

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Torcinello - Revisited coratina lamb | Chicory | His stock

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Salmon trout tartare | Trout eggs |  
Smoked butter sauce

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Lacquered with lentil miso | Fermented cabbage | Citrus sauce

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Spelt couscous "Tenuta Vallaccone" | Seasonal vegetables |  
Roasted potato broth | "La Clarice" mixed salad

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Pumpkin in three consistencies | Goat cheese mousse |  
Apulian almonds

## MAIN COURSES

30 EUROS

Salted cod in crust | Umbrian imbrecciata | Apulian almonds

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Suckling Pig from Urbevetus farm | Apple chutney and its stock

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3PBUTUFEVDLCSFBTU BEEVDLMF 5FS BLBYDF  
1BLDIP

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QZQ FOD BUYN SD hTCMBDLUSVGGMF FLTBYDF

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VM MP STUFBL VOUBSFMMFD PSZ  
6OD BUYN SD hTCMBDLUSVGGMF

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Braised veal shank, chickpeas from Sibillini Mountains and  
rosemary

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Goat | Pecorini | Jams

## FIRST COURSES

30 EUROS

Risotto riserva San Massimo | Saffron from Bosco Torto farm |  
Crunchy crawfish | Crawfish dashi

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Ramen | Mushrooms | Ham consommé

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3BW M BNCTUYGG SBNFM E 00BSBP 00 FDPSP  
DIFFTFGPBN

Homemade Umbricelli |

Norcia Aestivum black Truffle cooked under ash

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3BW M FM1M GMIFE IDSB GFSM VTI SPNT  
3PWF N IL

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SSPUUP 00BSBP 00 BU hTCMVFDIFFTF  
00BSB7FSOBDD

## DESSERT

22 EUROS

Dark chocolate mousse 70% | Black truffle Melanosporum |  
Milk and vanilla ice cream

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BRVFM DSFBNQVGGT OE EMFOU IT  
TUFMMYDD TIFQZP SU FDSFBN

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IMFGP M QMF QFMUDI PVTU FFOBQQMFTPSCFU

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Panpepato spicy bread mousse | Pears | Pears and ginger sauce







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