

UMBRIA

Menu della Cena | 5-18 Febbraio, 2018

ZUPPA E INSALATA

Zuppa di Lenticchie e Farro 6.95 cup 9.25 bowl

Farro & lentil soup with potatoes, root vegetables & herbs; topped with truffle oil & a focaccia crouton (vegan)

- Rosso

Insalata di Finocchi e Pecorino Pepato 13.95

Fennel salad with farro, Belgian endive, watercress, celery, carrots, imported pecorino pepato cheese & red wine vinaigrette (vegetarian; vegan without cheese)

- Orvieto

PASTA E RISOTTO

Umbricelli alla Norcina 23.50

Umbricelli sautéed with black truffles, porcini mushrooms & grana padano in cream sauce (vegetarian)

- Rosso

Cuore di Raviolo con Rancetto 22.95

Heart-shaped butternut squash ravioli filled with free-range chicken, carrots, celery & herbs; served in a crispy pancetta sauce with tomato coulis & Grana Padano

- Orvieto

Risotto Umbro 22.95

Carnaroli rice with Italian sausage, porcini mushrooms, Grana Padano, imported pecorino pepato, tomato, thyme & basil

- Sagrantino

SECONDI

Salmone Tartufato 31.95

Salmon fillet sautéed with artichokes & topped with black truffles; served with sliced potato cake

- Rosso

Agnello in Crosta di Pecorino 33.95

Roasted rack of lamb in imported pecorino pepato cheese crust; served with roasted Yukon Gold potatoes & sautéed seasonal vegetables

- Sagrantino

Petto di Pollo alla Franciscana 26.95

Lentil-crusted chicken breast with lentil sauce; served with potato purée in a minted zucchini basket
• Merlot

DOLCI

Fondente ai Tre Cuori 14.95

Heart-shaped flourless dark chocolate cake with white chocolate & mixed-berry gelee hearts

VINI

Orvieto, Argillae, 2016

5 half glass 10 glass 15 quartino 39 bottle

Aromas of honeysuckle, mango & guava a racy palate offers grapefruit, bitter almond & a mineral note with lively acidity.

Merlot, Tellus, 2013

6 half glass 11 glass 16 quartino 42 bottle

Sensual aromas of blackberry & plum, notes of grilled herbs & spice. Juicy & savory on the palate with silky tannins.

Rosso di Torgiano, Lungarotti 'Rubesco', 2013

7 half glass 12 glass 18 quartino 46 bottle

Pepper, cinnamon & tobacco aromas, notes of red jam & violet. Solid structure & superb concentration, fresh acidity & a fruity, slightly mineral finish.

Sagrantino di Montefalco, Colpetrone, 2013

9 half glass 17 glass 25 quartino 66 bottle

Ample nose of dried cherry, ground anise, tobacco notes. Palate delivers chocolate dipped dried fruits & grippy tannins. Long, sumptuous finish.