

# Umbria

---

Menu della Cena | 3-16 Febbraio, 2020

## Zuppa e Antipasti

### Minestra con Imbrecciata con Mais 7.95/9.95

Borlotti, garbanzo & cannellini bean soup with corn, farro, lentils, root vegetables & herbs; topped with focaccia & pecorino crouton (vegetarian, vegan without crouton)

- Rosso

### Bruschetta ai Sapori Umbri 14.95

Toasted sfilatino bread topped 5 different ways: ricotta cheese & truffle honey; black truffle & cremini mushroom; pecorino crema, cauliflower, chopped bacon & anchovy oil; garbanzo bean & eggplant puree with basil olive oil; diced heirloom tomatoes

- Pinot Nero Rose

### Bocconcini di Salsiccia con Polenta e Pecorino Tartufato 15.95

Housemade sausage served with truffle pecorino cheese, grilled fennel & polenta topped with sautéed mixed mushrooms

- Sagrantino

## Pasta e Risotto

### Umbricelli alla Norcina 23.95

Umbricelli pasta sautéed with black truffles, porcini mushrooms, Grana Padano & pecorino in cream sauce (vegetarian)

- Chardonnay

### Cuore di Raviolo con Rancetto 25.50

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

- Pinot Nero Rose

### Risotto Umbria 25.95

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

- Sagrantino

## Secondi

### Salmone Tartufato 34.95

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

- Chardonnay

Agnello in Crosta di Pecorino 36.95

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

- Sagrantino

Petto di Pollo in Crosta di Funghi 29.50

Free-range double chicken breast topped with chopped black truffle & cremini mushrooms & encrusted with pecorino cheese surrounded by a chicken demi-glace; served with sliced potato cake & baby carrots

- Rosso

## Dolci

Fondente ai Tre Cuori 14.95

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

## Vini

WINE FLIGHT - Three half-glass pours of any of these wines 17.95

Finished your flight? Enjoy your next glass of any of these wines at a half-glass price.

Pinot Nero Rose, Salviano, 2018

5 half glass 10 glass 15 quartino 38 bottle

Bone dry, medium-bodied, with delicate acidity. Gentle aromas of spring berries supported by earthy flavors.

Chardonnay, 'Castello di Bramito', Antinori, 2018

6 half glass 12 glass 18 quartino 46 bottle

Complex & fresh on the nose, delicate aromas of tropical fruit, pineapple & citrus that blend with light sensations of hazelnut, butter & vanilla.

The palate has good structure, elegant & minerally with excellent freshness & balance.

Sagrantino, 'Contrario', Antonelli, 2015

7 half glass 13 glass 20 quartino 50 bottle

A rich & intense nose featuring fruits with marked notes of citrus & wild berries. Subtle scents of aromatic herbs. Elegant & fresh on the palate. Very persistent & fruity finish.

Rosso, 'Turlo', Salviano, 2015

8 half glass 14 glass 22 quartino 54 bottle

This beautiful blend of Sangiovese, Merlot & Cabernet Sauvignon is vibrant & pleasantly fresh, with good texture. Bouquet recalls undergrowth, black fruits, laurel & black pepper.

Availability & prices subject to change.