

Appetizers

Ancient route (for 2)

€ 28

**cured meats, dairy products
and preserves (7)**

Bracioletta of gravlax trout

€ 16

**wild fennel bread and eggplant
caponata with acacia honey
(1,4,8,12)**

Tacos

€ 16

**with pulled wild boar, sweet -
strong giardiniera and
merangola tzatziki (1,9,12)**

Vegetable garden in tempura to the rhythm

€ 13

of the season (1,7,8)

Pannacotta with buffalo mozzarella

€ 16

**with crayfish, traditional
Valnerina green sauce and
tomato bruschetta powder
(2,7,12)**

Starters

Chickpea purée € 12

from Colfiorito, crispy grains and
rosemary bread (1,9)

crayfish addition € 5

No. 8pcs (1,2,9)

Hand-pulled cirirole € 15

gricia walking in the Valnerina
Valley with seasonal varieties
(1,7,12)

Handmade cappellacci € 16

with sheep's milk ricotta and
zucchini scapece, date tomato
water and wild mint, moraiolo oil
(1,3,7)

Paccheri alla puttanesca € 14

of Umbrian rabbit (1,7,9,12)

Egg pasta cannoli € 17

with cinnamon-scented duck
confit, summer truffle and primo
sale (1,3,7,9,12)

Main courses

Raw char

€ 18

**Knife-beaten, seeded salad,
raspberry and riccia, spring onion
gel (4,12)**

Rabbit bard

€ 19

**in Valnerina lard, heart of summer
truffle scramble with bearded
carrots in Grand Marnier (3,7,9,12)**

Sliced lamb

€ 18

**CBT 66°, Sagrantino and juniper
demiglace with potato declension
(9,12)**

Matured beef ribeye

€ 26

**BBQ from the Mill with hazelnut
butter and porcini mushrooms (about
300gr) (7)**

Eggplant

€ 16

**fondant, basil, celery and tomato
with sprout salad (9)**

Dessert

Zuccotto

€ 7

Hazelnut ice cream, San Marzano Borsci, viennetta biscuit and fondant topping (1,3,7,12)

Tiramisù

€ 7

that meets the Monti Cimini hazelnut between Tradition and Innovation (1,3,7,8,12)

Dedicated to fruit (7)

€ 7

Subzero vanilla and lavender mango chutney and white chocolate (1,3,12)

€ 7

My Sweet George

€ 7

Rice, almond milk, blackberries and coffee (1,3,8)

 Water € 2

 Cover charge € 2,5

Food allergens



GLUTEN- 1

(cereals, wheat, rye, barley, oats, spelt, kamut, including hybrid derivatives)



CRUSTACEANS AND DERIVATIVES - 2

(marine and freshwater: shrimps, prawns, crabs and the like)



EGGS - 3

(eggs and products containing them: mayonnaise, emulsifiers, egg pasta)



FISH AND DERIVATIVES - 4

(food products in which fish is present, even in small percentages)



PEANUTS AND DERIVATIVES - 5

(creams and dressings in which there is even in small doses)



SOY AND DERIVATIVES - 6

(derivative products such as soy milk, tofu, soy noodles and the like)



MILK AND DAIRY PRODUCTS - 7

(any product in which milk is used: yogurt, cookies, cakes, ice cream and various creams)



NUTS AND DERIVATIVES - 8

(almonds, hazelnuts, walnuts, cashews, pecans, cashews, pistachios)



CELERY AND DERIVATIVES - 9

(both in chunks and within preparations for soups, sauces and vegetable concentrates)



MUSTARD AND DERIVATIVES - 10

(can be found in sauces and condiments, especially in mustard)



SESAME SEEDS AND DERIVATIVES- 11

(whole seeds used for bread, flours that contain it in a small percentage)



SULFUR DIOXIDE AND SULFITES - 12

(sulfur dioxide and sulfites in concentrations greater than 10 mg/kg or 10 mg/l expressed as SO₂ used as preservatives, we can find them in: canned seafood, pickled, oil and brine foods, jams, vinegar, dried mushrooms, and soft drinks and juices)



LUPINE AND DERIVATIVES - 13

(contained in vegan products in the form of: roasts, sausages, flours and similar)



MOLLUSCS AND SHELLFISH - 14

(scallop, razor clam, mussel, oyster, limpet, clam, tellina, ecc...)