

The dishes here depend on the availability and seasonality of
fresh truffle.

SPECIALITIES WITH TRUFFLE

€

- Scrambled eggs with truffle _____ 7
- Stracciatella fresh and sweet cow cheese with truffle _____ 7
- Bruschette with truffle (4 pieces) _____ 7
- Baked artisan caciocavallo cow cheese with truffle _____ 10
- Roasted scamorza smoked cow cheese with truffle _____ 8
- Beef meat tartarre with fennel salad, oranges, walnuts, mustard vindigrette and truffle _____ 13
- Pici (long craft-made pasta) with wild-boar ragout and truffle (white, no tomato sauce) _____ 13
- Tortelloni (stuffed with ricotta fresh cow cheese) with sheep cheese aged in a rocky cave and truffle _____ 15
- Pici alla carbonara tartufata (craft-made long pasta with eggs, cheese, Norcia sausage, streaky cheek bacon, mushrooms, truffle) _____ 14
- Umbricelli alla norcina con tartufo (long craft-made pasta with cheese, Norcia sausage, mascarpone sweet and fresh cheese, truffle) _____ 12
- Umbricelli al tartufo (craft-made long pasta with truffle) _____ 16
- Sirloin steak with truffle _____ 18
- Chianina hamburger (race of Italian/Tuscan beef) with egg, truffle _____ 12
- Supergulp salad: green salad, radichio, carrots, corn, mozzarella, Norcia raw ham, truffle _____ 10
- Gulp sandwich: Black Angus hamburger, scamorza smoked cow cheese, tomatoes, green salad, bernese sauce, truffle _____ 12
- Adriano sandwich: Black Angus hamburger, egg, green salad, bernese sauce, truffle _____ 12

ALL OUR DISHES CAN BE SERVED WITH THE ADDITION OF FRESH TRUFFLE WITH AN EXTRA CHARGE OF 4€ (about 8 grams).

Service: 1,5€. The price of fresh truffle may change according to quotations and types.

All changes and/or additions to courses or dishes may imply a change in price.

APPETIZERS

€

- Peanuts, olives, taralli (tiny salty ring-shaped biscuit), taralli calzone (tiny salty ring-shaped biscuit with onion and raisins), salty corn, Fonzie's chips (each) 2
- Salty almonds, pistachios, cashew nuts (each) _____ 2,5

STARTERS

- Antipastone (a mix of 5 dishes; minimum for 2 persons; price for each person) 9
- Beef meat tartarre with with celery, crunchy sheep cheese _____ 10
- Frisa (a kind of salty dry biscuit) from Lecce with stracciatella fresh and sweet cow cheese, friarielli (a kind of turnip) and grape must _____ 7
- Pancotto (baked bread and cheese with Tuscan pork lard) _____ 5
- Chick-peas purée with chicories and crispy bread _____ 6,5
- Stracciatella fresh and sweet cow cheese and Norcia raw ham (suggested for 2 persons) _____ 8
- Bruschette with tomatoes and arugula (4 pieces) _____ 3
- Bruschette with ciuscio soft spreadable salami (4 pieces) _____ 5
- Bruschette with Tuscan pork lard (4 pieces) _____ 5
- Crostini misti (mixed bruschette with creams, 4 pieces) _____ 3
- Baked artisan caciocavallo cow cheese _____ 8
- Roasted scamorza smoked cow cheese _____ 6
- Flan of the day (ask the staff) _____ 4
- Roasted wild-boar mortadella (baloney) served on a wooden board _____ 9
- Selection of hams (4 types of different craft-made hams) served on a wooden board _____ 9
- Selection of cheeses with jams (4 types of different craft-made cheeses) served on a wooden board _____ 9
- Selection of peculiar cheeses with jams (4 types of different craft-made peculiar cheeses) served on a wooden board _____ 12
- Porchetta roasted pork ham served on a wooden board _____ 9
- Selection of hams and cheeses (3 types of hams and 2 cheeses) served on a wooden board _____ 9
- Norcia culatello raw ham served on a wooden board _____ 10

- Wild-boar raw ham carpaccio with arugula, raw mushrooms, Intruso aged cow cheese _____ 9
- Turkeycock breast ham carpaccio with arugula, raw mushrooms, Intruso aged cow cheese _____ 9
- Bresola beef ham carpaccio with arugula, raw mushrooms, Intruso aged cow cheese _____ 9
- Venison raw ham carpaccio with arugula, raw mushrooms, Intruso aged cow cheese _____ 9
- Raw mushrooms carpaccio with arugula and sheep cheese aged in a rocky cave _____ 7

PASTA DISHES

€

In order to decrease the waiting time and for cooking needs we can only accept 2 different types of pasta dishes for each table. All our pasta dishes may contain cheese (Parmesan and/or sheep cheese).

- Umbricelli cacio and pepe _____ 7
- Umbricelli alla amatriciana (with tomato sauce, streaky cheek bacon and sheep cheese) _____ 7,5
- Umbricelli carbonara with Norcia sausage (with eggs, streaky cheek bacon) _____ 7,5
- Umbricelli with Chianina meat ragout (race of Italian/Tuscan beef) _____ 7,5
- Umbricelli norcina (with cheese, Norcia sausage, mascarpone sweet and fresh cheese) _____ 7,5
- Pici with Norcia sausage, mushrooms, fondue of caciocavallo cow cheese _____ 9
- Pici (long craft-made pasta) with wild-boar ragout _____ 9
- Tortelloni with a cream of baked tomatoes, smoked eggplants, crunchy capocollo pork ham _____ 12

Pici is a long, craft-made and thick type of pasta typical in Tuscany region.

Umbricelli is a long, craft-made type of pasta, thinner than pici, typical in Umbria region.

MEAT COURSES

€

All these preparations have a small side dish at your choice: baked potatoes, grilled vegetables (zucchini and eggplants) or green salad. In the lack of a fresh product we will use a frozen one.

- Roasted Norcia sausage _____ 7
- Roasted sirloin steak _____ 14
- Roasted sirloin steak with Tuscan pork lard _____ 16
- Roasted chicken fillet (low'n'slow) with pickled black cabbage and a cream of almonds and carrots _____ 14
- Roasted Chianina hamburger (race of Italian/Tuscan beef) _____ 9
- Roasted Black Angus hamburger _____ 9
- Baked pork shank _____ 14
- Baked pork fillet with primitivo wine (a variety of Apulian grapes) sauce _____ 10
- Baked beef fillet _____ 22

SIDE DISHES

- Baked potatoes _____ 3,5
- Grilled vegetables (zucchini and eggplants) _____ 3,5
- Mixed salad _____ 3,5
- Stir-fried chicories _____ 5

SALADS

- TONNETTA: green salad, tomatoes, olives (with stones), tuna in olive oil, mozzarella
- BOSCAIOLA: green salad, radicchio, raw mushrooms, bresola beef ham, Bodoglino cow cheese
- CINGHIALINA: green salad, corn, carrots, wild-boar raw ham, arugula, raw mushrooms
- NORCINA: green salad, radicchio, tomatoes, arugula, wild-boar salami, Bodoglino cow cheese, olives (with stones)
- MAIALINA: green salad, corn, arugula, raw mushrooms, mozzarella, lombetto pork ham
- INCAVOLATA: green salad, black cabbage, carrots, peas, almonds, lombetto pork ham
- VINO VERITAS: green salad, radicchio, arugula, corn, red onion, raw mushrooms, capocollo pork ham, grape must
- CONTADINA: green salad, arugula, pears, Nocida cow cheese with walnut pieces inside, honey with black truffle
- PRINCIPE: green salad, arugula, green apple, almonds, turkeycock breast ham, sheep cheese aged in a rocky cave
- COTTONA: green salad, radicchio, tomatoes, corn, wood-baked ham, mozzarella
- GULP: green salad, radicchio, carrots, corn, mozzarella, Norcia raw ham

BRUSCHETTONI

€

2 big slices of roasted Laterza bread.

- TARTUFATO: Norcia raw ham, stracciatella fresh and sweet cow cheese, truffle cream _____ 8
- PISTACCHIOSO: capocollo ham, stracciatella fresh and sweet cow cheese, pistachios, cream of dry tomatoes _____ 8
- VENANZO: San Venanzo sella raw ham, caciocavallo cow cheese, dry tomatoes, cream of black olives _____ 8
- RUSTICOSO: Norcia raw ham, stracchino fresh and sour cow cheese, grilled zucchini _____ 7
- PORCHETTOSO: porchetta roasted pork ham, sheep cheese aged in a rocky cave, mushroom cream, honey with black truffle _____ 8
- PINORCINO: Norcia raw ham, Bodogolino cow cheese, black truffle cream _____ 7
- AFFUMICATO: Tuscan wood-baked ham, scamorza smoked cow cheese, dry tomatoes, arugula _____ 7
- BRUSCOTTO: wood-baked ham, Bodogolino cow cheese, arugula, artichoke cream _____ 7
- CINGHIALOTTO: wild-boar raw ham, Bodogolino cow cheese, black truffle cream, arugula _____ 7
- MORTADELLOSO: wild-boar mortadella (*baloney*), Bodogolino cow cheese, artichoke cream, tomatoes _____ 7
- SPIGOLOSO: ciauscolo soft spreadable salami, scamorza smoked cow cheese, cream of black olives, tomatoes, arugula _____ 7
- COJONAZZO: cojoni di mulo salami, Bodogolino cow cheese, tomatoes _____ 7
- SALAMOSO: various and mixed salami at chefs-choice, Bodogolino cow cheese _____ 7
- INTRUSO: tuna in olive oil, red onion, tomatoes, arugula, mozzarella _____ 7
- TACCHINELLO: turkeycock breast ham, stracchino fresh and sour cow cheese, arugula, tomatoes _____ 7

- SALSICCIOSO: roasted Norcia sausage, mozzarella, tomatoes _____ 7
- CAVALLOSO: VEGETARIAN: caciocavallo cow cheese with truffle, friarielli
(a kind of turnip) and baked tomatoes _____ 6,5
- MELANZATO: VEGETARIAN: grilled eggplants, Bodoglino cow cheese _____ 6,5
- GRIGLIATO: VEGETARIAN: grilled vegetables, dry tomatoes _____ 6,5
- MARGHERITO: VEGETARIAN: tomatoes, mozzarella, origan _____ 6,5

SANDWICHES WITH VARIOUS TYPES OF MEAT

€

With beef meat tartare

- CACTUS: beef meat, chick-peas humus, green salad, stracciatella fresh and sweet cow cheese, pistachios _____ 10
- CICLAMINO: beef meat, pears, Montecristo medium-aged sheep cheese, honey with black truffle and walnuts _____ 12

With hamburger

- BAOBAB: Black Angus hamburger, Bodoglino cow cheese, tomatoes, green salad, bernese sauce _____ 9
- CLUSIA: Black Angus hamburger, crunchy streaky cheek bacon, tomatoes, barbecue sauce _____ 9
- GINESTRA: Chianina hamburger (*race of Italian/Tuscan beef*), friarielli (a kind of turnip), crunchy capocollo pork ham, peperoni cruschi (*fried sweet pepper typical in Basilicata region*) and fondue of caciocavallo cow cheese _____ 12
- GULPINO: Black Angus hamburger, scamorza smoked cow cheese, tomatoes, green salad, black truffle cream, bernese sauce _____ 9
- ADRI: Black Angus hamburger, egg, bernese sauce, black truffle cream,
- KING KONG: green salad _____ 10
- Chianina hamburger (*race of Italian/Tuscan beef*), stracciatella fresh and sweet cow cheese, cream of sweet peppers, arugula,
- CURELLO: pistachios _____ 10
- DRUGO: Black Angus hamburger, crunchy streaky cheek bacon, scamorza smoked cow cheese, baked potatoes, red onion, barbecue sauce 11
- Black Angus hamburger, Tuscan pork lard, grilled zucchini, dry tomatoes, bernese sauce _____ 10

With roasted Norcia Sausage

- SERENELLA: roasted Norcia sausage, mozzarella, grilled vegetables _____ 6
- TASSO: roasted Norcia sausage, grilled vegetables _____ 6
- TAMERICE: roasted Norcia sausage, scamorza smoked cow cheese, friarielli (*a kind of turnip*) _____ 6
- QUERCIA: roasted Norcia sausage, dry tomatoes, bernese sauce _____ 6
- CHEF TOM: roasted Norcia sausage, scamorza smoked cow cheese, tomatoes, arugula, bernese sauce (*2 slices of Laterza bread*) _____ 7

- PIGI: roasted Norcia sausage, mozzarella, mushroom cream _____ 6
 roasted Norcia sausage, cow cheese with black truffle, grilled
 DR. COLELLA: eggplants _____ 6
 roasted Norcia sausage, stracciatella fresh and sweet cow cheese,
 COACH FERRETTI: baked potatoes, mushroom cream _____ 6

With porchetta roasted ham (a particular product, it is a mix between a ham and a cooked meat, typical in the middle of Italy, Latium and Umbria regions)

- NOCCIOLO: porchetta roasted pork ham, scamorza smoked cow cheese, grilled eggplants, bernese sauce _____ 6
 KAPOK: porchetta roasted pork ham, fondue of caciocavallo cow cheese, friarielli (a kind of turnip) _____ 6
 TUIA: porchetta roasted pork ham, baked potatoes, crunchy onion, barbecue sauce _____ 6

SANDWICHES WITH VARIOUS TYPES OF HAMS

Most of our hams are from Tuscany and Umbria regions which according to their traditions use in their products spices like pepper, salt, garlic, fennel and others.

With Norcia raw ham

- ABETE: Norcia raw ham, stracciatella fresh and sweet cow cheese, arugula 6
 CILIEGIO: Norcia raw ham, Bodogolino cow cheese, mushroom cream _____ 6
 IPPOCASTANO: Norcia raw ham, stracchino fresh and sour cow cheese, grilled zucchini _____ 6
 ACERO: Norcia raw ham, dry tomatoes, bernese sauce _____ 6
 FRASSINO: Norcia raw ham, scamorza smoked cow cheese, black truffle cream 6
 MARVY: Norcia raw ham, stracchino fresh and sour cow cheese, raw mushrooms, green salad _____ 6
 PALMISANO: Norcia raw ham, tomatoes, green salad, fig jam _____ 6
 IRON GYM: Norcia raw ham, Bodogolino cow cheese, raw mushrooms _____ 6
 LUPO: Norcia raw ham, Bodogolino cow cheese, chive, artichoke cream _____ 6
 U' TIST: Norcia raw ham, stracchino fresh and sour cow cheese, mushroom cream, arugula, dry tomatoes _____ 6
 MACELLAIO: Norcia raw ham, Nocida cow cheese with walnut pieces inside, mushroom cream, dry tomatoes, arugula _____ 6
 POSTACCIO: Norcia raw ham, mozzarella, grilled zucchini, raw mushrooms, bernese sauce _____ 6

With Norcia culatello raw ham (prepared from the back of the pork)

- FAGGIO: Norcia culatello raw ham, Bodogolino cow cheese, black truffle cream _____ 6,5
- MR: Norcia culatello raw ham, Bodogolino cow cheese, dry tomatoes 6,5
- HIDROGENO: Norcia culatello raw ham, stracchino fresh and sour cow cheese, grilled zucchini, black truffle cream _____ 6,5

With wood-baked ham

- OLMO: wood-baked ham, scamorza smoked cow cheese, fry tomatoes _ 6
- PLATANO: wood-baked ham, Bodogolino cow cheese, black truffle cream ____ 6
- BAGOLARO: wood-baked ham, Montecristo medium-aged sheep cheese, green salad, tomatoes, bernese sauce _____ 6
- CAESAR: wood-baked ham, stracciatella fresh and sweet cow cheese, pistachios, arugula, black truffle cream _____ 6
- MR FIORENTINO: wood-baked ham, goat cheese aged in a rocky cave, black truffle cream, grilled vegetables and dried tomatoes _____ 6

With lombetto pork ham (prepared from the loin of the pork)

- MAGNOLIA: lombetto pork ham, Bodogolino cow cheese, grilled eggplants ____ 6
- BIANCOSPINO: lombetto pork ham, cow cheese with black truffle, tomatoes, cream of green olives _____ 6
- DOMENICO: lombetto pork ham, scamorza smoked cow cheese, dry tomatoes, black truffle cream _____ 6
- NOZZI: lombetto pork ham, stracciatella fresh and sweet cow cheese, dry tomatoes, black truffle cream _____ 6

With capocollo pork ham (prepared from the neck of the pork, good filterings of fat, sweet, seasoned)

- SEQUOIA: capocollo pork ham, scamorza smoked cow cheese, grilled eggplants, cream of dry tomatoes _____ 6
- ATTILIO DIC: capocollo pork ham, Nocida cow cheese with walnut pieces inside, mushroom cream _____ 6
- DITURROSO: capocollo pork ham, stracciatella fresh and sweet cow cheese, dried tomatoes, zucchini _____ 6
- COACH BENEFICO: capocollo pork ham, fondue of caciocavallo cow cheese, dried tomatoes, pistachios, honey with black truffle _____ 6,5

With wild-boar raw ham (very lean and slightly itching)

- CARRUBO: wild-boar raw ham, Bodogolino cow cheese, tomatoes, arugula, cream of black olives _____ 6,5
- CASTAGNO: wild-boar raw ham, cow cheese with black truffle, mushroom cream _____ 6,5
- SANTONE: wild-boar raw ham, mozzarella _____ 6,5

With venison raw ham (very lean and light)

- BONZO: venison raw ham, Nocida cow cheese with walnut pieces inside, tomatoes, black truffle cream _____ 6,5
- METROSIDERO: venison raw ham, Nocida cow cheese with walnut pieces inside, cream of green olives, dry tomatoes _____ 6,5

With San Venanzo sella raw ham (similar to raw ham but with more fat part and sweet, prepare from the saddle of the pork)

- EUCALIPTO: San Venanzo sella raw ham, sheep cheese aged in a rocky cave, artichoke cream, cream of dry tomatoes _____ 6
- FITOLACCA: San Venanzo sella raw ham, stracciatella fresh and sweet cow cheese, grilled zucchini _____ 6
- RAFFAELLO: San Venanzo sella raw ham, sheep cheese aged in a rocky cave, raw mushrooms, arugula, fig jam _____ 6

With belly rolled-ham (a special and sweet ham produced by the belly of the pork, full of fat)

- PIOPPO: belly rolled-ham, Bodogolino cow cheese, chive, cream of black olives _____ 6
- FRANGIPANE: belly rolled-ham, Intruso aged cow cheese, honey with black truffle _____ 6
- IMPACT: belly rolled-ham, Bodogolino cow cheese, dry tomatoes _____ 6

With Tuscan pork lard

- PINO: Tuscan pork lard, Bodogolino cow cheese, hot pepper, grilled eggplants, dry tomatoes _____ 6
- ULIVO: Tuscan pork lard, cow cheese with black truffle, dry tomatoes, cream of green olives _____ 6

With ciuscolo soft spreadable salami (sweet and nice-smelling, typical in Marche and Umbria regions)

- BETULLA: ciuscolo soft spreadable salami, Nocida cow cheese with walnut pieces inside, green salad, cream of dry tomatoes _____ 6
- NESPOLO: ciuscolo soft spreadable salami, stracchino fresh and sour cow cheese, arugula _____ 6
- U' FRAT: ciuscolo soft spreadable salami, Bodoglino cow cheese, mushroom cream _____ 6
- BULLDOZER: ciuscolo soft spreadable salami, stracciatella fresh and sweet cow cheese, tomatoes, arugula _____ 6
- MELA: ciuscolo soft spreadable salami, green salad, pistachios, honey with black truffle _____ 7

With wild-boar mortadella (baloney)

- ROVERE: wild-boar mortadella (baloney), Montecristo medium-aged sheep cheese, friarielli (a kind of turnip) _____ 6
- VITTOZZO: wild-boar mortadella (baloney), scamorza smoked cow cheese, radicchio, mushroom cream _____ 6
- MIMMUZZO: wild-boar mortadella (baloney), Bodoglino cow cheese, dry tomatoes, pistachios _____ 6
- NAT: wild-boar mortadella (baloney), stracciatella fresh and sweet cow cheese, cashew nuts, mushroom cream _____ 6

With mortadella (baloney) with black truffle

- ACACIA: mortadella (baloney) with black truffle, Intruso aged cow cheese, tomatoes _____ 6
- CARPINO: mortadella (baloney) with black truffle, Bodoglino cow cheese, chive grilled eggplants _____ 6

With cojoni di mulo salami (a special salami mule-testicle shaped!!!)

- CIAVARDELLO: cojoni di mulo salami, scamorza smoked cow cheese, black truffle cream _____ 6
- FARNIA: cojoni di mulo salami, Bodoglino cow cheese, dry tomatoes _____ 6
- COACH RAGONE: cojoni di mulo salami, stracchino fresh and sour cow cheese, tomatoes, arugula, hot devil sauce (2 slices of Laterza bread) _____ 6

With wild-boar salami

- CORBEZZOLO: wild-boar salami, Nocida cow cheese with walnut pieces inside, mushroom cream _____ 6
- GELSO: wild-boar salami, cow cheese with black truffle, grilled zucchini _____ 6
- CLAUDIELLA: wild-boar salami, scamorza smoked cow cheese, dry tomatoes, hot devil sauce _____ 6
- NICOLETTI'S: wild-boar salami, fondue of caciocavallo cow cheese, tomatoes _____ 6

With salsicette secche (small dry salami, very flavoured)

- MARYANGEL: small dry salami, stracciatella fresh and sweet cow cheese, mushroom cream _____ 6
- ATREIU: small dry salami, Nocida cow cheese with walnut pieces inside, arugula, cream of green olives _____ 6
- ENTONI: small dry salami, Tuscan pork lard, Bodoglino cow cheese, tomatoes, hot devil sauce _____ 7

With bresaola beef ham (dark red, very lean)

- PRUNO: bresaola beef ham, Intruso aged cow cheese, arugula _____ 6
- LARICE: bresaola beef ham, Bodoglino cow cheese, chive, tomatoes, bernese sauce _____ 6
- BOBERTONE: bresaola beef ham, Montecristo medium-aged sheep cheese, cream of green olives _____ 6
- CLAUDIANO: bresaola beef ham, Intruso aged cow cheese, grilled vegetables, tomatoes, cream of black olives _____ 6

With turkeycock breast ham

- ALLORO: turkeycock breast ham, Bodoglino cow cheese, black truffle cream _____ 6
- DARIUCCIO: turkeycock breast ham, scamorza smoked cow cheese, grilled zucchini, bernese sauce _____ 6
- PULCE: turkeycock breast ham, Nocida cow cheese with walnut pieces inside, raw mushrooms, honey with black truffle, arugula _____ 6
- CULETTA: turkeycock breast ham, Intruso aged cow cheese, tomatoes, friarielli (a kind of turnip) _____ 6
- ALESSIO: turkeycock breast ham, Philadelphia, avocado cream, pistachios, tomatoes and pepper _____ 7

With tuna in olive oil

- DAVIDUCCIO: tuna in olive oil, grilled zucchini, dry tomatoes, bernese sauce ___ 6
AMDAD: tuna in olive oil, Nocida cow cheese with walnut pieces inside,
pears, arugula, honey with black truffle _____ 6

VEGETARIAN SANDWICHES

- GALLO: scrambled eggs with black truffle cream, Intruso aged cow
cheese, friarielli (a kind of turnip) _____ 8
YOGO: grilled eggplants, Nocida cow cheese with walnut pieces inside,
green salad, honey with black truffle _____ 5,5
MILENINA: mozzarella, grilled vegetables, cream of dry tomatoes _____ 5,5
ROVERELLA: stracchino fresh and sour cow cheese, dry tomatoes, arugula ___ 6
OLEANDRO: Bodoglino cow cheese, grilled eggplants, cream of dry tomatoes
PITOSFORO: mozzarella, grilled zucchini, dry tomatoes _____ 6
MELOGRANO: scamorza smoked cow cheese, tomatoes, green salad _____ 6

TORTE AL TESTO (FLAT LOAF)

€

This is a kind of bread very popular in some parts of the Umbria region to be stuffed inside. It is a sort of focaccia (flat loaf); sometimes we have it with special flours (adding 1 euro). The price of an empty toasted torta al testo is 2 euro (2,5 for a piece with a special flour).

- SALSICCIA: roasted Norcia sausage, mozzarella, friarielli (a kind of turnip) _____ 7
- CRUDO: Norcia raw ham, Bodogolino cow cheese _____ 7
- CERVO: venison raw ham, Montecristo medium-aged sheep cheese, black truffle cream _____ 7
- CINGHIALE: wild-boar raw ham, cow cheese with black truffle, mushroom cream _____ 7
- SELLA: San Venanzo sella raw ham, stracciatella fresh and sweet cow cheese _____ 7
- CAPOCOLLO: capocollo pork ham, scamorza smoked cow cheese, mushroom cream _____ 7
- BRESAOLA: bresola beef ham, Intruso aged cow cheese, arugula, pistachios _____ 7
- PORCHETTA: porchetta roasted pork ham, arugula, fondue of caciocavallo cow cheese, honey with black truffle _____ 7
- COTTO: wood-baked ham, Montecristo medium-aged sheep cheese, radicchio, cream of sweet peppers _____ 7
- CULATELLO: Norcia culatello raw ham, artichoke cream, Montecristo medium-aged sheep cheese and crumbled taralli (tiny salty ring-shaped biscuit) and peperoni cruschi (fried sweet pepper typical in Basilicata region) _____ 7
- CHECCAMELA: wood-baked ham, goat cheese aged in a rocky cave, black truffle cream, grilled vegetables and dry tomatoes _____ 8

DESSERTS

€

All our desserts are wisely prepared by our staff.

- Cantucci (kind of dry biscuits with almonds) _____ 2,5
- Cantucci (kind of dry biscuits with almonds) and Vin Santo wine (traditional sweet wine from Tuscany and Umbria regions) _____ 4,5
- Crumble cup (crumble cup with mascarpone sweet cheese, berries, crumbled amaretto biscuits) _____ 4
- Gulp cup (creamy chocolate with whipped cream) _____ 4
- Cheesecake (with Nutella or berries or crumbled pistachios) _____ 4
- Cake / sweet of the day _____ 5
- Fruit _____ 4
- Dark chocolate _____ 4
- Toasted cocoa beans _____ 3

NON-ALCHOLIC DRINKS

€

- Coca Cola, Fanta, Coca Cola Zero, Tonic water _____ 2,5
- Water 50 cl. _____ 1
- Coffee _____ 1
- Caffeine-free coffee _____ 1,5

ALCHOLIC DRINKS

- Punt e Mes _____ 4,5
- Campari _____ 4
- Aperol _____ 4
- Americano (red Martini, Campari, Tonic water) _____ 5,5
- Aperol soda _____ 5
- Gin Tonic _____ 5
- Negroni (gin, Martini Rossi, Campari) _____ 5
- Spritz _____ 5
- Spritz Fichimori (Fichimori wine, Aperol, Tonic water) _____ 6
- Vodka Tonic _____ 5
- Laced coffee _____ 2

All of our dishes, including the proposals of the day, may contain the following allergens: cereals containing gluten and related products, crustaceans and related products, eggs and related products, fish and related products, peanuts and related products, soybeans and related products, milk and related products (including lactose), nuts, almonds, hazelnuts, walnuts, cashew nuts, pecans, brazil nuts, Queensland nuts and related products, celery and related products, mustard and related products, sesame seeds and related products, sulfur dioxide and sulphites at concentrations greater than 10 mg/kg or 10 mg/liter as SO₂, lupine and related products, molluscs and related products. Ask the staff. In the event we run out of fresh products, we will use quality frozen products.