

-Antipasti-

Tortino Broccoli e Pecorino **9**

Broccoli & potato torte baked in the oven & served with a pecorino fondue

**Vegetarian*

**Gluten free*

**Vegan upon request*

Bruschetta ai Peperoni **9.50**

Roasted peppers served on crunchy bruschetta, topped with buffalo mozzarella cheese & baked prosciutto

**Vegetarian upon request*

**Gluten free upon request*

**Vegan upon request*

Panzanella e Gamberi **9.50**

Pan fried spicy prawns served with a traditional Umbrian bread salad & a leek & garlic sauce

**Vegan option available upon request*

Piatto Misto **Single 9.50/Sharer 14**

Mixture of typical Umbrian cured meats & cheese, served with homemade bread & chutney

**Vegetarian upon request*

**Gluten free upon request*

-Primi-

(Pasta dishes are also available as a starter size)

Ravioli ai Funghi **17**

Homemade pasta filled with Asiago cheese, served in a wild mushroom sauce with crumbled Umbrian sausage

**Vegetarian upon request*

Tagliatelle al Ragu di Daino **17**

Tagliatelle pasta served in classic Umbrian ragu of venison slow cooked in a rich red wine & tomato sauce

**Gluten free upon request*

Chiacchiere al Salmone **17**

Homemade pasta filled with smoked salmon & ricotta, served in a creamy leek & shallot sauce

Rigatoni alle Zucchine **16**

Rigatoni pasta & roasted courgette served in truffle oil with fennel & thyme, topped with crispy pork cheek

**Vegan upon request*

**Gluten free upon request*

-Secondi-

- Tagliata** 28
Beef rib eye from the grill, sliced & served with roasted cherry tomatoes, thinly sliced roasted potatoes and a rocket & parmesan salad
**Gluten free*
- Filetto di Maiale ai Pepi** 25
Grilled pork fillet medallions served with a trio of pepper & mustard sauce, with roasted mediterranean vegetables
- Agnello alla Cacciatora** 24
Hunks of lamb shoulder slow cooked with potatoes & peas in a rich red wine stew, served with homemade toasted focaccia
**Gluten free upon request*
- Branzino al Forno** 25
Seabass fillet from the oven served with pan-fried lemon & garlic spinach, roasted potatoes & a mixed leaf salad
**Gluten free*

-Contorni-

- Patate dei Tre Nonni** 5.50
Thinly sliced olive oil roasted potatoes with golden onions
**Vegan* **Gluten free*
- Fagiolini** 5.50
Steamed green beans seasoned with garlic & parsley
**Vegan* **Gluten free*
- Misticanza** 5.50
Mixed leaf salad with oven roasted cherry tomatoes
**Vegan* **Gluten free*