Our Selections and Starters:

Hand-cut prosciutto platter

Selection of Beppino Occelli spiced cheeses:

Chestnut, Black Pepper, Hay, Barolo

Selection of local cured meats at 0 km:

wild boar sausage, pork loin, pork sausage, guanciale, black pork capocollo

Selection of “Palazzo Rosa” cheeses at 0 km:

chili pepper, truffle, classic pecorino, fresh pecorino

Selection of cured meats and cheeses at 0 km

Borgo wild boar with juniper, smoked Colfiorito red potato, and licorice

Marinated Valnerina trout, tegamaccio, pine nuts, cabbage

Artichoke with cacio e pepe

Chianina beef tartare

First courses:

Tagliolino with truffle, vegetable jus

Pappadella "Norcina"

Felicetti Monograno spaghetti, smoked butter, oyster

and raspberry

Fusillone, lentils and bacon

Second courses:

Umbertide pigeon, Cannara onion with Corciano saffron, Voghiera

black garlic and red fruit gastrique

Lamb crepinette and cavolo nero

Pak choi duck, chocolate, black garlic, apricot with vermouth

Prussian beef steak and roast potatoes

Local

Juniper-seasoned wild boar, smoked Colfiorito red potato

and licorice

Pappardella "Norcina"

Umbertide pigeon, Cannara onion with Corciano saffron, Voghiera

black garlic, and red fruit gastrique

Coffee bean

A little further

Marinated Valnerina trout, tegamaccio, pine nuts, cabbage

Felicetti Monograno spaghetti, smoked butter, oyster

and raspberry

Red mullet toast, lemon potato, and broth reduction

Chocolate and mandarin

A sweet farewell

Tiramisu bean

Chocolate and mandarin

Red fruit cheese cake

Tozzetti