

Starters

Bruschetta aglio e olio

lightly toasted bread with garlic and extra virgin olive oil



€ 2,00

Bruschetta al pomodoro

lightly toasted bread with tomato and extra virgin olive oil

€ 3,50

Misto salumi nostrani

a selection of local salumi

€ 6,00

Bruschetta al tartufo

lightly toasted bread with garlic, truffles and extra virgin olive oil

€ 6,00

Misto

a selection of starters

€ 7,00

Vegetariano

a vegetarian selection of starters

€ 6,00

Prosciutto nostrano

locally cured ham

€ 6,00



Prosciutto e bruschetta

locally cured ham, lightly toasted bread with garlic and extra virgin olive oil

€ 6,00

Caprese

mozzarella cheese with fresh tomatoes and extra virgin olive oil



€ 6,50

Rustico

rustic selection of starters with local salumi, sheep's cheese, lightly toasted bread with garlic and extra virgin olive oil

€ 7,00

Spoletino

a traditional selection of local salumi, olives, lightly toasted bread with garlic and extra virgin olive oil

€ 6,00

Campagnolo

a selection of lightly pickled vegetables

€ 6,00

Boscaiolo

porcini mushrooms, cured ham, lightly toasted bread with truffles, wild boar sausage

€ 9,00

Contadino

a selection of local salumi and lightly pickled vegetables

€ 6,00

Fornaio

a selection of lightly toasted bread topped with liver, artichoke, truffles, fresh tomato

€ 7,00

Prosciutto e melone

cured ham and melon (seasonal)

€ 7,00



Pasta Dishes

Stringozzi alla Spoletina

laces of traditional home-made pasta with garlic, tomato, mild chilli, parsley and extra virgin olive oil



€ 6,00

Stringozzi al rancetto

laces of traditional home-made pasta with onion pecorino cheese and bacon

€ 6,50

Zuppa di S. Nicola

traditional soup made from spelt (wheatgrain) with celery, tomato, bacon and mild chilli base

€ 6,00

Stringozzi al Tarufo

laces of traditional pasta with summer or winter truffles depending on the season, garlic and extra virgin olive oil

€ 11,50

Tortellini alla Montanara

parcels of pasta filled with meat in a sauce of truffles, gorgonzola cheese, bacon and porcini mushrooms

€ 9,00

Tortellini al Tartufo

parcels of pasta filled with meat in a sauce of truffles and cream

€ 11,50

Tagliatelle ai Porcini

ribbons of pasta in a sauce of porcini mushrooms, garlic, parsley and extra virgin olive oil



€ 7,50

Tagliatelle al pomodoro

ribbons of pasta in a sauce of tomato, onion and extra virgin olive oil

€ 5,00

Spaghetti alla Bolognese

spaghetti in a sauce of meat and tomato

€ 6,50

Penne Gorgonzola e Rucola

quills of pasta in a sauce of fresh rocket and gorgonzola cheese

€ 7,00

Spaghetti all'Amatriciana

spaghetti in a sauce of tomato, onion and bacon

€ 6,50

Ravioli al radicchio

Cheese-filled ravioli with radicchio-salad and cream

€ 7,00

Risotto Dishes

All'Ortolana

arborio rice cooked in stock with onion, butter, garden vegetables and extra virgin olive oil



€ 6,00

Ai Porcini

arborio rice cooked in stock with onion, butter, porcini mushrooms and extra virgin olive oil

€ 7,50

Al Tartufo

arborio rice cooked in stock with truffles

€ 11,50

From the Grill



Salicce: hand-made locally cured sausages

Filetto di Trota: fillet of rainbow trout




€ 6,50



€ 7,50

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| Braciola di Maiale: pork chop |  | € 7,00 |
| Filetto di Pollo: chicken breast | | € 7,00 |
| Misto: mixed grill of lamb, pork chop and sausage | | € 8,50 |
| Agnello: lamb |  | € 8,50 |
| Lombata di Vitello: rump or sirloin steak | | € 9,00 |
| Filetto: fillet steak | | € 12,00 |
| Fiorentina (serves 2) | | € 32,00 |


From the Kitchen

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| Cinghiale al ginepro: wild boar in a sauce of red wine, tomato and juniper | | € 9,00 |
| Filetto di manzo ai porcini: fillet steak in a sauce of porcini mushrooms | | € 12,50 |
| Tagliata all'aceto balsamico: layers of grilled steak covered with fresh rocket, balsamic vinegar and extra virgin olive oil | | € 10,00 |
| Filetto di manzo al tartufo: fillet steak in a truffle sauce |  | € 16,00 |
| Frittata al tartufo: omelette with truffles | | € 11,50 |
| Agnello alla cacciatora: lamb stew with oil, rosemary, wine and anchovies | | € 9,00 |


Vegetables and Salads

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| Patate arrosto: roast potatoes with rosemary | | € 3,50 |
| Zucchine grigliate: grilled courgettes/zucchini |  | € 3,50 |
| Melanzane grigliate: grilled eggplant | | € 3,50 |
| Peperoni arrostiti: roast pepper | | € 3,50 |
| Funghi porcini trifolati: pan-fried porcini mushrooms | | € 8,00 |
| Insalata Greca: salad with soft cacio cheese, olives and peppers | | € 4,00 |
| Insalata Mediterranea: salad with tuna, artichokes and olives | | € 4,00 |
| Insalata Carioca: hearts of palm salad with mushrooms and sweetcorn | | € 4,50 |
| Insalata Andalusia: salad with tomato, peppers and olives | | € 4,00 |
| Insalata Mista: mixed salad |  | € 3,50 |
| Insalata Verde: green salad | | € 2,50 |
| Lenticchie Umbre in umido: Umbria lentil stewed | | € 3,50 |
| Fagioli all'osso di prosciutto: bean with tomato and cured ham | | € 3,50 |


Cheeses

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| Pecorino di montagna: mountain sheep's cheese |  | € 3,50 |
| Gorgonzola: soft creamy blue cheese | | € 3,50 |
| Brancaleone: local cheese with sheep's milk and cow's milk | | € 4,00 |
| Grana: parmesan's cheese | | € 3,50 |
| Scamorza al forno: smoked cheese baked in the oven | | € 5,50 |
| Pecorino fuso con tartufo: baked truffles sheep's cheese | | € 11,50 |



Pizzas

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| Margherita: tomato and mozzarella cheese |  | € 6,00 |
| Napoletana: tomato, mozzarella, anchovies and oregano | | € 6,00 |
| Marinara: tomato, garlic, oil and mild chilli | | € 5,00 |
| Capricciosa: tomato, mozzarella, mixed vegetables and cured ham | | € 7,50 |
| Calabrese: tomato, mozzarells and spicy sausage | | € 7,50 |
| Messicana: tomato, mozzarella and peppers | | € 7,50 |
| Quattro formaggi: with 4 melted cheese | | € 8,00 |
| Duchessa: tomato, mozzarella, mushrooms, cured ham and cream | | € 8,00 |
| Norcina: tomato, mozzarella, sausage and mushrooms | | € 7,50 |
| Francescana: tomato, mozzarella, mushrooms and cured ham | | € 7,50 |
| Al tartufo: mozzarella and truffles | | € 12,50 |
| Ai porcini: mozzarella, porcini mushrooms and parsley | | € 9,50 |
| Caprese: mozzarella, raw tomato, oregano and oil | | € 6,00 |
| Quattro stagioni: tomato, mozzarella, mushrooms, olives, mini- artichokes and cured ham, in quarters | | € 7,50 |
| Vegetariana: tomato, mozzarelle, zucchini and eggplant | | € 7,00 |
| Boscaiola: tomato, mozzarella, pepper, mushrooms and sausage | | € 7,50 |
| Trevigiana: radicchio salad, bacon, mozzarella and gorgonzola | | € 7,50 |
| Amatriciana: tomato, onion, bacon, shep's cheese and mozzarella | | € 7,50 |
| Romagnola: cured ham, parmesan, rucola salad and mozzarella | | € 7,50 |

Closed Pizzas

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| Ai carciofi: tomato, mozzarella and artichokes |  | € 7,50 |
| Al prosciutto: tomato, mozzarella and cured ham | | € 7,50 |
| Ai funghi: tomato, mozzarella and mushrooms | | € 7,50 |
| Alla salciccia: tomato, mozzarella and sausage | | € 7,50 |
| Alla cicoria: cicory, sausage and mozzarella | | € 7,50 |
| Del Duca: cured ham, pachino tomato, rucola salad and mozzarella | | € 7,50 |

Dessert

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| Frutta fresca: fresh fruit |  | € 2,50 |
| Dolci della casa: a selection of home-made desserts | | € 3,50 |
| Crescionda: Typical local cake based on amaretto bisquit with chocolate, eggs, flour and whipped cream | | |
| Zuppa Inglese: Savoiaridi biscuits based cake soaked with dark rum and alchermes plus whipped cream and chocolate |  | |
| Tiramisù: Savoiaridi biscuits based cake soaked with coffe plus whipped cream and mascarpone | | |
| Panna cotta: Milk cream pudding topped with caramel, chocolate or berries | | |
| Tartufo gelato: truffled-shaped ice cream, choccolate or vanilla | | € 3,50 |
| Sorbetto alla frutta: a selection of fruit sorbet | | € 4,00 |

Drinks

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| Mineral water carbonated or uncarbonated | € - |
| A litre of Coca Cola | € 4,50 |
| Canned drinks (Coke, Sprite, Fanta) | € 2,50 |
| Draught drink (Coke) 300 cl | € 3,00 |
| Draught drink (Coke) 400 cl | € 4,00 |
| "Tuborg" draught lager beer 200 cl | € 2,50 |
| "Tuborg" draught lager beer 400 cl | € 4,00 |
| Adel Scott 330 cl strong bottled whiskey beer | € 3,50 |
| Ceres strong bottled lager beer 330 cl | € 3,50 |
| Italian liqueurs | € 2,50 |
| Coffee | € 1,50 |
| Cappuccino | € 2,00 |
| Tea | € 2,00 |
| Grappa | € 2,50 |
| Foreign liqueurs | € 3,00 |



Main course

Mixture of our own, salami, grilled vegetables, bruschetta with olive oil, pecorino cheese focaccia stuffed, goblet of Trebbiano Spoletino or red Umbria water naturizzata



€ 10,00

Tourist Menu

Starter:

Cured ham, lightly toasted with garlic and extra virgin olive oil



First Course From:

Stringozzi alla Spoletina:

traditional local pasta in a sauce of tomato garlic, parsley, mild chilli and extra virgin olive oil

Tagliatelle al pomodoro:

ribbons of pasta in a sauce of tomato, onion and extra virgin olive oil

Zuppa di farro:

traditional soup made from spelt (wheatgrain), with celery, tomato, bacon, and mild chilli base

Second course from:

Grilled chicken breast

Grilled trout

Grilled pork chop

Locally cured, fresh pork sausages

A selection of cheese

A choice of salads or vegetables in season

Coffee

€ 16,50

Truffle based menu

Starter:

local salumi and toasted bread with truffles

Stringozzi al tartufo:

traditional local pasta in a sauce of truffles and extra virgin olive oil

Grilled lamb with truffle or fillet steak with truffle

Baked truffled sheep's cheese

Local dessert

Coffee

€ 38,00

Taste of Spoleto menu

Starter:

local salumi, lightly toasted bread with garlic and extra virgin olive oil

A taste of spelt soup

A taste of "Stringozzi alla Spoletina"

Grilled lamb with truffles

A choice of salad or vegetables in season

Mountain sheep's cheese

Local dessert

Coffee

€ 25,00

