Appetizers		First dishes	
Toast bread with tomato and basil	€ 6,00	Gnocchetti Amatriciana style	€ 11,00
Ham and melon	€ 9,00	Umbrichelli with pesto and cherry tomatoes	€ 11,00
Zucchini flowers fried w/pecorino & anchovies *	€ 11,00	Pappardelle with wild boar sauce	€ 11,00
Caprese (mozzarella, tomato and basil)	€ 10,00	Risotto with zucchini flowers and blue cheese	€ 11,00
Wild boar sausage and pecorino cheese	€ 12,00	Umbrichelli with black truffle	€ 13,00
Selection of cheeses	€ 13,00		
Maxi appetizer (cold cuts, toasted bread, cheese)	€ 14,00	Main dishes	
, , , , , , , , , , , , , , , , , , ,		Piglet arista in vegetables sauce	€ 13,00
Our grid		Pigeon Orvieto style	€ 14,00
Sheep skewers and sausages	€ 12,00	Rabbit stuffed with mushrooms	€ 14,00
Grilled big steak	€ 16,00		
Mixed grilled: lamb, sausages, angus, sheep skewers	€ 16,00	Fantasy of salads	
Angus cut with grana cheese	€ 16,00	Serancia salad:	€ 10,00
		Olmo salad:	€ 10,00
Side dishes		Corsica salad:	€ 10,00
Mixed salad	€ 5,00	Stella salad:	€ 12,00
Baked potatoes *	€ 5,00		
Fried potatoes *	€ 5,00	Our menù Truffle	€ 32,00
Asparagus with lemon*	€ 6,00	Toast bread with black truffle	
		Umbrichelli with black truffle	
Our cakęs		Sliced beef with black truffle	
Cheese cake chocolat, caramel, berry	€ 5,00	Cooked vegetables	
Ice cream with chocolat, milk cream	€ 5,00	Home cake	
Catalan cream	€ 5,00	1 glass of red or white wine and 1 bottle of water	
Tiramisu	€ 5,00		
Grandmother's pie (cream and pine nuts)	€ 5,00		
Fruit salad in syrup	€ 5,00	* can be frozen	
Pineapple in syrup	<i>€</i> 5,00		