

Autumn Menu

Starters

Tasting of 5 Piacenza cold cuts from **F.lli Salini di Groppallo**€ 18

Valnure mountain coppa, pancetta, salami, salame gentile and mariola with fried dumplings

Allergens: pepper, gluten, yeast, sulphites

Gutturnio-aged culatta with braised grapes and crispy guanciale
£17

Allergens: pepper, gluten, yeast, sulphites

Beef tartare served with goat's cheese and marinated chard.....€ 26

Allergens: lactose, pepper

Salmon
ceviche.....€ 26

Allergens: onion, celery, fish, pepper, chilli pepper, tomato

Roasted pumpkin with traditional stracchina fondue from the Orobie Valleys **Latteria Valtorta (BG)**,
with savoury crumble and balsamic vinegar pearls£14

Allergens: lactose, garlic, pepper, sulphites

House vegetable giardiniera.....€ 10

Allergens: onion, celery, pepper, sulphites

Basket of fried gnocco (3 pieces).....£5

Allergens: gluten, yeast, sulphites

Basket of focaccia£6

Allergens: gluten, yeast

STARTERS

Il menu è vario e la cucina è attentissima alle contaminazioni, con tutto ciò preghiamo di avvisare il personale di sala di qualsiasi ALLERGIA o INTOLLERANZA | The menu is varied and the kitchen is attentive to contamination, with all this please advise the dining room staff of any ALLERGIES or INTOLERANCES

ATTENZIONE IMPORTANTE INFORMAZIONE ALLA CLIENTELA AI SENSI DEL REGOLAMENTO UE 1169/2011

SI INVITA LA SPETTABILE CLIENTELA CON ALLERGIE, INTOLLERANZE ALIMENTARI O PATOLOGIE LEGATE AL CIBO, DI INFORMARE IL PERSONALE PER CONSENTIRCI DI METTERVI IN CONDIZIONE DI EVITARE ALCUNI PRODOTTI E DI SERVIRVI NEL MIGLIORE DEI MODI | "All products / meals served may contain, as an ingredient or trace (as they are prepared in the same department), the following substances or their derivatives: cereals containing gluten (wheat, rye, barley, oats, spelled, kamut or their hybridised strains) peanuts, soy, lupine, dried fruit, celery, mustard, sesame seeds, fish, crustaceans, molluscs, milk, eggs, sulfur dioxide and sulphites in concentrations higher than 10 mg / kg. "

IF YOU ARE ALLERGIC OR INTOLERANT TO ONE OR MORE SUBSTANCES, PLEASE LET US KNOW,
AND WE WILL TELL YOU WHICH DISHES DO NOT CONTAIN THE SPECIFIC ALLERGENS.

Si comunica altresì che per la conservazione degli alimenti talvolta utilizziamo l'abbattimento a + 3° oppure - 18°, sia per i semipreparati, che per le carni, i pesci e la pasta fresca, oltre ai nostri pani speciali

First courses



Ravioli with caramelised onions and stracchino cheese fondue from the Orobie Valleys

Latteria Valtorta (BG), pistachios and dried cranberries£17

Allergens: pepper, gluten, lactose, eggs, pistachios

Pumpkin cappellacci served with sautéed cardoncelli mushrooms and walnuts.....£18

Allergens: pepper, gluten, lactose, garlic, mushrooms and walnuts

Tortelli del Petrarca with butter and sage€ 14

Allergens: gluten, lactose, eggs

Spelt soup with cuttlefish ragù and aromatic sage, thyme and garlic oil£17

Allergens: gluten, fish, sulphites

Spaghetti from Gragnano with vegetables and toasted breadcrumbs€ 16

Allergens: gluten, garlic, chilli pepper, onion

Touches of Tuscia

Pumpkin gnudi in vegetable broth£16

Allergens: garlic, chilli pepper, milk proteins, eggs

Main courses

Roast lamb with chilli pepper, cardoncelli mushrooms and hollandaise sauce.....£25

Allergens: mushrooms, garlic, egg, lactose

Tuscia specialities

Viterbo-style porchetta with potatoes and Taggiasca olives€ 23

Allergens: celery, garlic, pepper, sulphites

Touches of Tuscia

Beef sirloin served with its own gravy, pumpkin cream, hazelnuts and friggittelli peppers£26.50

Allergens: hazelnuts, garlic, pepper, onion

Salmon with coconut milk, Tabasco, lime, cashews and marinated beetroot and Swiss chard....€ 28

Allergens: fish, garlic, nuts

Winter palette of garden vegetables€ 16

Allergens: onion, tomato, garlic, pepper

Queen's pumpkin.....€ 16

Allergens: garlic, chilli pepper, egg, milk proteins

Red lentil flower croquette skewer with garden vegetables€ 16

Allergens: onion, celery, tomato, garlic, pepper, spices

Traditional Piacenza menu | Tasting menu€40

Piacenza cold cuts from F.lli Salini di Groppallo with fried dumplings

Tortelli del Petrarca with butter and sage

Parmesan shavings with honey

Fish Menu | Tasting Menu.....€ 55

Salmon ceviche

Spelt soup with cuttlefish ragù and aromatic sage, thyme and garlic oil

Frozen fruit cocktail

Dessert

Ice cream made with wine by Buontalenti, architect to the Medici family, who created it for Caterina de' Medici

The wines used are Suavissimus from Nardello (VR) and Ala del Drago from Luretta (PC)€ 7.50

Allergens: lactose, eggs, sulphites

Zabaione semifreddo with berry sauce€ 7.50

Allergens: egg, lactose, sulphites

Panfiorone, our panettone made according to an ancient Florentine recipe€ 7.50

Allergens: gluten, egg, lactose

Tocchi di Toscana

Panfiorone, our panettone made according to an ancient Florentine recipe with Buontalenti ice cream .€ 8.50

Allergens: gluten, egg, lactose, sulphites

Tocchi di Toscana

Moscow Mule sorbet€ 7.50

Allergens: sulphites

Chestnut Roché with Vin Santo or house Ippocrasso wine€ 8.50

Allergens: nuts

Seasonal frozen fruit cocktail.....€ 7.50

Almond flan with Malaga ice cream..... € 8.50

Allergens: nuts, egg, lactose, sulphites

Cioccolato dei Semplici tasting€ 8.50

Allergens: nuts, traces of milk

Sandy oil, salt and chocolate€ 9.50

Chef's ice cream with extra virgin olive oil with dark chocolate chips Il Cioccolato dei Semplici

Allergens: lactose, traces of nuts, chocolate

Parmesan shavings made from Modenese White Cow's milk Rosola Dairy I Zocca (MO)

Zabaione with egg yolks from Biofilia's Happy Hens and pearls of Modena balsamic vinegar.....€ 14

Allergens: milk proteins, egg

Maritozzo with cream€ 8.50

Recipe from childhood memories of the "Antica Latteria da Chiodo" in Via Roma in Viterbo

Allergens: gluten, egg, lactose

Tocchi di Toscana

ACQUA, CAFFÈ, COPERTO E SERVIZIO		
Qui trovate i costi accessori. Il costo di coperto comprende tutte le procedure di sanificazione e i prodotti di cortesia che vi vengono consegnati qualora ne foste sprovvisti per la vostra a e la nostra sicurezza		
COPERTO E SERVIZIO	ACQUA NATURALE E	PAN BRIOCHE DEL
€ 3.50	GASATA	CASTELLO - CESTINO
	€ 3.00	€ 2.00
	0,75 l	Allergeni: glutine, pepe, curcuma

 **Presidia** are Slow Food projects that protect small-scale, high-quality food production using traditional methods.

The Ark of Taste is a catalogue of products that belong to the culture and traditions of the whole world and are at risk of disappearing

www.slowfood.it

www.fondazioneSlowFood.it