



CASTELLO DI GROPPARELLO · TAVERNA MEDIEVALE




# Menu

SEASONAL MENU


## ♦ TOCCHI DI TUSCIA


It was 1994 when, leaving Milan behind, we carried with us the fragrance of Tuscia — garden herbs, family recipes, the flavours of our Tuscan-Lazio roots. Here in the shadow of the Castle, those tastes meet the great Emilian tradition. The **Tocchi di Tuscia** are precisely this: a golden thread binding the Taverna to its truest origins.

## ANTIPASTI · STARTERS


- 5 Piacentini cold cuts – *F.lli Salini di Groppallo*  € 18  
Mountain cup, pancetta, salami, gentile salami and mariola with fried gnocco  
*Allergens: pepper, gluten, yeast, sulphites*
- Culatta aged with Gutturnio, braised grapes & crispy guanciale € 17  
*Allergens: pepper, gluten, yeast, sulphites*
- Beef tartare with goat cheese & marinated beets € 26  
*Allergens: lactose, pepper*
- upStream salmon tartare alla Catalana  € 26  
*Allergens: onion, celery, fish, pepper, chilli, tomato*
- Roasted pumpkin with Stracchino fondue, salted crumble & balsamic pearls — *Latteria Valtorta* € 14  
(BG)   
*Allergens: lactose, garlic, pepper, sulphites*
- Mixed pickled vegetables of the house € 10  
*Allergens: onion, celery, pepper, sulphites*
- Basket of fried gnocco (3 pcs) € 5  
*Allergens: gluten, yeast, sulphites*
- Basket of focaccia € 6  
*Allergens: gluten, yeast*

## PRIMI · FIRST COURSES

- Caramelised onion ravioli, Stracchino fondue, pistachios & dried blueberries — *Latteria Valtorta* € 17  
(BG)   
*Allergens: pepper, gluten, lactose, eggs, pistachio*
- Pumpkin cappellacci with king oyster mushroom & walnut trifola € 18  
*Allergens: eggs, pepper, gluten, lactose, garlic, mushrooms, walnuts*

- Petrarca tortelli with butter & sage  € 14  
*Allergens: gluten, lactose, eggs, pepper, milk protein*
- Pappardelle with farmyard white ragù € 20  
*Allergens: eggs, gluten, lactose, onion, celery, garlic, sulphites, pepper, milk protein*
- Gragnano spaghetti all'ortolana with vegetable sauce & toasted breadcrumbs € 16  
*Allergens: gluten, garlic, chilli, onion, celery, tomato*  
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SECONDI · SECOND COURSES

- Roast lamb with chilli, king oyster mushrooms & hollandaise sauce € 25  
*Allergens: mushrooms, garlic, eggs, lactose, sulphites, celery, pepper, milk protein*  
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- Viterbo-style porchetta with potatoes & taggiasca olives  € 23  
*Allergens: celery, garlic, pepper, sulphites*  
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- Beef sirloin with jus, braised escarole & almond mayonnaise € 26,50  
*Allergens: almonds, garlic, pepper, onion, celery, sulphites*
- Salt-crusted roast beef with jus & roast potatoes € 24  
*Allergens: pepper, garlic*
- Spring garden vegetable board € 16  
*Allergens: onion, tomato, garlic, pepper*
- Viterbo-style stuffed artichokes € 19,50  
*Allergens: gluten, garlic, pepper*
- Red lentil flower croquette skewer with garden vegetables € 16  
*Allergens: onion, celery, tomato, garlic, pepper, spices*


TYPICAL PIACENTINO MENU


*Typical  
Piacentino Menu*

€ 40

Cold cuts by F.lli Salini di Groppallo with fried gnocco  
 Petrarca tortelli with butter & sage  
 Ice cream with sandy olive oil, salt & chocolate

PRE-DESSERT

- Vacca Bianca Parmigiano shavings, egg yolk zabaione & Modena balsamic pearls  € 14  
 Caseificio Rosola | Zocca (MO) · Biofilia Happy Hens' eggs  
*Allergens: milk protein, eggs, sulphites*

<b>Buontalenti Wine Ice Cream — <i>architect of the Medici</i></b>	€ 7,50
<i>Created for Caterina de' Medici · Passito di Malvasia di Candia Sensazioni d'Inverno by Claudio Terzoni (PC) &amp; Ala del Drago di Luretta (PC)</i>	
<i>Allergens: lactose, eggs, sulphites, milk protein</i>	
<b>Wild berry zabaione semifreddo</b>	€ 7,50
<i>Allergens: eggs, lactose, sulphites, milk protein</i>	
<b>Easter Panfiorone — our panettone with an ancient Florentine recipe</b>	€ 7,50
<i>Allergens: gluten, eggs, lactose, milk protein, yeast, sulphites, almonds</i>	
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<b>Easter Panfiorone with Buontalenti Ice Cream</b>	€ 8,50
<i>Allergens: gluten, eggs, lactose, sulphites, milk protein, yeast, almonds</i>	
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<b>Moscow Mule sorbet</b>	€ 7,50
<i>Allergens: sulphites</i>	
<b>Roché with Vin Santo or house Ippocrasso wine</b>	€ 8,50
<i>Allergens: dried fruit with shell, sulphites</i>	
<b>Seasonal frozen fruit cocktail</b>	€ 7,50
<b>Semplici Chocolate Tasting (September to June)</b>	€ 8,50
<i>Allergens: dried fruit with shell, traces of milk, chocolate, gluten</i>	
<b>Ice cream with sandy olive oil, salt &amp; chocolate — Chef's EVO Oil</b>	€ 9,50
<i>With dark chocolate flakes — Il Cioccolato dei Semplici</i>	
<i>Allergens: lactose, traces of dried fruit, chocolate, milk protein</i>	
<b>Maritozzo with cream</b>	€ 8,50
 <i>From "Antica Latteria da Chiodo", Via Roma – Viterbo</i>	
<i>Allergens: gluten, eggs, lactose, milk protein, yeast</i>	
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**Slow Food Presidia** are projects that protect small-scale quality productions at risk, made according to traditional practices.

**The Ark of Taste** is a catalogue of products belonging to the culture and traditions of the world that risk disappearing.

[www.slowfood.it](http://www.slowfood.it) · [www.fondazione-slowfood.it](http://www.fondazione-slowfood.it)



STRADA DEI VINI E DEI SAPORI DEI COLLI PIACENTINI

ALLERGEN INFORMATION

The menu is varied and the kitchen is attentive to contamination.

Please advise the dining room staff of any allergies or intolerances.

All products may contain traces of cereals containing gluten, peanuts, soy, lupine, dried fruit, celery, mustard, sesame, fish, crustaceans, molluscs, milk, eggs, sulphur dioxide and sulphites > 10 mg/kg.

If you are allergic or intolerant, please let us know — we will tell you which dishes are safe for you.