



"Cacio Re"

## Menu

The King of Cheeses – a selection of 12 cheeses served with homemade jams	€ 19
Platter of local Valnerina cured meats and salamis	€ 15
Small baked potato, with yolk of an egg in the middle with 24-month matured Parmesan flakes and Truffle shavings	€ 14
Salmon trout marinated in salt and sugar, on fennel and orange salad	€ 13
Smoked duck breast on rocket and berries	€ 13
Melted Alpine Sheep's Cheese encased in flaky pastry served with a Truffle sauce	€ 13
Black Angus carpaccio and Rosso di Montefalco reduction	€ 13

### *First Course*

Purple potato gnocchi with parmesan cream and truffle	€ 14
Ricotta cheese and spinach ravioli with a butter and sage ricotta sauce topped with roasted hazelnut grains	€ 13
Local Farro (an ancient wheat grain) with a saffron and porcini mushroom sauce	€ 12
Strengozzi "Cacio Re" (Umbrian pasta) with bacon, sage and pecorino cheese	€ 11
Spagetti wholemeal pasta with a Truffle carbonara	€ 14



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**Second Course**

Venison stew	€ 14
Fillet of Trout with a potato and Truffle crust	€ 15
Lamb chops with balsamic vinegar and a seasonal salad	€ 18
Sliced beef with coarse salt	€ 18
Grilled duck breast with honey and rosemary	€ 15
Roast Pork with rustic potatoes	€ 14

**Vegetables**

Lentils from Castelluccio soup with croutons	€ 8
Creamed potatoes with Taleggio cheese and Truffle	€ 9
Grilled porcini mushrooms	€ 9
Field vegetables, garlic and chilli	€ 6
Garlic potatoes	€ 5
Seasonal salads	€ 6



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**Dessert**

Crunchy almonds with dark chocolate sauce	€ 6
Pistachio parfait with chocolate sauce	€ 6
Puff pastry with custard and berries	€ 6
Semifreddo with Sagrantino passito and caramel sauce	€ 6
Dessert of the day	€ 6
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Still or sparkling water	€ 2
Coffee	€ 2
Cover charge	€ 2