

900

R E S T A U R A N T · S P O L E T O

Autumn and winter menu

Traditional Umbrian cooking with a contemporary touch.

Local ingredients: summer truffle, Colli Spoletini DOP olive oil, roveja from Civita di Cascia, Colfiorito red potatoes, Cannara onions, Cascia saffron, Norcia cured meats, Sagrantino and Trebbiano Spoletino wines.

Dish names are in Italian, with an English description below.

STARTERS

Antipasti

Torta al testo, norcineria ed erbette ripassate 14

Umbrian griddle flatbread with Norcia PGI prosciutto, capocollo, head cheese, pecorino and sautéed greens

ALLERGENS 1, 7

Tuorli fritti, crema di patate rosse di Colfiorito, cicorietta e tartufo estivo 13

Two breaded fried egg yolks, crisp outside and runny inside, on Colfiorito red potato cream, sautéed wild chicory, summer truffle (Tuber aestivum Vittad.)

ALLERGENS 1, 3, 7

Battuta di manzo al coltello, tuorlo marinato, senape e crema di pecorino 15

Hand-cut beef tartare with mustard, a cured egg yolk and pecorino cream, served with toasted country bread

ALLERGENS 1, 3, 7, 10

Crostini di fegatini al Vin Santo 9

Chicken liver pâté with Vin Santo on toasted country bread, caramelised red onion

ALLERGENS 1, 4, 7, 12

Testa di carciofo in cocotte con caciotta e prosciutto di Norcia 12

Artichoke head braised with wild mint, on a base of melted Umbrian caciotta cheese and matchsticks of Norcia prosciutto, baked in a cocotte

ALLERGENS 7

Funghi trifolati, crema di zucca e pecorino 12

Sautéed seasonal mushrooms on pumpkin cream with pecorino · with porcini € 15

ALLERGENS 7, 9

FIRST COURSES

Primi

Strangozzi alla spoletina 11*Spoletto's hand-rolled pasta with tomato, garlic, chilli, parsley and raw Colli Spoletini DOP olive oil*

ALLERGENS 1

Gnocchi al Sagrantino e ragù di piccione 15*Homemade potato gnocchi, white pigeon ragù with Sagrantino di Montefalco wine, pecorino*

ALLERGENS 1, 3, 7, 9, 12

Ravioli di patate e ricotta, pomodorini, tartufo estivo e ricotta salata 16*Potato ravioli filled with ricotta and nutmeg, tomato sauce, slow-roasted cherry tomatoes, summer truffle (Tuber aestivum Vittad.), shaved salted ricotta*

ALLERGENS 1, 3, 7

Farrecchiata di roveja con salsiccia e finocchietto 13*Soft polenta made from roveja, a wild pea from Civita di Cascia (Slow Food Presidium), with sausage sauce, wild fennel and pecorino · gluten free*

ALLERGENS 7, 12

Farrotto di Monteleone, zucca, caprino e salsiccia 13*Monteleone spelt cooked like a risotto, pumpkin, fresh goat's cheese and crumbled sausage*

ALLERGENS 1, 7, 9, 12

Umbricelli al ragù bianco di cinghiale 14*Thick hand-rolled pasta with white wild boar ragù, juniper, rosemary, salted ricotta*

ALLERGENS 1, 7, 9, 12

Strangozzi alla carbonara con carciofi fritti 15*Strangozzi carbonara with crispy cured pork cheek, egg yolks, pecorino and black pepper, topped with fried artichoke wedges*

ALLERGENS 1, 3, 7

Cappelletti al tartufo estivo 17*Handmade meat-filled cappelletti, DOP olive oil, summer truffle (Tuber aestivum Vittad.)*

ALLERGENS 1, 3, 7, 9

MAIN COURSES

Secondi

Coniglio in porchetta	17
<i>Boned rabbit rolled with wild fennel and garlic, roast potatoes</i>	
ALLERGENS 12	
Petto d'anatra in agrodolce	20
<i>Duck breast with a sweet-and-sour orange and red wine vinegar sauce, sautéed chicory</i>	
ALLERGENS 9, 12	
Guancia di manzo al Sagrantino	20
<i>Beef cheek braised in Sagrantino wine, Colfiorito red potato mash, caramelised Cannara onion</i>	
ALLERGENS 1, 7, 9, 12	
Tomahawk di maiale, mele e senape	20
<i>Pork tomahawk chop, seared and oven-finished, with caramelised apples and wholegrain mustard</i>	
ALLERGENS 7, 10	
Baccalà con ceci e paprika dolce	18
<i>Salt cod on stewed chickpeas and chickpea cream, sweet paprika oil and rosemary</i>	
ALLERGENS 4	
Parmigiana di melanzane	14
<i>Layers of fried aubergine, tomato, fior di latte, Parmigiano and basil · vegetarian</i>	
ALLERGENS 7	
Tagliata di manzo e insalata di radicchio e noci	22
<i>Sliced grilled beef (Vitellone Bianco dell'Appennino Centrale PGI), DOP olive oil, coarse salt and rosemary; radicchio and walnut salad · with grated summer truffle + € 5</i>	
ALLERGENS 8, 12	
Pajata arrosto	16
<i>Roast milk-fed veal intestines, rosemary and lemon; roast potatoes · subject to availability, please ask your server</i>	
ALLERGENS –	

SIDE DISHES

Contorni

Patate al forno	5
<i>Roast potatoes with skin, rosemary and garlic</i>	
ALLERGENS –	
Cicoria ripassata	5
<i>Chicory sautéed with garlic, olive oil and chilli</i>	
ALLERGENS –	
Insalata di radicchio e noci	5
<i>Radicchio with toasted walnuts, DOP olive oil and balsamic vinegar</i>	
ALLERGENS 8, 12	
Insalata verde di stagione	4
<i>Seasonal green salad, DOP olive oil; vinegar or lemon on the side</i>	
ALLERGENS 12*	

900

RESTAURANT · SPOLETO

PIZZAS

Pizze

Long-fermented dough, 24–48 hours

Margherita 7

Tomato, fior di latte mozzarella, basil, Colli Spoletini DOP olive oil

ALLERGENS 1, 7

Norcina 11

White pizza · fior di latte, Norcia sausage, pecorino

ALLERGENS 1, 7

Cannara 11

White pizza · fior di latte, caramelised Cannara onion, crispy cured pork cheek, black pepper and thyme

ALLERGENS 1, 7

Prosciutto di Norcia e pecorino 12

Tomato, fior di latte, Norcia PGI prosciutto and pecorino shavings

ALLERGENS 1, 7

Zucca e caprino 10

White pizza · pumpkin cream, fior di latte, roast pumpkin, fresh goat's cheese, rosemary · vegetarian

ALLERGENS 1, 7

Funghi e tartufo estivo 14

White pizza · fior di latte, sautéed mushrooms, summer truffle (*Tuber aestivum* Vittad.), DOP olive oil

ALLERGENS 1, 7

DESSERTS

Dolci

Crescionda spoletina 6*Spoletto's traditional amaretti and chocolate pudding cake with whipped cream*

ALLERGENS 1, 3, 6, 7, 8

Rocciata umbra 7*Umbrian pastry spiral with apples, walnuts, raisins and alchermes · Friday, Saturday and Sunday only*

ALLERGENS 1, 8, 12

Tiramisù umbro 7*Umbrian tiramisù: Cascia saffron cream, caramelised ladyfingers and white chocolate shavings*

ALLERGENS 1, 3, 6, 7

Cuore caldo al cioccolato e gelato al fiordilatte 8*Molten chocolate cake with fior di latte ice cream*

ALLERGENS 1, 3, 6, 7

Pera cotta al Trebbiano spoletino e anice stellato 6*Pear poached in Trebbiano Spoletino wine with star anise, served with its own wine glaze*

ALLERGENS 12

Tortino di mele, crema e cannella 7*Apple cake on cinnamon custard*

ALLERGENS 1, 3, 7

Cappuccino 7*Spoon dessert served in a cappuccino cup: chocolate sponge, mascarpone and coffee cream, whipped cream foam and cocoa*

ALLERGENS 1, 3, 7

ALLERGENS

EU Regulation 1169/2011

1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk and dairy

8. Tree nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide and sulphites
13. Lupin
14. Molluscs

If you have any food allergies or intolerances, please inform our staff before ordering.

All the allergens listed are handled in our kitchen: traces due to cross-contamination cannot be ruled out.

** Only if dressed with vinegar.*

When fresh produce is not available, some ingredients may be frozen at source or blast-chilled on site: please ask our staff.