



Restaurant menu

english

Antipasti

Mixed salad according to market offer with chanterelles <i>vegan or vegetarian</i>	9,00 / 14,00
Mozzarella di bufala · marinated tomatoes - pesto <i>vegetarian</i>	19,00
Vitello tonnato · deep-fried Pantelleria capers · small salad bouquet	22,00
Carpaccio of US beef fillet · parmesan leaves	22,00
Duo of tuna sashimi & wild Scottish salmon tartare	27,00
Oysters Gillardeau No. 3, the best oysters in the world (not available every day)	<i>per piece</i> 6,90 <i>(small / normal)</i>

Primi

Tuscan fish soup	23,00
Rigatoni di Gragnano · pesto · Mozzarella di bufala <i>vegetarian</i>	14,00 / 18,00
Homemade Tagliolini · black truffle from Umbria <i>vegetarian</i>	19,00 / 29,00 <i>(small / normal)</i>

Secondi

Fresh fish according to daily offer - please ask the service staff	42,00
Shoulder of beef braised for 72 hours · Barolo jus	37,00
Sardinian milk-fed lamb fillet in a rosemary crust	39,00
Chianina fillet of beef · Barolo jus	42,00
Chianina fillet of beef · chanterelle mushrooms	48,00
Chianina fillet of beef · homemade Tagliolini · black truffle from Umbria	48,00

>>Side dishes to the main courses according to the daily offer<<

Not available daily:

Wild caught loup de mer cooked in the oven <i>for 2, 3 or 4 people</i>	<i>per person</i> 39,50
U.S. prime ribeye from the <i>grill for 2 persons</i> · approx. 500g	<i>per person</i> 49,00

Please also ask us for our vegetarian and vegan offers.



Prices in Euro
Incl. VAT and service
The menu in the restaurant is valid.
Subject to change without notice



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Menu - recommendation from 2 persons
also with wine accompaniment

Prosecco EXE Pescaja

Antipasti

Vitello Tonnato · fried Pantelleria capers
small salad bouquet

Sauvignon | Sacchetto 0,1 l

Primi

Homemade Tagliolini
black truffle from Umbria

Pinot Grigio | Sirch 0,1 l

Secondi

Shoulder of beef braised for 72 hours
Barolo jus

or

Fresh fish according to daily offer

Sagrantino di Montefalco | Carroccia 0,1 l

Dolci

Sweet seduction of your choice

Menu price from 2 persons per person 79,00

Menu price with wine accompaniment
from 2 persons per person 98,00

Menu - recommendation **vegetarian**
also with wine accompaniment

Prosecco EXE Pescaja

Antipasti

Mozzarella di bufala · marinated tomatoes
pesto

Sauvignon | Sacchetto 0,1 l

Primi

Rigatoni di Gragnano
organic basil pesto

Pinot Grigio | Sirch 0,1 l

Secondi

Stuffed eggplant
'Bolognese' vegetarian

Sagrantino di Montefalco | Carroccia 0,1 l

Dolci

Sweet seduction from the jar of your choice

Menu price per person 68,00

Menu price
with wine accompaniment per person 91,00

Please ask us for a vegan menu on request.



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