



SUMMER MENU



Ham and melon	6,00
Mozzarella cheese and tomatoes (7)	5,00
Appetizer "Il Caio" (1,3,7,8)	8,00
Mixed bruschette (grilled bread) with various dressing (1,7,3,9,8)	5,00
Mixed sliced pork meats (1,7)	6,00
Duck speck with citronette sauce and bennet salad	6,00
Local cheeses with honey made in the Estate (7)	6,00

Grilled vegetables	4,00
Roasted potatoes	4,00
* Chips	4,00
Salad	4,00
Corbara's style tomato with basil, garlic, E.V.O. oil "Adeste" and chili pepper	3,00
Millefoglie cake (7,3,1)	5,00
Homemade Tiramisu' (7,3,1)	4,00
Homemade ice cream and fresh fruit (7,8,3)	5,00
Mousse (7,8,3)	4,00
Lemon Sorbet (7)	4,00
White or Black Truffle packaged ice cream (7)	3,00

Umbrichelli (typical pasta from Umbria) 10,00 with pachino, aragula, parmesan cheese and crunchy bacon (7,9,3)	
* Ravioli with local cheeses, zucchini and crunchy cheek lard (7,3,1)	12,00
* Greengrocer's potato dumplings (7,3,1)	8,00
Large noodle egg pasta with Chianina's sauce	12,00
<i>also possible with boar sauce or goose sauce (3,9)</i>	

Carpaccio's beef (thinly sliced raw meat of beef) with aragula, parmesan cheese and lemon (7)	12,00
Pork tenderloin wrapped with lard	12,00
Tagliata (special beef cut) with aragula, pachino and parmesan cheese (7)	14,00
Mixed grill	15,00
"Il Caio" big salad (7,3,1)	6,00

Children Menu (pasta with tomato sauce,(1) breaded cutlet (1,3) and fried potatoes)	10,00
Giropizza (one pizza, one drink, one cake)	15,00

Takeaway menu and pizza under request!

Place Setting 1,50

NOTE: the numbers in brackets are registered find numbers of allergen information inside the dishes. The restaurant table which included all possible allergen can be found inside the restaurant "Il Caio".

* : In some periods of the year, the marked dishes can be prepared with frozen foods