

*"The TASTE of feeling at home"*

*Elena Angeletti*



EVOLUTION

TASTE ART BEAUTY

*THE SYNERGY OF THE ELEMENTS,  
MAN, NATURE AND ENVIRONMENT TO DESCRIBE OIL THROUGH THE 5 SENSES  
AN IMMERSIVE EXPERIENCE THAT STIMULATES NOT ONLY TASTE,  
BUT ALSO SIGHT AND TOUCH,  
RECALLING THE MOST EVOCATIVE OLIVE GROVES OF FRANCESCA  
AND THE IDENTIFYING FLAVORS OF UMBRIA.  
A GAME OF BALANCES WHERE THE CHEF, THROUGH THE USE OF OIL,  
CREATES HARMONIOUS LINKS BETWEEN THE VARIOUS INGREDIENTS  
CHOSEN AND MATCHED TOGETHER ACCORDING TO  
THE PRINCIPLE OF COMPLEMENTARY SYNERGY  
FOR A RESULT OF GREAT TASTE AND LIGHTNESS ON THE PLATE*

GABRIELE MATTIACCI CHEF

1. CEREALS CONTAINING GLUTEN (WHEAT, SPELTED, KHORASAN WHEAT, RYE, BARLEY, OATS)  
2. SHELLFISH | 3. EGGS | 4. FISH | 5. PEANUTS | 6. SOY | 7. MILK AND MILK-BASED PRODUCTS (INCLUDING LACTOSE)  
8. NUTS (ALMONDS, HAZELNUTS, WALNUTS, CASHEWS, PECANS, BRAZIL NUTS, PISTACHIOS, MACADAMIA NUTS OR QUEENSLAND NUTS) | 9. CELERY | 10. MUSTARD | 11. SESAME SEEDS  
12. SULFUR DIOXIDE AND SULPHITES (IF IN CONCENTRATIONS HIGHER THAN 10 MG/KG OR 10 MG/LITRE)  
13. LUPINS | 14. MOLLUSCS



## TASTING ITINERARIES

### UMBRIA 360°

CARDONCELLO

PEAS | PAPRIKA | PINE NUTS (8)

LAKE AND MOUNTAINS

RICE | MOUNTAIN HERBS | TROUT | YOGURT | FENNEL (1,4,7)

ROE DEER

COCCOA GRUE | RED WINE | BROCCOLI | OLIVES | CAPERS | BERRIES (12)

NOCCIOLA

HAZELNUT | CARAMEL RASPBERRY

67€

### DISCOVERING THE NIGHTS TEMPLAR

A FOOD AND WINE JOURNEY ON THE TRAIL OF THE TEMPLARS KNIGHTS, WHO DEFENDED THE PILGRIMS ARRIVED IN THE HOLY LAND FROM FRANCE, ENGLAND AND ITALY.

FRANCE

COD GLANDERS, SAFFRON, BEETROOT, ROQUEFORT AND CHIVES (4,7)

ITALY

ZANZARELLI, CHICKPEA BROTH, CABBAGE AND CHARD (1,3,7,9)

HOLY LAND

LAMB MARINATED WITH HERBS MARINATED, PITA BREAD, ALMONDS AND OIL (1,6,8,9)

ENGLAND

CRISPELLAS, SPICED WINE, QUINCE AND HONEY FOAM (1,3,7)

77€

WE SUGGEST TO PAIR THIS MENU WITH VINUM TEMPLARUM, A 700-YEAR-OLD WINE.

### GABRIELE INTERPRETS HIMSELF

PERCH 24€

BEANS | PARSLEY | QUINOA (4,7,8,9)

ANIMELLA 24€

ROCKET | HAZELNUT | RASPBERRY | EEL (1,6,8)

PLIN 25€

HARE IN SALMI | BREAD | BLUEBERRY | ONION (1,3,9)

SPAGHETTO

TOMATO | BASIL POWDER | TOMATO OIL (1,9)

PICCIONE BBQ

BLACK TRUFFLE | TRADITIONAL PUREE | NUTMEG | LIVERS (3,7,9)

HYPNOTIC

ALMOND MOUSSE, COCONUT BISCUIT, APRICOT COMPOTE AND BRITTLE (1,3,7)

100€

3 GLASSES PAIRED BY THE SOMMELIER

30 €

5 GLASSES PAIRED BY THE SOMMELIER

45 €

THE TASTING ITINERARY, GIVEN ITS COMPLEXITY, IS INTENDED FOR THE ENTIRE TABLE

## STARTER

ANIMELLA 24€

ROCKET | HAZELNUT | RASPBERRY | EEL (1,6,8)

PERCH 24€

BEANS | PARSLEY | QUINOA (4,7,8,9)

CARDONCELLO BBQ 25€

PEAS | PAPRIKA | PINE NUTS (8)

STILL UMBRIA 25€

SELECTION OF LOCAL CURED MEATS AND CHEESES (7)

## FIRST COURSES

SPAGHETTO 26€

TOMATO | BASIL POWDER | TOMATO OIL (1,9)

LAKE AND MOUNTAINS 26€

RICE | MOUNTAIN HERBS | TROUT | YOGURT | FENNEL (1,4,7)

GNOCOCO 26€

RICOTTA | WILD BOAR | RADICCHIO | LAUREL (1,3,7)

PLIN 25€

HARE IN SALMI | BREAD | BLUEBERRY | ONION (1,3,9)

## MAIN COURSES

PICCIONE BBQ 35€

BLACK TRUFFLE | TRADITIONAL PUREE | NUTMEG | LIVERS (3,7,9)

ARTICHOKE BBQ 24€

POTATO | TOPINAMBUR | HAZELNUT | HERBS (1,8)

LAMB 28€

CARROT KIMCHI | CELERIAC | ENDIVE | CHIVES (6,9)

ROE DEER 28€

COCCOA GRUE | RED WINE | BROCCOLI | OLIVES | CAPERS | BERRIES (12)

COVER CHARGE AND SERVICE PER PERSON €6