



## Menu à la carte

### Starters

Great “Villa Pigna” starter (hot and cold home starters)	€ 18
Local specialities (assorted salami and cheese; suggested for two)	€ 14
Hand sliced local ham served with fruits in oil	€ 10
Porcini salad (fresh only when in season)	€ 7
Trio of cold starters	€ 10
Hot starters	€ 10
Stuffed olives	€ 6
Fantasy fried (stuffed olives, fried cream and buttered vegetables)	€ 10
Asparagus and ham	€ 5
Steak tartare served with black truffle	€ 7
Offal of lamb in fricassee	€ 5



## First Courses

Tagliatelle served with porcini	€ 10
Tagliatelle served with black Norcia truffle	€ 15
Risotto with porcini	€ 10
Risotto with asparagus	€ 9
Rice, spilled and barley served with crispy bacon and porcini	€ 10
Risotto served with crayfish	€ 10
Spaghetti amatriciana (onion, tomato and bacon sauce)	€ 8
Ravioli stuffed with ricotta served in butter, sage and truffle	€ 12
Tricolor Ravioli with cherry tomatoes, rocket salad and salty ricotta	€ 8
Potatoes dumplings served with porcini and truffle	€ 12
Meat and spinach Agnolotti served with fresh tomato and herbs	€ 8
Campofilone pasta served with bolognese sauce	€ 8



## Main Courses

Grilled meats	€ 10
Spicy lamb chops	€ 10
Mixed ascolana fried	€ 12
Roasted veal loin	€ 18
Grilled loin of veal	€ 12
Meats in pan (recommended for two)	€ 18
Entrecote served with rucola, parmesan and pink pepper	€ 15
Sliced beef with porcini (recommended for two)	€ 37
Sliced beef with rocket parmesan, salt, Rosemary and balsamic vinegard (recommended for two)	€ 28
Grilled beef fillet	€ 15
Sliced beef with porcini	€ 18



Sliced beef with balsamic vinegar	€ 16
Sliced beef with green pepper	€ 16
Sliced beef with black Norcia truffle	€ 20
Pork chops with Rosemary and mushrooms	€ 12
Grilled fiorentine beef	S.Q.
Roasted porcini mushrooms	€ 14



## Side Dishes

Salad	€ 3
Tomatoes	€ 3
Grilled vegetables	€ 4
Roasted tomatoes	€ 3
Sauted cicory	€ 4
Buttered spinach	€ 4
Sauted porcini mushrooms	€ 7