



MATERIAPRIMA

RESTAURANT
CASTELLO DI MONTIGNANO

STARTERS

Spanish meat with Avocado, green Apple and Celery exotic salad, Turnip jelly and Beluga Black Caviar | 20,00

Octopus (cooked in two ways) with white Pepper citronette, raw Artichokes and Parmesan aged 30 months | 18,00

Pochè egg on Herbal Fossa cheese fondue, Truffle and Asparagus | 16,00

UMBRIAN TASTES

Umbrian Cold Cuts selection | 16,00

Umbrian Cheese selection | 14,00

Umbrian Pork cheek with Cider Vinegar, Tomato sauce and homemade Crouton | 10,00

FIRST COURSES

Risotto with Borage, raw Sicilian Shrimp and reduction of Saffron cream | 20,00

Homemade Tagliatelle with Chickpeas flour, Sicilian Mullet Bottarga, Lime and pink Pepper | 18,00

Homemade Paccheri Pasta with Red Drum on Zucchini and cristallized Courgette flower velvet sauce | 16,00

UMBRIAN TASTES

Strangozzi Pasta with Black Truffle | 16,00

Homede Pasta with smoked Goose, Tomato and Pecorino Cheese from Norcia | 14,00

Homemade Pasta with wild Boar ragù | 12,00

MAIN COURSES

Scottona sliced Meat with Asparagus and Cinta Senese Lard | 25,00

Grilled Canadian salted Codfish on Potatoes and Leeks cream, Caper bush and crispy red Cabbage flan | 20,00

French Reck Lamb Loin with caramelized Hezelnut crusts, Red fruits and Herbs jelly and fresh Mint | 18,00

UMBRIAN TASTES

Grilled Beef filet with Truffle | 24,00

Umbrian grilled meat with vegetables | 16,00

Guinea fowl lacquered with Honey, crouton with paté and crispy red Turnip | 15,00



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DESSERT

Millefoglie pastry with Cream and Chocolate Cream | 12,00

“Materiaprima” Cake with Vanilla Cream Fresh | 11,00

Soft Chocolate Cake with Orange Egg cream on Cointreau velvet sauce | 11,00

Green Apple and Ginger jelly with “Amaretti” crumble, dark Chocolate and Raisin, Vanilla Ice cream quenelle | 10,00

Montignano cheese cake with fresh Berry and their sauce | 9,00

Salted and sweet seasonal Fruit salad | 9,00

Our “Crescionda” Pie with coffee and Bourbon Vanilla Cream | 8,00