



Il Frantoio
WIDE VIEW RESTAURANT

EVOLUTION

GUSTO ARTE BELLEZZA

*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

MICHELIN
2024

TASTING ITINERARIES

GABRIELE INTERPRETS UMBRIA

FUNGO

MUSHROOM | PORCINI MUSHROOM STOCK | BLACK CABBAGE | POTATO (6, 12)

BOTTONI

DUCK BUTTONS | ORANGE | BLACK GARLIC | FENNEL (1,3,6,)

PANCIA

SUCKLING PIG BELLY | LICORICE | POTATOES | MUSTARD SPINACH (9,10,12)

55€

BETWEEN PAST CERTAINTIES AND A LOOK TOWARDS THE FUTURE

MANZO

BEEF TARTARE | BEETROOT | LOVAGE MAYO | COFFEE | TAPIOCA (3, 9,12)

ANIMELLA

GLAZED SWEETBREAD | ROMANESCO BROCCOLI | POLENTA | ITS FUND (1,6, 12)

RISOTTO

RISOTTO | SAFFRON | GENOESE LAMB | ITS FUND (9, 12)

SPAGHETTO

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

PICCIONE

PIGEON BBQ | GLAZED CHARD STALK (1,9,12)

MERENDA

BREAD | OIL | TOMATO (1,7)

90€

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

COVER CHARGE AND SERVICE PER PERSON €6

STARTER

FUNGO 26€

MUSHROOM | PORCINI MUSHROOM STOCK | BLACK CABBAGE | POTATO (6, 12)

MANZO 30€

BEEF TARTARE | BEETROOT | LOVAGE MAYO | COFFEE | TAPIOCA (3, 9,12)

CAPASANTA 30€

SCALLOP | LETTUCE | PUTTANESCA BREAD | CANNARA ONION (1,7,8,14)

ANIMELLA 26€

GLAZED SWEETBREAD | ROMANESCO BROCCOLI | POLENTA | ITS FUND (1,6, 12)

STILL UMBRIA 35€

SELECTION OF LOCAL CURED MEATS AND CHEESES (7)

FIRST COURSES

RISOTTO 28€

RISOTTO | SAFFRON | GENOESE LAMB | ITS FUND (9, 12)

BOTTONI 26€

DUCK BUTTONS | ORANGE | BLACK GARLIC | FENNEL (1,3,6,)

SPAGHETTO 26€

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

GNOCCHI 28€

GNOCCHI WITH SHEEP'S RICOTTA | SHELLFISH SAUCE | GREEN BEAN FROM THE LAKE TRASIMENO
SMOKED AND CARAMELIZED EEL | BURNT LAUREL (1,2,3,4,9)

MAIN COURSES

PICCIONE 35€

PIGEON | GLAZED TURNIP TOPS (1,9,12)

CINGHIALE 30€

WILD BOAR | CHOCOLATE BASE | CELERIAC | GINGER (12)

TOPINAMBUR 26€

JERUSALEM ARTICHOKE | MELTING ONION | GREEN OIL (7)

PANCIA 26€

SUCKLING PIG BELLY | LICORICE BASE | POTATOES | MUSTARD SPINACH (9,10,12)

DESSERT

MERENDA 13€

BREAD | OIL | TOMATO (1,7)

SFOGLIA 13€

PUFF PASTRY WITH OIL | ZABAIONE (1,3)

NOCCIOLA 13€

HAZELNUT | CARAMEL RASPBERRY (3,7,8)

“The TASTE of feeling at home”

Elena Angeletti

1. CEREALS CONTAINING GLUTEN (WHEAT, SPELLED, 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