

EVERY DISH IS BORN FROM A CONSTANT DIALOGUE WITH OUR LOCAL SUPPLIERS, TRUE GUARDIANS OF OUR LAND.

WITH THEM, WE SHARE VALUES, SEASONS, AND PASSION: TOGETHER, WE CREATE A TASTING JOURNEY THAT RESPECTS NATURE AND HIGHLIGHTS THE EXCELLENCE OF UMBRIA.

OUR MENU IS THE RESULT OF THIS SINCERE, DAILY COLLABORATION BETWEEN THOSE WHO CULTIVATE, RAISE, AND PRODUCE, AND THOSE WHO TRANSFORM WITH RESPECT AND CREATIVITY.



ALLERGENS

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



GLUTEN FREE



LACTOSE FREE



VEGETARIAN



VEGAN

• IN THE ABSENCE OF FRESH PRODUCTS, SOME INGREDIENTS MAY BE SUBJECTED TO BLAST CHILLING OR FREEZING, IN COMPLIANCE WITH CURRENT REGULATIONS.

TASTE | **ART** | BEAUTY | **TERRITORY**

IL FRANTOIO TELLS A STORY THAT BEGINS WITH THE LAND AND ENDS ON THE PLATE.

HERE, THE **TERRITORY** IS NOT ONLY THE ORIGIN OF OUR INGREDIENTS BUT THE SOUL OF EVERY CHOICE, GESTURE, AND FLAVOR.

OLIVE OIL IS OUR SIGNATURE:

MADE FROM A NATIVE VARIETY THAT GIVES THE RESTAURANT ITS NAME, IT IS THE ELEMENT THAT CONNECTS TRADITION WITH A CONTEMPORARY VISION, ENHANCING EACH DISH WITH IDENTITY AND CHARACTER.

IL FRANTOIO IS ALSO A CULTURAL SPACE

WHERE **TASTE** MEETS **ART**,

THANKS TO A PERMANENT EXHIBITION THAT TRANSFORMS THE GASTRONOMIC EXPERIENCE

INTO A DIALOGUE BETWEEN SENSES, AESTHETICS, AND TERRITORY.

“THE PLEASURE OF FEELING AT HOME”

ELENA ANGELETTI

STARTERS

CRISPY **EGG**, SOFT POTATO CREAM, SAUTÉED HERBS, BLACK TRUFFLE, AND TOASTED BREADCRUMBS **€ 18**
5,7 

CRISPY LUCARONI FARM **BEEF TARTARE**, NORCIA PECORINO SAUCE, SALTED TOASTED HAZELNUTS, AROMATIC HERBS, AND PUFFED CORN **€ 23**
17,8,10 

"UMBRIAN" CHICKEN **CORDON BLEU** : SAUSAGE, SPINACH, AND PECORINO, WITH RASPBERRY VINEGAR MARINATED RED CABBAGE, BLACK PEPPER MAYONNAISE **€ 18**
15,8 

ROSEMARY **PUMPKIN**—CREAM AND ROASTED SEARED KING OYSTER MUSHROOM, BEETROOT INFUSED WITH APPLE CIDER VINEGAR AND PEPPER, AND WINTER SAVORY **€ 16**
 

YELLOWTAIL CARPACCIO MARINATED IN EXTRA VIRGIN OLIVE OIL AND WILD FENNEL, CELERIAC, THYME-INFUSED APPLE, AND SWEET AND SOUR CANNARA ONION **€ 20**
4,6,11 

SECONDI

SKEWERED MARINATED **LAMB** WITH BAY LEAF OIL, WRAPPED IN BACON AND GLAZED WITH LAMB JUS, SERVED WITH ENDIVE GRATIN WITH PECORINO AND HERBS **€ 25**
5,9 

TAGLIATA DEL FRANTOIO : SLICED LUCARONI FARM VEAL, SAUTÉED ROSEMARY POTATOES, AND "CHIMICHURRI" SAUCE **€ 25**
9 

GLAZED **RADICCHIO** STUFFED WITH BREAD, WALNUTS, PINE NUTS, AND SHEEP'S MILK RICOTTA, SERVED WITH SALSA VERDE AND CASCIA SAFFRON CREAM **€ 17**
13,12,17 

RABBIT STUFFED WITH OFFAL AND NORCIA BLACK TRUFFLE, CARROT AND MARJORAM CREAM, AND SAUTÉED SWISS CHARD IN OLIVE OIL **€ 25**
19 

"ALLA LUCIANA" **OCTOPUS** TENTACLE, CONCENTRATED TOMATO MAYONNAISE, BRINED OLIVES, OLIVE POWDER, AND CAPERS **€ 22**
4,9 

FIRST COURSES

SEMOLINA "**RADIATORI**" PASTA WITH CERTIFIED UMBRIAN WHITE WILD BOAR RAGOUT, WILD BOAR JUS, BEETROOT AND BLUEBERRY SAUCE **€ 18**
17 

"LO SPAGO" THICK **SPAGHETTI** WITH FOUR TOMATOES: SAN MARZANO, RED AND YELLOW CHERRY, VINE TOMATO, AND BASIL **€ 16**
17 

TRADITIONAL UMBRIAN "**CAPPELLETTI**" TOSSED WITH BROWNED BUTTER AND BLACK TRUFFLE **€ 25**
13,4,9

"ZAZZARELLI" **PASSATELLI** IN COLFIORITO CHICKPEA CREAM WITH CHARRED SAVOY CABBAGE **€ 16**
15,7 

RISOTTO WITH FRESH FENNEL CREAM, SLOW-COOKED IN CLAM BROTH, TOPPED WITH CLAMS, LEMON, AND PARSLEY **€ 20**
7,14 

THE ENTIRE SELECTION OF FIRST COURSES CAN ALSO BE PREPARED GLUTEN-FREE UPON REQUEST

DOLCE CONCLUSIONE

COFFEE **SABAYON** WITH OLIVE OIL PUFF PASTRY **€ 10**
13,7 

CHESTNUT AND CHOCOLATE "**TENERINA**" CAKE WITH MANDARIN GEL AND SALTED HAZELNUT GELATO **€ 12**
5,5,7 

"**LATTE E PANE**": TOASTED BREAD MOUSSE CREAM, FIORDI LATTE GELATO, AND CRISPY BREAD WAFER **€ 10**
13,7,8

SEASONAL **FRUIT COMPOTE** WITH VANILLA CRÈME ANGLAISE **€ 10**
13,7,8 

SELECTION OF LOCAL UMBRIAN AND REGIONAL **CHEESES € 25**


PAIR YOUR DESSERT WITH THE PERFECT GLASS: EXPLORE OUR CURATED WINE PAIRINGS

GABRIELE MATTIACCI CHEF

A **WELCOME** THAT FEELS LIKE HOME: OUR NATURALLY LEAVENED **BREAD** MEETS OUR OWN **EXTRA VIRGIN OLIVE OIL**.

TASTING MENU

INTENDED FOR THE WHOLE TABLE

"FRANCESCO AND THE TEMPLARS"

CRISPY EGG, POTATO FOAM, SAUTÉED HERBS, BLACK TRUFFLE, AND TOASTED BREADCRUMBS **€ 18**

"ZAZZARELLI" **PASSATELLI** IN COLFIORITO CHICKPEA CREAM WITH CHARRED SAVOY CABBAGE **€ 16**

SPIT-ROASTED LAMB MARINATED IN LAUREL OIL, WRAPPED AND GLAZED WITH ITS OWN JUS, ACCOMPANIED BY SUMMER GARDINIERA **€ 25**

MILK AND BREAD: TOASTED BREAD BAVARESE, FIOR DI LATTE GELATO WITH A CRISPY BREAD WAFER AND OLIVE OIL **€ 10**

€ 65

"CHILDREN'S MENU "

PASTA WITH TOMATO AND BASIL **€ 10**

CHICKEN CUTLET WITH MAYONNAISE AND CHIPS **€ 14**

FIOR DI LATTE OR CHOCOLATE **GELATO € 7**

SELECTED WINE PAIRING

DISCOVER THE HARMONY OF FLAVORS WITH THE WINES SELECTED BY OUR SOMMELIER, DESIGNED TO ENHANCE EVERY COURSE.

3 GLASSES PAIRED BY THE SOMMELIER **€ 30**

COVER CHARGE AND SERVICE: **€5** PER PERSON