



Il Frantoio
WIDE VIEW RESTAURANT

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

WELCOME BUBBLES

TO BEGIN YOUR EXPERIENCE

CASTEL MONREALE BRUT, RAMETZ € 10
PINOT NERO, PINOT BIANCO E CHARDONNAY

BRUT ROSÈ, MONSUPPELLO € 12
PINOT NERO, CHARDONNAY

BRUT PAS DOSE' , SCACCIADIAVOLI € 8
SAGRANTINO DI MONTEFALCO, TREBBIANO SPOLETINO

APEROL SPRITZ € 10
PROSECCO, APEROL, SODA

CAMPARI SPRITZ € 10
PROSECCO, CAMPARI, SODA

NEGRONI € 10
VERMOUTH ROSSO, CAMPARI, GIN

TASTING MENUS

INTENDED FOR THE WHOLE TABLE

“ FRANCESCO AND THE TEMPLARS ”

CRISPY EGG, POTATO FOAM, SAUTÉED HERBS, BLACK TRUFFLE, AND TOASTED BREADCRUMBS
3,7

LIKE A "FEGATELLO" ...SPIT-ROASTED LAMB
MARINATED IN LAUREL OIL, WRAPPED AND GLAZED WITH ITS OWN JUS, ACCOMPANIED BY SUMMER GIARDINIERA
9

MILK AND BREAD: TOASTED BREAD BAVARESE, FIOR DI LATTE GELATO WITH A CRISPY BREAD WAFER AND OLIVE OIL
1,3,7,8

€ 50

“ VEGETARIAN ”

JUNIPER-INFUSED OSMOTIZED **WATERMELON**, ALMOND CHEESE, FENNEL-MARINATED CUCUMBER, SAN MARZANO TOMATO CONFIT, AND A CANNARA RED ONION AND TOMATO GAZPACHO
8,9

SPAGHETTONE ‘LO SPAGO’ WITH FOUR TYPES OF TOMATOES: SAN MARZANO, RED AND YELLOW CHERRY TOMATOES, VINE TOMATOES, AND BASIL.
1, 9

SUMMER HYPNOTIC: COOKED PEACH FILLED WITH MASCARPONE AND MINT MOUSSE, WHITE CHOCOLATE, AND DARK CHOCOLATE GELATO
1,3,7,8

€ 40

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

THE BREAD, LIVING AND AUTHENTIC, IS PRODUCED WITH SOURDOUGH STARTER AND ANCIENT GRAINS , RESPECTING NATURAL RHYTHMS AND AGRICULTURAL MEMORY

“GABRIELE'S INTERPRETATION ”

UMBRIAN" CHICKEN CORDON BLEU:
SAUSAGE, SPINACH, SEMI-AGED PECORINO, AND TURNIP TOP PESTO
1,8

RADIATORI PASTA "LO SPAGO" SEMOLINA PASTA WITH WHITE WILD BOAR RAGOUT (UMBRIAN CONTROLLED SUPPLY CHAIN), WILD FENNEL, YELLOW PEPPER SAUCE, AND MARJORAM
1,9

COFFEE ZABAIONE WITH RASPBERRIES AND OLIVE OIL PUFF PASTRY
1, 3, 7

€ 45

“CHILDREN'S MENU ”

GNOCCHI OR PASTA WITH TOMATO AND BASIL € 10

CHICKEN CUTLET WITH MAYONNAISE AND CHIPS € 14

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

STARTERS

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

BEEF TARTARE LUCARONI FARM, NORCINO "CANESTRATO" PECORINO SAUCE, TOASTED AND SALTED HAZELNUTS, AROMATIC HERBS, AND PUFFED CORN € 23 

UMBRIAN" CHICKEN CORDON BLEU: SAUSAGE, SPINACH, SEMI-AGED PECORINO, AND ARUGULA PESTO € 18 

JUNIPER-INFUSED OSMOTIZED **WATERMELON**, ALMOND CHEESE, FENNEL-MARINATED CUCUMBER, SAN MARZANO TOMATO CONFIT, AND A CANNARA RED ONION AND TOMATO GAZPACHO € 16 

FIRST COURSES

RADIATORI "LO SPAGO": SEMOLINA PASTA WITH WHITE WILD BOAR RAGOUT (UMBRIAN CONTROLLED SUPPLY CHAIN), WILD FENNEL, YELLOW PEPPER SAUCE, AND MARJORAM € 18 

SPAGHETTONE "LO SPAGO" WITH FOUR TYPES OF TOMATOES: SAN MARZANO, RED AND YELLOW CHERRY TOMATOES, VINE TOMATOES, AND BASIL € 16 

40-YOLK TAGLIOLINI GARLIC, OIL, MUSSELS, TOASTED BREAD, AND SALTED LEMON € 20 

TRADITIONAL UMBRIAN CAPPELLETTI CREAMED WITH TOASTED BUTTER, THYME, AND SUMMER BLACK TRUFFLE € 25 

The entire selection of first courses can also be prepared gluten-free upon request.

MAIN COURSES

PERUGIAN-STYLE COD PLUM REDUCTION, DEHYDRATED BLACK OLIVES, PINE NUTS, PARSLEY OIL, AND BROTH € 25 

SAUTÉED ZUCCHINI OLIVE OIL BÉCHAMEL, MINT PESTO, AND PUFFED ZUCCHINI FLOWERS € 16 

"IL FRANTOIO" SLICED STEAK, LUCARONI FARM VEAL, SAUTÉED POTATOES WITH ROSEMARY SALT, GREEN SAUCE, AND "CHIMICHUMBRIA" SAUCE € 25 

LIKE A "FEGATELLO"...SPIT-ROASTED LAMB MARINATED IN LAUREL OIL, WRAPPED AND GLAZED WITH ITS OWN JUS, ACCOMPANIED BY SUMMER GIARDINIERA € 25 

STUFFED PIGEON OFFAL STUFFING, BBQ COOKED AS PER TRADITION, SAUTÉED CHARD WITH OIL AND BLACK TRUFFLE € 38 

SWEET CONCLUSION AND RECOMMENDED GLASSES

COFFEE ZABAIONE WITH RASPBERRIES AND OLIVE OIL PUFF PASTRY € 10 

SUMMER HYPNOTIC: COOKED PEACH FILLED WITH MASCARPONE AND MINT MOUSSE, WHITE CHOCOLATE AND DARK CHOCOLATE GELATO € 10 

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

REVISITED ASSISI-STYLE ROCCIATA WITH APPLE AND CINNAMON CREAM, RAISINS, AND DRIED FRUIT CRUMBLE € 12 

SELECTION OF UMBRIAN AND ITALIAN CHEESES € 25 

COVER CHARGE AND SERVICE: €5 PER PERSON

 RIESLING AUSLESE, SANDERS 2015 € 12
RIESLING

 MOSCATO D’ASTI 2024 € 8
MOSCATO BIANCO

 VIN SANTO, SANTA CRISTINA € 8
TREBBIANO TOSCANO, MALVASIA

 SAGRANTINO DI MONTEFALCO PASSITO € 15
SCACCIADIAVOLI
SAGRANTINO 100%

GABRIELE MATTIACCI CHEF

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.