

# Benedikto



Osteria in Assisi

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## TASTING MENU

“TRUST FALL”

TASTING OF FOUR OR SIX COURSES THAT OUR CHEF WILL PREPARE FOR YOU...

FOUR COURSES

EURO 75

EURO 100 (WITH SELECTION OF 4 GLASSES OF WINE)

SIX COURSES

EURO 100

EURO 130 (WITH SELECTION OF 6 GLASSES OF WINE)

“TO BETTER ENJOY THE TASTING MENU WE REQUEST ORDERING IT FOR THE ENTIRE TABLE.”

DEAR GUEST, IF YOU HAVE ANY FOOD ALLERGIES AND/OR INTOLERANCES, DO NOT HESITATE TO ASK FOR FURTHER INFORMATION.

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## SELECTIONS

NORCIA'S IGP PROSCIUTTO € 18.00  
(13)

OUR ANCESTORS' PIG WAS THE BLACK PIG, A SLOW-GROWING BREED  
ORIGINALLY FROM ITALY.

OUR CHEESE SELECTION € 20.00  
(1, 8, 9, 13)

RAW MILK IS RICH IN VITAMINS AND BACTERIA THAT HELP STRENGTHEN  
THE IMMUNE SYSTEM NOT ONLY OF CHILDREN BUT ALSO OF ADULTS.

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## STARTERS

CHICORY AND SAUSAGE € 16.00  
(1, 3, 8, 9, 10, 13)

EGG, REGGIANO FONDUE, SPINACH AND BLACK TRUFFLE € 18.00  
(3, 8, 10, 12, 13)

SALTED COD, FAVA BEANS, FENNEL AND RED ONION € 20.00  
(2, 4, 6, 8, 10, 13, 14)

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## FIRST COURSES

DOUBLE EGG TORTELLO PASTA FILLED WITH RABBIT AND BORAGE  
VELOUTÉ  
(1, 8, 10, 13) € 18.00

FUSILLONI PASTA WITH CUTTLE FISH AND PEAS  
(1, 2, 4, 6, 8, 10, 13) € 20.00

RISOTTO MADE WITH 22 MONTH AGED VIALONE NANO RICE,  
WILD GARLIC AND SMOKED EEL  
Minimo 2 porzioni - (8, 9, 10, 13) € 20.00 Each

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## MAIN COURSES

WHITE BEEF RIBEYE WITH POTATO PAVÉ AND CRISPY ARTICHOKE  
(1, 8, 9, 10, 13) € 26.00

SEABASS FILET, JERUSALEM ARTICHOKE FOAM AND TARALLI  
CRUMBLE  
(1, 2, 4, 6, 8, 9, 10, 11, 13) € 28.00

LAMB SADDLE WITH BERRIES AND CREAMY SAUCE OF WILD  
HERBS  
(8, 10, 13) € 30.00

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## DESSERTS

TORTA DELLA NONNA WITH FIORDILATTE ICE CREAM  
(1, 3, 5, 7, 8, 9, 13) € 14.00

MILLEFEUILLE WITH COCONUT AND RASPBERRY SORBET  
(1, 3, 5, 7, 8, 9, 13) € 14.00

CHOCOLATE GANACHE WITH "CIARAMICOLA" ICE CREAM  
(1, 3, 5, 7, 8, 9, 13) € 14.00

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In accordance with Reg. EU 1169/2011, please note that dishes on the menu may contain the following products and/or their derivatives which can cause allergies or intolerances.

#### LIST OF ALLERGENS

1. Cereals containing gluten: wheat, rye, barley, spelt, kamut or their hybridised strains and products thereof (including flours)
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Molluscs and products thereof
7. Soybeans and products thereof
8. Milk and products thereof (including lactose)
9. Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts and products thereof
10. Celery and products thereof
11. Sesame seeds and products thereof
12. Mustard and products thereof
13. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub>
14. Lupin and products thereof

In addition to those dishes listed on the menu we inform you that any other dishes proposed by the kitchen may contain the following allergens: cereals containing gluten: wheat, rye, barley, spelt, kamut or their hybridised strains and products thereof (including flours), crustaceans and products thereof, eggs and products thereof, fish and products thereof, peanuts and products thereof, molluscs and products thereof, soybeans and products thereof, milk and products thereof (including lactose), nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts and products thereof, celery and products thereof, sesame seeds and products thereof, mustard and products thereof, sulphur dioxide and sulphites, lupin and products thereof.

In accordance with Reg. EU 1169/2011, we inform you that all allergens may be present in dishes on the menu. We therefore suggest that before placing your order you advise us of any allergies or intolerances and we will be happy to help you select dishes that are suited to your dietary requirements.

The menu may vary, respecting the seasonality of the products and in correlation with market availability. Food may have undergone a negative temperature abatement. Following legal requirements, fish intended to be consumed raw has undergone a remediation treatment. Also, it could have been kept at a negative temperature ( $\leq -20^{\circ}\text{C}$  for 24h/ $\leq -35^{\circ}\text{C}$  for 15h) and frozen.

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This menu will be trashed after every single use

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