

Benedikto



Osteria in Assisi

TASTING MENU

“TRUST FALL”

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

FOUR COURSES

EURO 80

EURO 110 (WITH SELECTION OF 4 GLASSES OF WINE)

SIX COURSES

EURO 110

EURO 140 (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.

SELECTIONS

NORCIA'S IGP PROSCIUTTO € 20.00
(12)

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

OUR CHEESE SELECTION € 22.00
(1, 7, 8, 12)

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

STARTERS

ARTICHOKE, CASTELLUCCIO LENTILS AND CITRUS, SEMI-CANDIED € 18.00
LEMON AND BLACK LEMON
(9, 12)

CONFIT SALT COD, RED POTATOES WITH GINGER AND TARRAGON € 20.00
OIL
(2, 4, 9, 12, 14)

CREAMY EGG, COOKED AND RAW ASPARAGUS AND BLACK TRUFFLE € 22.00
(3, 9, 12)

FIRST COURSES

DOUBLE EGG TORTELLI FILLED WITH RABBIT, BORAGE AND NETTLE (1, 3, 7, 9, 12)	€ 22.00
MEZZE MANICHE PASTA WITH ARTICHOKEs, BOTTARGA AND CHAMOMILE (1, 2, 4, 7, 9, 12, 14)	€ 22.00
AGED VIALONE NANO RISOTTO (22 MONTHS), PEAS, MINT AND SMOKED EEL Minimum 2 portions - (2, 4, 7, 9, 12)	€ 24.00 Each

MAIN COURSES

GUINEA FOWL BREAST, RICOTTA, PISTACHIO AND "PIZZAIOLA" SAUCE (1, 7, 8, 9, 12)	€ 30.00
AMBERJACK, SMOKED PROVOLA, BASIL AND LEEK (2, 3, 4, 7, 9, 12, 14)	€ 32.00
ROASTED VEAL FILLET WITH HERBS AND SAUTÉED VEGETABLES (12)	€ 32.00

DESSERTS

STRAWBERRY SOUP WITH BASIL AND YOGURT (1, 3, 7, 8, 12)	€ 14.00
MANGO, COCONUT AND BOURBON VANILLA TARTLET WITH PINEAPPLE SORBET (1, 3, 7, 8, 12)	€ 14.00
CHOCOLATE AND RASPBERRY BROWNIE WITH MIXED BERRY AND DARK BEER SORBET (1, 3, 7, 8, 12)	€ 14.00

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. Soybeans and products thereof
7. Milk and products thereof (including lactose)
8. Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts and products thereof
9. Celery and products thereof
10. Sesame seeds and products thereof
11. Mustard and products thereof
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂
13. Lupin and products thereof
14. Molluscs 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.

* Allergens are in parentheses.