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LA MERIDIANA

URBAN HOTEL

PERUGIA

STARTERS

“ Bartoccio’s platter” Umbrian cold cuts selection, Valnerina’s caciotta, aged pecorino, homemade Cannara onion jam and torta al testo 🍷 🍷	1 person € 14,00/ 2 people € 20,00
Golden vegetable rolls in phyllo dough on chickpeas and black sesame’s hummus* 🍷	€ 9,00
Grilled octopus on mashed potatoes with parsley* 🍷	€ 13,00
Pumpkin soufflé with Umbrian caciotta fondue and mixed mushroom* 🍷 🍷	€ 12,00
Low-temperature cooked beef carpaccio and red radicchio braised with honey	€ 12,00
Italian omelette with truffle and multi-grain bread chips 🍷 🍷 🍷	€ 12,00

FIRST COURSES

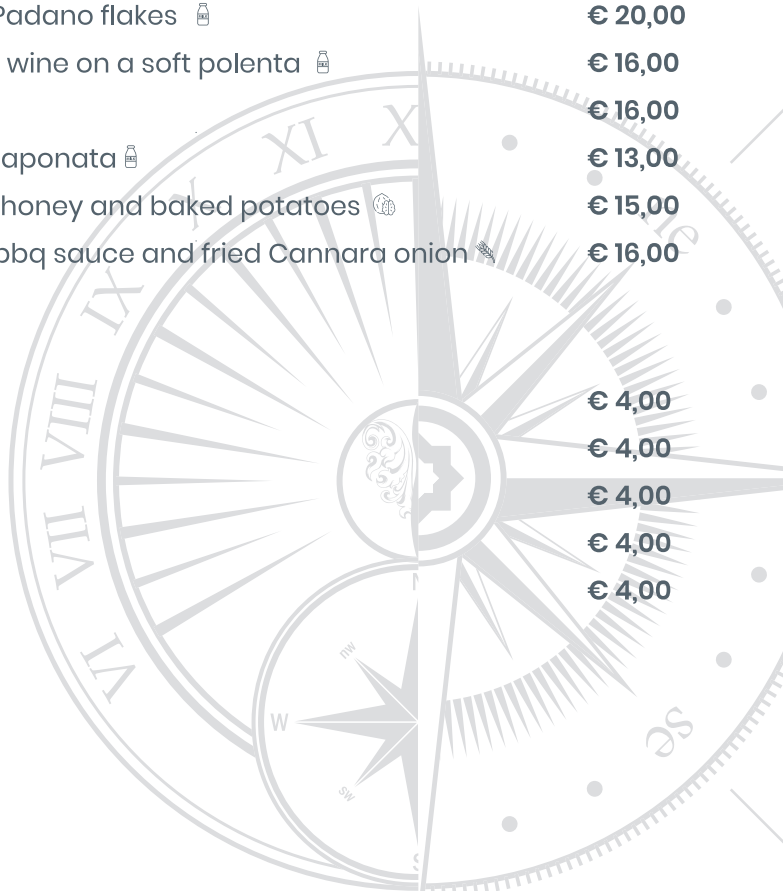
Umbricelli with guanciale from Norcia, mixed mushrooms and truffle cream* 🍷 🍷	€ 12,00
Pappardelle with stewed boar meat 🍷 🍷	€ 12,00
Homemade potato gnocchi with sage-scented butter and Umbrian caciotta 🍷 🍷	€ 12,00
Gnocchi di patate artigianali con burro emulsionato alla salvia e caciotta Umbra 🍷 🍷 🍷	€ 12,00
Castelluccio lentils’ soup with rosemary and flavored toasted bread 🍷	€ 12,00
Trofie with squids and lettuce pesto with new olive oil 🍷 🍷	€ 13,00

MAIN COURSES

Sliced sirloin of Chianina, wild rocket and aged Grana Padano flakes 🍷	€ 20,00
“Large White” piglet cheek braised with red Montefalco wine on a soft polenta 🍷	€ 16,00
Grilled sea bass fillet on olive oil-sautéed greens 🍷	€ 16,00
Pan fried “lumberjack” tomino with mixed vegetables caponata 🍷	€ 13,00
Sliced chicken breast with toasted almonds, “Millefiori” honey and baked potatoes 🍷	€ 15,00
Grilled pink veal burger with dippers flavored potatoes, bbq sauce and fried Cannara onion 🍷	€ 16,00

SIDE DISHES

Mixed salad	€ 4,00
Baked potatoes	€ 4,00
French fries* 🍷	€ 4,00
Mixed vegetables caponata	€ 4,00
Spinach with olive oil	€ 4,00













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DESSERT

Pineapple boat	€ 6,00
Tiramisù with Perugina chocolate drops   	€ 6,00
Orange semifreddo  	€ 6,00
Chocolate mousse with black pepper and honey  	€ 6,00
Salt caramel cheesecake   	€ 6,00

Covered for non-half board guests: € 2.50 per person

ALLERGENS ~

We inform our customers that dishes and beverages prepared and served in this activity may contain ingredients or products considered as allergens. List of ingredients or products used in this activity that are considered allergens are listed in the attachment II - "ingredients or products causing allergies or intolerances" of EU Regulation 1169/2011:

 Cereals glut.

 Crustaceans

 Eggs

 Fish

 Peanuts

 Soy

 Nuts

 Sesame seeds

 Molluscs

 Mustard

 Lupins

 Celery

 Milk

 Sulphites

Our dishes are all prepared with fresh ingredients. When this is not possible, we use frozen ingredients of the highest quality, which are identified with an asterisk (*). Raw fish is subjected to special treatment as required by regulation EC/853/2004.