

Il Ristoro

di Agri Hyla

SEASONAL MENÙ

SOME OF THE SUPPLIERS WE WORK WITH:

Artisan Pecorino Cheeses

Az. Agr. Solana by Peter Viridis, Colle Umberto (PG) and
Caseificio Facchini Walter, Parco del Monte Cucco, Sigillo (PG)

Short-aged Caciotte

Caseificio Trinei, Gualdo Tadino (PG)

Flours and dry pasta from ancient organic grains

Soc. Agr. Capoccia, Gualdo Tadino (PG)

Black Pig

Az. Agr. Il Casale dé li Tappi di Salvatori Alessandro, Norcia (PG)

Organic cereals and legumes

Soc. Agr. Bittarelli Patrizio e figli s.s., Castiglione del Lago (PG)

Wines

Soc. Agr. Poggio Bertasio s.s., Castiglione del Lago (PG)

IL CHIOSCO DEGLI ASINELLI

Here you can purchase our products and some local delicacies:

- Organic Extra Virgin Olive Oil
- Jams
- Syrups
- Legumes
- Wines

OUR CUISINE

Our gastronomic offer comes from products cultivated and processed on our farm: extra virgin olive oil, fresh vegetables, jams made from wild fruits. Alongside these, we offer cheeses, Umbrian legumes, and selected meats from small local farms. Each dish is prepared with respect for seasonality and Umbrian tradition, offering an authentic farmer's taste experience.

SMALL MEAL

The Classic

5 €

Typical Umbrian "Torta al Testo" with Norcia ham (1).

The Traditional Stuffed

7,50 €

Typical Umbrian "Torta al Testo" with grilled sausages and cooked herbs (1).

The Vegetarian

7,50 €

Typical Umbrian "Torta al Testo" with confit cherry tomatoes, crispy salad, and fresh pecorino cheese (1; 7).

"Quillo bulo"

7,50 €

Artisan sandwich with grilled sausage, caramelized onion, and grilled peppers (1).

Spelt Bites

8 €

Bicolor spelt croquettes with homemade saffron mayonnaise (1; 3; 7).

Beef in Company

10€

Beef hamburger served with caramelized onions, confit cherry tomatoes, and crunchy salad, accompanied by homemade mayonnaise and crispy potato slices (1; 7; 11).

STARTERS

The Accolta platter (for two people)

24 €

Selection of artisan cured meats from the Black Cinghiale pig and Umbrian cheeses (sheep and cow's milk), accompanied by our homemade jams. Mixed bruschette with natural leavened bread, Datterini tomatoes and fresh basil, typical local legumes, spelt croquettes, rustic frittata with red onions from Cannara and seasonal grilled vegetables (1; 3; 7).

The vegetarian platter

12 €

Tasting of artisan cheeses selected from small Umbrian dairies: fresh and semi-aged pecorinos, soft caciotte, and natural affinaged cheeses. Pecorino Pecardo with vegetable rennet, semi-aged Solazzano pecorino, aged pecorino matured with fig leaves, stracchinata caciotta, and Speziato alla santoreggia, all accompanied by Umbria walnuts from the middle Tevere valley, jam made from frying peppers, our homemade honey, and tomato and basil bruschetta (1; 7).

The bruschetta

8 €

Slices of homemade toasted bread dressed with different toppings depending on the day's availability, all enriched with a drizzle of our extra virgin olive oil (1; 9; 7).

Between petals and flakes

8 €

Artichoke salad with lemon and flakes of aged pecorino cheese, matured with fig leaves, and our extra virgin olive oil (7).

TALES FROM THE GRAIN

Aglione Flowers

10 €

Strangozzi pasta made from semi-integral organic durum wheat, dressed with a sauce of Aglione flowers (1).

Legumes and Guanciale

10 €

Paccheri pasta made from semi-integral organic durum wheat, with chickpea cream, rosemary, and crispy guanciale (1).

Pappardelle with Country Ragù

12 €

Homemade pasta dressed with a rich ragù prepared according to Umbrian tradition, made with mixed meats from poultry, beef, and pork, selected based on availability (1; 3; 9).

Black Gold

12 €

Homemade tagliatelle with fresh truffle (1; 3).

FROM THE OVEN

Mixed Grilled Pork

12 €

Locally raised pork, slowly grilled in the oven to make it juicy and crispy according to tradition.

The "Perugino" Chicken

12 €

Chicken leg, slowly cooked and flavored with a delicate saffron sauce, accompanied by roasted potatoes (1; 7).

Egg in Tomato

8 €

Whole egg baked in a cocotte, served on a bed of confit cherry tomatoes, slowly roasted with extra virgin olive oil and fresh basil (3).

SIDE DISHES

A story from the Apennines: "Roveja" 6 €

An ancient wild legume related to peas, traditionally cultivated in the mountainous areas of Umbria and the Marche. Cooked gently with Cannara onions, tomatoes, and a drizzle of our extra virgin olive oil (9).

The Scafata of the Field 6 €

Soup made with fresh fava beans, Cannara onions, tomatoes, and wild fennel.

Sautéed in a Pan 5 €

Vegetables sautéed in a pan over high heat with garlic, extra virgin olive oil, and a pinch of chili pepper.

Raw from the garden 5 €

Seasonal salad.

The heart of Colfiorito 5 €

Baked slices of Colfiorito potatoes, crispy and golden.

ENDING WITH SWEETNESS

The drowned biscuits

4 €

Tozzetti, dry biscuits from the farmer's tradition, made with whole hazelnuts and almonds, served with dessert wine (1; 3).

Forest scents

5 €

Crispy chestnut wafer with ricotta and rose hip jam (7).

FOT THE LITTLE ONE

Short pasta from Umbrian Grains

5 €

With tomato sauce or in white with our extra virgin olive oil and Parmesan cheese (1).

Mixed meatballs baked in the oven

7 €

With crispy fresh Colfiorito potatoes (1; 7).

DRINKS



White Wines

Campo delle Api Grechetto	18	5
Organic IGT from Monte Vibiano Winery, Marsciano (PG)		
Fonte del Bosco "Trebiano"	20	5
IGT from Monte Vibiano Winery, Marsciano (PG)		
Chardonnay + Sauvignon	12,50	4
from Blasi Winery, Umbertide (PG)		
Grechetto	12,50	4
from Blasi Winery, Umbertide (PG)		

Red Wines

San Giovanni Sangiovese	16	4
from Monte Vibiano Winery, Marsciano (PG)		
Rosso del Trasimeno Stucchio	18	4
from Poggio Bertaio Winery, Castiglione del Lago (PG)		

Sparkling Wines

Vino spumante Brut (Charmat Method)	12,50	4
from Duca della Corgna Winery, Lake Trasimeno		
Frusciante Sangiovese Rosato IGT	15	4
from Monte Vibiano Winery, Marsciano (PG)		

Bulk Wine

0,5 L Carafe	5	
from Poggio Bertaio Winery, Castiglione del Lago (PG)		
0,25 L Carafe	3	
from Poggio Bertaio Winery, Castiglione del Lago (PG)		

Beer 4

Microfiltered Water (Natural or Sparkling 0,75L) 1

Coffee 1,50

Homemade Liqueurs and Bitters 3

Soft Drinks (250ml) 2,50

ALLERGENS

1 Gluten - **2** Crustaceans and derivatives - **3** Eggs and derivatives - **4** Fish and derivatives - **5** Peanuts and derivatives - **6** Soy and derivatives - **7** Milk and derivatives - **8** Nuts and derivatives - **9** Celery and derivatives - **10** Mustard and derivatives - **11** Sesame seeds and derivatives - **12** Sulphur dioxide and sulphites in concentrations above 10mg/kg or 10mg/l expressed as SO₂ - **13** Lupine and derivatives - **14** Mollusks and derivatives

