



*Lacciuga*

ANCHOVY IS A POOR FISH, BUT RICH IN QUALITY AND THIS REFLECTS OUR PHILOSOPHY, THE ATTENTION TO THE RAW PRODUCTS THAT ARE FOLLOWING THE RHYTHM OF THE SEASONS, WITH THAT PINCH OF ORIGINALITY.

THE COLORS OF THE KITCHEN AND THE LIGHTS OF THE DINING ROOM, SYNERGISTICALLY MOVE TOWARDS A UNIQUE AND SINGULAR EXPERIENCE, YOURS.

TASTING MENU

TRUST | 5 COURSES 45

FREE HAND OF THE CHEF, TO GUIDE YOU INTO OUR IDEA OF CUISINE

\* ANY ALLERGY/INTOLERANCE MUST BE COMMUNICATED TO OUR STAFF  
RISTORANTE L'ACCIUGA | VIA SETTEVALLI, 217, PERUGIA | +39 339 2632591 | WWW.LACCIUGA.NET

SCALLOP · NASTURTIUM  
SCALLOPS | NASTURTIUM | PEACHES | BITTER ALMONDS  
| 17 |

SHRIMP · ONION  
MANTIS SHRIMP | SPRING ONION | GOAT CHEESE ICE CREAM  
| 14 |

TONGUE · SNAIL  
TONGUE | SNAILS | TARRAGON | HOLLANDAISE SAUCE  
| 14 |

MUSSEL · SAFFRON  
GNOCCHI PASTA | MUSSELS | SAFFRON | LEMON BASIL | FISH REDUCTION SAUCE  
| 16 |

TOMATO · ROBIOLA  
SPAGHETTI ALLA CHITARRA | TOMATO JUS | YELLOW CHERRY TOMATOES |  
ROBIOLA CHEESE  
| 15 |

BEEF · OYSTER  
CALAMARATA PASTA | WINE BUTTER | OYSTERS | BEEF JUS  
| 15 |

EGG · ZUCCHINI  
EGG 65° | GREEN & YELLOW ZUCCHINI | HERBS | CARROTS | RADISH |  
GREEN BEANS | KEFIR  
| 18 |

YELLOWTAIL · PEPPER  
YELLOWTAIL | PEPPER | COOKED GRAPE MUST | MUSTARD LEAF  
| 20 |

DEER · CHERRY  
DEER | SMOKED CHERRIES | HELICRIS BUTTER | ROASTED CARROTS  
| 22 |

HONEY · RICOTTA  
WALNUT CAKE | HONEY | RICOTTA CHEESE | CELERY  
| 7 |

PISTACHIO · ROSEHIP  
PARIS BREST | PISTACHIO | ROSEHIP  
| 7 |

GARLIC · FENNEL  
DURUM WHEAT BISCUIT | SWEET GARLIC | FENNEL FLOWER ICE CREAM | POLLEN  
| 7 |

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