



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° | ZUCCHINI | SUMMER HERBS & VEGETABLES | KEFIR
| 18 |

MONKFISH · BELL PEPPER
MONKFISH | BELL PEPPER | COOKED GRAPE MUST | MUSTARD
| 20 |

DUCK · PLUM
DUCK | SMOKED PLUMS | 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 |

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