



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.

TASTINGS

VEGETALIS | 4 COURSES 40

CAULIFLOWER · CASTELMAGNO | TANGERINE · BITTER HERBS | MUSHROOM · PUMPKIN | FIG · GOAT

MEET | 5 COURSES 50

EGG · JERUSALEM ARTICHOKE | MOLLUSC · HAZELNUT | CELERY · HORSERADISH | SQUID · BEAN COFFEE · MILK

TRUST | 7 COURSES 60

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

* THE TASTING MENUS ARE TO BE INTENDED THE SAME FOR ALL THE DINERS AT THE TABLE

BREAD & SERVICE | 2 |

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

CAULIFLOWER · CASTELMAGNO

CAULIFLOWER | SALTED CARAMEL | CASTELMAGNO CHEESE | ALMOND

| 14 |

TARTARE · CELERY

BEEF TARTARE | CELERY | APPLE | SUNFLOWER SEEDS

| 17 |

MOLLUSC · HAZELNUT

MOLLUSC | HAZELNUT | LEMON | LEMONGRASS | SHALLOT

| 19 |

EGG · JERUSALEM ARTICHOKE

EGG 63° | JERUSALEM ARTICHOKE | TRUFFLE | PAN BRIOCHE | RED CURRANT

| 17 |

TANGERINE · BITTER HERBS

BOTTONI PASTA | RICOTTA CHEESE | BITTER HERBS | TANGERINE | LEMON THYME

| 16 |

RABBIT · CHAMOMILE

PACCHERI PASTA | RABBIT | CHAMOMILE | CREAM OF ITALIAN SOFFRITTO

| 17 |

CLAMS · GARLIC

STRINGHETTE PASTA | CLAMS | SWEET GIANT GARLIC | CHILLI PEPPER

| 18 |

MUSHROOMS · PUMPKIN

ROSEMARY | CARDONCELLI MUSHROOMS | PUMPKIN | MUSHROOMS GROUND

| 18 |

DUCK · HIBISCUS

DUCK BREAST | HIBISCUS | CHARD | LIVER SAUCE

DUCK CROQUETTE | CELERIAC | POMEGRANATE

| 23 |

SQUID · BEAN

SQUID | TRASIMENO BEANS | GINGER | BLACK GARLIC | BORLOTTI BEANS

| 23 |

OCTOPUS · FIGS

OCTOPUS | BBQ OF FIGS | HERBS | FIG MUSTARD | PINENUTS

| 23 |

PEAR · HONEY

PEAR | HONEY | ENGLISH BREAKFAST TEA | ANISE CARAMEL MOU | KEFIR ICECREAM

| 10 |

COFFEE · MILK

COFFEE | MILK FOAM | CHOCOLATE 75% | BUCKWHEAT

| 10 |

FIG · GOAT

PUFF PASTRY | FIGS | GOAT CHEESE | FIG LEAF SORBET

| 10 |

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