



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

MEET US | 5 COURSES 65

THE DISHES ARE EXTRAPOLATED FROM THE À LA CARTE MENU AND SELECTED BY THE CHEF

TRUST US | 7 COURSES 80

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 | 3 |

* ANY ALLERGY/INTOLERANCE MUST BE COMMUNICATED TO OUR STAFF

RISTORANTE L'ACCIUGA | VIA SETTEVALLI, 217, PERUGIA | +39 339 2632591 | WWW.LACCIUGA.NET

CAULIFLOWER · CASTELMAGNO
CAULIFLOWER | SALTED CARAMEL | CASTELMAGNO CHEESE | ALMONDS
| 16 |

TROUT · BEETROOT
TROUT | BEETROOT | WATERCRESS | SMOKED KEFIR
| 20 |

TONGUE · SNAIL
BEEF TONGUE | SNAILS | NASTURTIUM | FOAM OF HOLLANDAISE SAUCE
| 20 |

RISOTTO · SEA URCHIN
RISOTTO | SEA URCHINS | LARDO OF CINTURELLO | TURNIPS TOP
| 24 |

STRINGHETTE · CLAMS
STRINGHETTE PASTA | CLAMS | SWEET GIANT GARLIC | CHILLI PEPPER
| 24 |

RAVIOLO · CHICKEN
RAVIOLI PASTA | CHICKEN | ROASTED POTATO BROTH | DUST OF HERBS
| 22 |

CAVATELLO · PORK
CAVATELLI PASTA | YORK | FOAM OF PECORINO CHEESE | SAGE | DUST OF LEMON
| 22 |

OCTOPUS · FIG
OCTOPUS | BBQ OF FIGS | HERBS | FIG MUSTARD | PINENUTS
| 26 |

PORK · CHICORY
PORK CHEEK | CHICORY | FOAM OF POTATOES | LICORICE JUS
| 26 |

LAMB · LAUREL
LAMB | LAUREL | ARTICHOKE | LAMB LIVER | THYME JUS
| 30 |

PASSION FRUIT · CORIANDER
PANNA COTTA OF CORIANDER | PASSION FRUIT | BANANA SORBET
| 12 |

SOUR CHERRY · CHOCOLATE
SOUR CHERRY | CHOCOLATE CAKE | SHEEP'S MILK ICE CREAM
| 12 |

POPCORN · BEER
POPCORN | CORN BISCUIT | SALTED CARAMEL | BEER ICE CREAM
| 12 |

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