



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 75

FREE HAND BY THE CHEF, COMPOSED BY EXTRAPOLATING THE DISHES FROM THE A LA CARTE MENU

TRUST US | 7 PORTATE 90

FREE HAND BY THE CHEF, COMPOSED WITH DISHES FROM THE A LA CARTE AND DISHES OUT OF THE MENU, TO GUIDE YOU INTO OUR IDEA OF CUISINE

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

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

PRAWN · MELON

TARTARE OF PRAWNS | GAZPACHO OF MELON | CUCUMBER | VODKA | GINGER
| 26 |

TROUT · BEETROOT

MARINATED TROUT | BEETROOT | WATERCRESS | SMOKED KEFIR
| 23 |

EGGPLANT · STRACCHINO CHEESE

EGGPLANT | TOMATO | PICKLED ONION | STRACCHINO CHEESE | BLACK SESAME SEEDS |
PANKO | OREGANO
| 23 |

FUSILLONE · CRAB

FUSILLONI PASTA | BISQUE OF CRAB | HIBISCUS | SMOKED CHILLI PEPPER |
PORK BRAIN | SAMPHIRE
| 27 |

CARROT · PEANUT

GNOCCHI OF CARROTS | PEANUTS | ELDERFLOWER AND LAMB JUS | SAFFRON
| 25 |

SPAGHETTO · TOMATO

SPAGHETTI PASTA | TOMATO JUS | ROSE HIP | NUTMEG | BASIL
| 24 |

CUTTLEFISH · ZUCCHINI

CUTTLEFISH | CREMOSO OF ZUCCHINI | HERBS | BURNT LEMON | JAMAICAN PEPPER
| 35 |

SHORT RIBS · WHISKY

SHORT RIBS OF BEEF | JUS WITH WHISKY | PLUMS | HERBS
| 33 |

SWEETBREAD · ALMOND

GRILLED SWEETBREAD | FOAM OF ALMONDS | BELL PEPPERS | RADISH SPROUTS
| 33 |

APRICOT · HAZELNUT

SHORTCRUST PASTRY | APRICOT TATIN | HAZELNUT CREMOSO | APRICOT SORBET
| 15 |

LEMON · SESAME

LEMON CURD | CAPRESE SPONGE | BLACK SESAME | CANDIED LEMON | VANILLA MOUSSE
| 15 |

COCONUT · PINEAPPLE

COCONUT MOUSSE | LIME BABÀ | PINEAPPLE COMPOTE | CHOCOLATE
| 15 |

* ANY ALLERGY/INTOLERANCE MUST BE COMMUNICATED TO OUR STAFF

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