



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 95

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 MENUS ARE TO BE INTENDED FOR THE ENTIRE TABLE, THE SAME FOR ALL THE DINERS AND CANNOT BE SHARED

** IT IS POSSIBLE TO REQUEST THE FISH SOUP IN THE MENUS WITH A SUPPLEMENT OF 5€ PER PERSON

BREAD & SERVICE | 5 |

* 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

| 28 |

CAULIFLOWER · CASTELMAGNO CHEESE

CAULIFLOWER | CASTELMAGNO CHEESE | SALTED CARAMEL | SHORTCRUST PASTRY | ALMOND

| 23 |

MUSHROOMS · PARMIGIANO CHEESE

MUSHROOMS | PARMIGIANO CHEESE | COFFEE | ONION JUS | ARTEMISIA ABSINTHIUM HERB

| 25 |

SPAGHETTO · CELERY

FRESH SPAGHETTI ALLA CHITARRA | CELERY | ONION OF CANNARA | SMOKED EGG YOLK

| 26 |

RISOTTO · AGLIONE

RICE RISERVA SAN MASSIMO | GIANT SWEET GARLIC | WALNUTS | CAULIFLOWER

| 26 |

CAPPELLETTO · BEETROOT

CAPPELLETTI PASTA | GOAT CHEESE | BEETROOT | PUMPKIN SEEDS | MUSTARD

| 26 |

FISH SOUP

FISH AND SHELLFISH | FISH REDUCTED BROTH | TIMUT PEPPER | LEMON | TURNIPS TOP

| 42 |

EEL · CHESTNUT

EEL | CHESTNUT | JUNIPER | FRESH HERBS

| 35 |

RABBIT · FENNEL

RABBIT | MAZZAFEGATI | FENNEL | JERUSALEM ARTICHOKE | WILD FENNEL FLOWERS

| 33 |

APPLE · CHESTNUT

MILFOIL OF APPLE | CHESTNUT HONEY | POLLEN | MASCARPONE CHEESE | PUFF PASTRY |

APPLE CIDER ICE CREAM

| 15 |

LEMON · SESAME

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

| 15 |

OLIVE · GOAT CHEESE

CREMOSO OF GOAT CHEESE | CANDIED OLIVES | FRANGIPANI | EXTRA VERGIN OLIVE OIL |

CARAMEL MOU

| 15 |

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