

## STARTERS

Beef tartare with egg yolk gel and caper flowers	€ 9,50
Fried mozzarella bread with anchovy and squash blossoms	€ 9,50
Umbrian Panzanella with vegetables in sweet and sour sauce	€ 8,50
Scrambled eggs with truffle	€ 9,50
Light eggplant Parmigiana with smoked mozzarella	€ 9,00
Caprese Salad with tomatoes and mozzarella cheese	€ 8,00

## PLATTERS

A selection of local cold-cuts and artisanal cheeses paired with honey and mustard

Small platter	€ 9,00
Large platter	€ 13,50

## HOME-MADE SOUPS AND PASTA

Buttered Barley with datterino tomatoe cream, basil and buffalo mozzarella cheese	€ 10,50
Fresh home made Spaghetti with tomatoes and basil	€ 9,50
Lukwarm legumes and cereals soup with toasted bread	€ 10,00
Umbricelli home made pasta with "rancetto sauce"	€ 10,00
Crispy "lasagnetta" with zucchini, squash blossoms and smoked provola cheese	€ 11,00
Pappardelle pasta with saffron, white boar and truffles	€ 11,50
Ravioli filled with goat cheese, beet tops arugula and confit datterini tomatoes	€ 11,50

## TRADITIONAL SPECIALITIES

Whole wheat "arvoltolo" (Traditional Umbrian small fried flat bread) with italian ham and figs	€ 6,50
Stuffed Umbrian flat bread with Italian ham and pecorino cheese	€ 6,50
Empty Umbrian flat bread	€ 2,00

# L'U

# WINEBAR



## INFO AND RESERVATIONS

075 9887942

[www.luwinebar.it](http://www.luwinebar.it)

[luwinebar@gmail.com](mailto:luwinebar@gmail.com)

\*To maintain unaltered the organoleptic properties of the food, our restaurant uses the negative blast chilling technique, so that we can preserve the quality of the dishes.

## SECOND COURSE

Chicken wings glazed with balsamic vinegar mustard with a side of mixed salad and dressing	€ 12,00
Salted Codfish Fish & chips, umbrian style	€ 13,50
Pork Shank, glazed with a red wine S. Giorgio reduction with potatoe cream	€ 13,00
Stewed lamb with porcini mushrooms and potatoes	€ 13,50

## FROM THE GRILL

L'U Burger: sesame bun, 180-gram beef hamburger with local caciotta cheese	€ 14,00
Vegan Burger: sesame bun, legume burger with soy-milk mayonnaise	€ 10,00
Baby pork ribs with barbecue sauce	€ 12,50
Roasted beef sirloin filet with artisan lard	€ 13,50

## SALADS

Caesar Salad	€ 8,00
Niçoise Tuna Salad	€ 8,00
Whole Bread Crust with tomatoe, caper bush, oregano and salmon	€ 9,50
Mixed Salad	€ 5,00

## SIDE DISHES

Grilled Potatoes	€ 4,50
Sautèed vegetables	€ 4,50
Grilled vegetables	€ 5,00

## DESSERTS

English soup with soft alchermes liqueur biscuit	€ 6,00
Sagrantino Tiramisù	€ 6,00
Ananas and litchi soup with lime sorbet	€ 6,00
Cheese cake with caprino cheese and raspberry gel	€ 6,00
Tozzetti biscuits and Vin Santo	€ 6,00