

OSTERIA A PRIORI

food in Umbria to eat and buy

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MENU

Introduction

The majority of products that we offer are exclusively Umbrian and come from small, artisanal producers that we have selected in order to offer you the highest quality.

Please Note

Our kitchen is small, very small. Therefore we ask that you have a little patience with us.

Important information

We would like to inform you that the products prepared and served in this business might contain traces of "allergens" (gluten and derivative products, eggs and egg products, milk and milk derivatives, nuts, celery and celery derivatives, sulphur dioxide, sulphites) due to the use of common surfaces and cooking utensils that may result in cross contamination by means of the transfer of a substance from one product to another.

Starters

Seasonal roasted vegetables (or artichokes, based on the season) and fresh, biodynamically produced goat cheese (Vegetarian) € 9,00

Lake Trasimeno Beans (Slow Food Presidio), tomato, fresh vegetables and bread salad (Panzanella), and a small egg frittata with Cannara onions (Vegetarian) € 10,00

Chicken and veal liver patés served with fig preserves and a selection of sheep's milk cheeses from the National Park of Monte Cucco € 9,50

Sella di San Venanzo (Ham) with freshly baked homemade Umbrian flatbread (Torta al testo) € 10,00

Lightly scrambled eggs served with seasonal black truffles, toasted bread and extra virgin olive oil (Vegetarian) € 12,00

Antipasto a Priori: Selection of free-range pork salami, cow, goat and sheep's milk cheeses, jam, honey and freshly baked homemade Umbrian flatbread (Torta al testo) € 18,00

Selection of wild boar with freshly baked homemade Umbrian flatbread (Torta al testo) € 15,00

First Courses

(many of our first courses are served with parmesan cheese. Please let us know if you prefer no cheese)

Monteleone di Spoleto Lentil Soup with extra virgin olive oil (Vegetarian) € 8,50

Maltagliati pasta with zucchini, pancetta and DOP Pecorino di Norcia Cheese € 9,50

Handmade Tagliatelle pasta with a white ragù of chianina beef and peas € 10,00

Agnolotti pasta filled with red wine stewed beef, served with Cannara onions € 12,00

Cappellacci pasta filled with buffalo milk mozzarella in a tomato basil sauce (Vegetarian) € 11,00

House made stringozzi pasta with seasonal black truffles (Vegetarian) € 16,00

Second Courses

Baked cow's milk Caciotta cheese served with seasonal black truffles (Vegetarian) € 11,00

Slow-cooked bites of Chianina beef served with sauteed vegetables € 16,00

Baked lamb shoulder rollè with oven roasted potatoes € 15,00

Organic, free-range chicken cooked in a skillet with sage and rosemary, served with sauteed vegetables and freshly baked homemade Umbrian flatbread (Torta al testo) € 15,00

Rabbit cooked in a skillet with Taggiasca olives, served with oven roasted potatoes € 16,00

Roast pork loin with seasonal black truffles and oven roasted potatoes € 15,00

Dessert

Rustic jam tart € 4,00

Ricotta cheesecake with Perugina chocolate drops € 4,50

Homemade, light cream cheesecake with fresh seasonal fruit (Spring/Summer) or with pears marinated in wine and cacao (Fall/Winter) € 4,50

Homemade Perugia style brownie served with pastry cream € 5,00

Raisin and pine nut “sangrotti” cookies served with a glass of Sagrantino dessert wine € 8,50

Coperto (Table charge) per person € 2,00

Basket of freshly baked homemade Umbrian flatbread (Torta al testo) € 2,50