



BORGORUFA

SPA RESORT



MENU
QUATTRO SENSI

ALLERGENS

- 1** Cereal with gluten: wheat, barley, rye, oat, spelt
2 Shellfish - **3** Eggs - **4** Fish - **5** Peanuts
6 Soya - **7** Milk and dairy - **8** Dry fruit with shell
9 Celery - **10** Mustard - **11** Sesame - **12** Sulphures
13 Lupins - **14** Clams and mussels

* Frozen product

** Shocked at -18° after processing



All the ingredients and raw materials present in the Quattro Sensi Restaurant menu are strictly seasonal and entirely from the Umbrian supply chain.

The products are sourced directly in the production area, with direct contact between Chef Andrea Impero and the trusted producer.

Each dish is conceived and created within our kitchen, to guarantee you always the utmost freshness.

STARTERS

Selection of typical IGP Umbrian cold cuts Urbevetus, Ciotti Antichi Saponi, Norcineria Massatani, Il Buiolo	
12	€ 19,00
Selection of local farmer's cheese with jams and dried fruit Agraria Rossi Rita, Fattoria La Redola Verde, Agricola La Solana, Agricola Febbi	
7 / 8 / 10	€ 17,00
Deep fried artichoke with pecorino romano fondue and lesser calamint	
5 / 7	€ 16,00
Rainbow trout in porchetta style with truffle "Tenuta San Pietro a Pettine" and lemon mayonnaise	
3 / 4 / 5 / 10	€ 18,00
"Etrusco" beef carpaccio, celery root mousse and crunchy Jerusalem artichoke	
** 1	€ 19,00

FIRST COURSE

Squash puree from the "Moretti" farm with pan-seared squid and sweet and sour Cannara onion	
* 12 / 14	€ 17,00
Tubetti pasta "Pastificio dei Campi" from Gagnano with cauliflower, smoked provola cheese and basil	
1 / 7 / 9	€ 16,00
Spaghetti "Pastificio Agricolo Mancini" in anchovies Carbonara sauce and broccoli	
1 / 3 / 4 / 7	€ 18,00
Homemade egg cappellacci, filled with Norcia raw ham, on "La Villa" parmigiano fondue and truffle "Tenuta San Pietro a Pettine"	
** 1 / 3 / 7 / 9	€ 22,00
Colfiorito red potato gnocchi with "Agricola Manni" duck sauce	
** 1 / 7 / 9	€ 17,00

MAIN COURSE

Grilled Mediterranean amberjack served with cauliflower puree and vinegared broccoli	
4 / 12	€ 31,00
"Agricola Manni" guinea fowl filled with wild pork lard and aromatic herbs, sautéed broccoli and winter squash compote	
	€ 26,00
IGP "Ciotti" selection lamb served with black cabbage and beans from Poggio Aquilone	
7 / 9 / 12	€ 30,00
Smoked beef brisket "Etrusco" with artichoke parmigiana	
1 / 3 / 5 / 7 / 9 / 12	€ 29,00
Wild pork from "Urbevetus" served with braised radicchio and orange jus	
9 / 12	€ 30,00

FROM THE GRILL

Beef IGP Florentine steak or rib eye steak from our trusted local farmers: Agrisimba, Bio Alberti, Fattoria Luchetti served with roasted potatoes	
	With an extra charge of € 10,00 each 100 gr

FROM THE GARDEN

Grilled seasonal vegetables from the "Moretti" farm (pumpkin, mushrooms, peppers, onions)	
	€ 10,00
Chicory sautéed with garlic, oil and chili	
	€ 10,00
Sour red chard from the "Moretti" farm with Umbrian extra virgin olive oil and lemon juice	
	€ 11,00
Mixed salad of fresh fruit, raw vegetables and seeds	
	€ 12,00
Roasted Colfiorito potatoes with rosemary	
	€ 9,00

DESSERT

Ricotta and pears. Almond biscuit and lemon	
1 / 7 / 8	€ 13,00
Cannolo. Pistachios from Bronte, yogurt and wild berries	
** 1 / 3 / 7 / 8	€ 13,00
Crème brûlée. Vanilla, gianduia and hazelnut	
1 / 3 / 7	€ 13,00
Our fresh fruit platter with meringues and jellies	
3	€ 13,00
Homemade biscuits	
1 / 3 / 7 / 8	€ 8,00
Seasonal fruit sorbets and homemade ice cream	
** 7 / 8	€ 7,00

SWEET WINE BY THE GLASS

Vernaccia di Cannara Di Filippo	DOC	€ 6,00
Sagrantino passito Pardi	DOCG	€ 6,00
Passito Mammamia Cantina Blasi	IGT	€ 6,00
Occhio di Pernice vinsanto La Palazzola	DOC	€ 7,00
Calcaia Muffa nobile Barberani	DOCG	€ 8,00
Muffato della Sala Castello della Sala	IGT	€ 9,00
Ben Rye passito di Pantelleria Donna Fugata	DOCG	€ 9,00
Barolo chinato Cerretto		€ 10,00
Barolo chinato Cordero di Montezemolo	DOCG	€ 10,00