



BORGORUFA

SPA RESORT



QUATTRO SENSI

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 Sapori, Norcineria Massatani, Il Buiolo	12	€ 18,00
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	€ 14,00
BIO crunchy egg "Liberovo" on zucchini cream and "Armatore" red tuna bottarga	3 / 4 / 5	€ 15,00
Parmigiana with eggplants from the "Moretti" farm with basil sauce and mozzarella	1 / 5 / 7	€ 14,00
"Etrusco" Beef tartare and seasonal tomato tartare with salted anchovies' mayonnaise.	** 1 / 3 / 4	€ 18,00

FIRST COURSE

Cream of marinated summer vegetables from the "Moretti" farm with homemade maltagliati and clams	1 / 3 / 4 / 12	€ 16,00
Homemade tortelloni alla Norma filled with eggplants and basil with San Marzano DOP tomato	** 1 / 3 / 5 / 7	€ 16,00
Homemade egg tagliolini with zucchini flowers, guanciale with vinegar and pecorino romano DOP cheese	** 1 / 3 / 7	€ 15,00
Risoni di Gragnano "Pastificio dei Campi" in Corbarini sauce "Casa Marrazzo" with Adriatic prawns and lemon	* 1 / 2 / 9	€ 18,00
Homemade lasagna with white pork ragù from "Urbevetus", summer truffle "San Pietro a Pettine" and fiordilatte "Caseificio Montecristo"	1 / 3 / 7	€ 20,00

DAILY SUGGESTION

MAIN COURSE

Grilled fillet of wild sea bass with lemon sauce and seasonal vegetables	1 / 4	€ 27,00
Roman-style "Agricola Manni" free-range chicken with potatoes and peppers		€ 23,00
Roll of IGP "Ciotti" selection lamb from the Sibillini Mountains, seared with thyme, served with soft potatoes and mushrooms	7 / 12	€ 30,00
"Etrusco" lean beef cooked at low temperature, pancotto with Pomonte tomatoes and sour green beans	1 / 9 / 12	€ 27,00
Wild pork "Terra Umbra" glazed with acacia honey "Le Guardie" and zucchini millefeuille "alla scapece"	7 / 9 / 12	€ 24,00

DAILY SUGGESTION

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
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FROM THE GARDEN

Grilled seasonal vegetables from the "Moretti" farm (zucchini, eggplants, peppers, tomatoes)	€ 9,00
Chicory sautéed with garlic, oil and chili	€ 9,00
Mixed salad of fresh fruit, raw vegetables and seeds	€ 11,00
Roasted Colfiorito potatoes with rosemary	€ 9,00

DESSERT

Black Forest. Dark chocolate, sour cherries and cherry sorbet	1 / 3 / 7	€ 12,00
Cannolo. Pistachios from Bronte, yogurt and wild berries	** 1 / 3 / 7 / 8	€ 13,00
Mousse. Peaches, rice biscuit, almonds	3 / 5 / 7 / 8	€ 12,00
Our fresh fruit platter with meringues and jellies	3	€ 12,00
Homemade biscuits	1 / 3 / 7 / 8	€ 7,00
Seasonal fruit sorbets and homemade ice cream	** 7 / 8	€ 6,00



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