

Menu



U Viécchie Furne



Primi Piatti

First Courses

Magri con crema di noci€ 7,00
(pasta ripiena, pesto di noci e panna)

Ravioli with walnut sauce and cream



Spaghetti CPT€ 7,00
(capperi, acciughe, olive nere e pomodorini)

Spaghetti with capers, anchovies, olive and tomatoes



Penne all'arrabbiata€ 7,00
(passata di pomodoro, peperoncino, aglio e prezzemolo)

Penne with tomato sauce, chili, garlic and persley



Calamarata alla Norma€ 7,00
(pomodorino, melanzane e salsiccia di Norcia)

Calamarata with tomatoes, aubergine and sausage from Norcia



Troccoli della nonna€ 7,00
(pomodoro, ricotta fresca e granella di pistacchio)

Troccoli with tomatoes, fresh cheese and chopped pistachio



Fusilli alla contadina€ 7,00
(pomodoro, zucchini e pomodorino confit)

Fusilli with tomatoes, courgettes and confit tomatoes



Chiedi il piatto del giorno€ 7,00

Ask for the dish of the day



Secondi di Carne Arrosto

Second Courses - Grilled Meat

Grigliata mista	€ 10,00
Mix grilled meat	
Entrecôte di manzo	€ 18,00
Beef prime rib (boneless)	
Bistecca di manzo disossata	€ 15,00
Beef steak (boneless)	
Lombata di vitello	€ 13,00
Veal T-Bone steak	
Capocollo di maiale	€ 8,00
Pork capocollo	
Spiedino di salsiccia	€ 7,00
Sausage on a stick	
Costine di agnellone	€ 12,00
Lamb chops	

Contorno

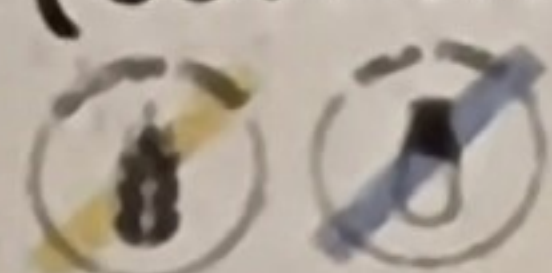
Side dish

Insalata di stagione	€ 3,00
Season salad	
Patate al forno	€ 3,00
Baked potatoes	
Funghi cardoncelli arrosto	€ 6,00
Baked Cardoncelli mushrooms	



Pizze Rosse

Zingara (passata di pomodoro, mozzarella, capperi, olive nere e peperoni) ...€ 6,00
(tomato sauce, mozzarella, capers, olive and peppers)



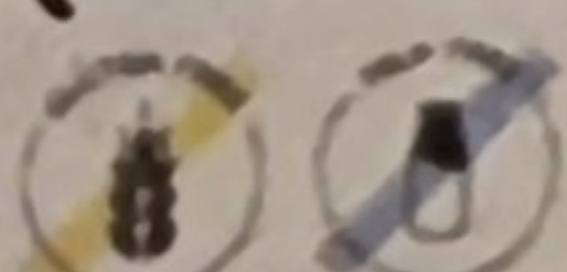
Genovese (passata di pomodoro, mozzarella, pesto e olive)€ 6,00
(tomato sauce, mozzarella, olive and basil pesto)



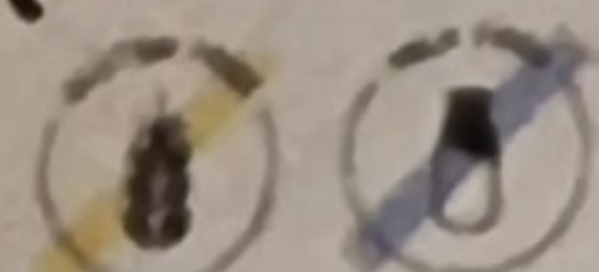
Noci (passata di pomodoro, mozzarella e pesto di noci)€ 6,00
(tomato sauce, mozzarella and walnut sauce)



Norma€ 6,00
(passata di pomodoro, mozzarella, melanzane e salsiccia di Norcia)
(tomato sauce, mozzarella, aubergine and sausage from Norcia)



Bufalina (passata di pomodoro, mozzarella e mozzarella di bufala)€ 7,00
(tomato sauce, mozzarella and bufala)



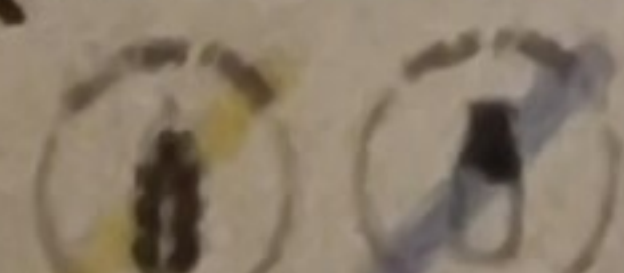
Pistacchiosa€ 7,00
(passata di pomodoro, mortadella IPG e granella di pistacchio)
(tomato sauce, mortadella PGI and chopped pistachio)



Fatti male€ 7,00
(pomodoro, mozzarella, peperoni, pomodori sott'olio e salsiccia piccante)
(tomato, mozzarella, peppers, tomatoes in oil and spicy sausage)



Gustosa€ 7,00
(pomodoro, mozzarella, patate al forno, bacon e scamorza affumicata)
(tomato, mozzarella, baked potatoes, bacon and smoked cheese)



* Disponibile mozzarella senza lattosio con supplemento di € 1,00

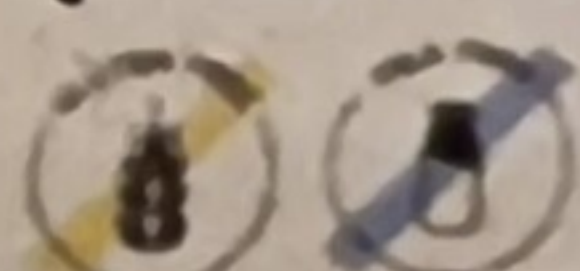


Pizze bianche

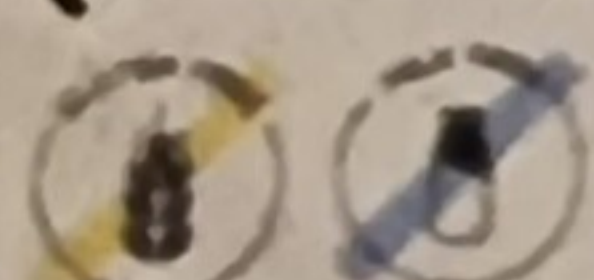
Ciccio classico (olio EVO, sale e origano)€ 3,00
(olive oil, salt and oregano)



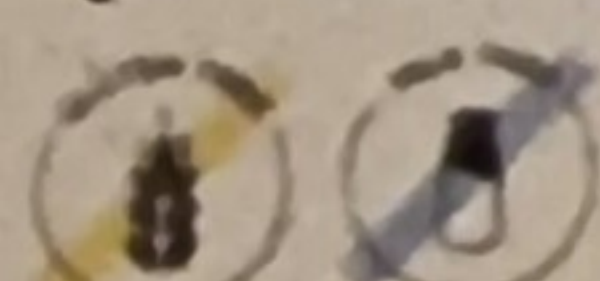
Crudaiola (mozzarella, pomodorini, rucola e cacioricotta)€ 6,00
(mozzarella, raw tomatoes, rucola and cacioricotta)



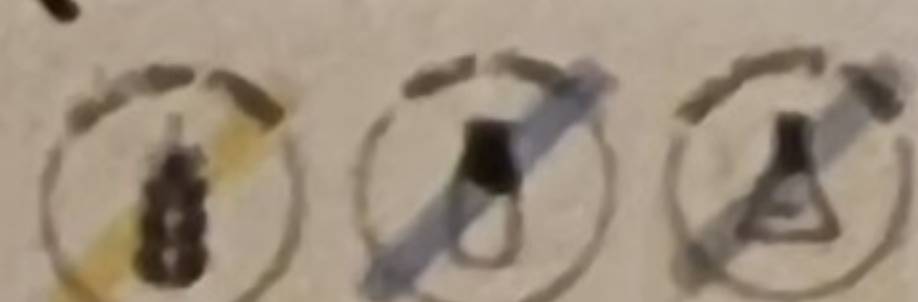
Ducale (fior di latte, pomodorini e rucola)€ 7,00
(raw mozzarella "fior di latte", raw tomatoes and rucola)



U Viècchie Furne€ 7,00
(mozzarella, pomodorini, funghi cardoncelli e salsiccia di Norcia)
(mozzarella, raw tomatoes, mushrooms and sausage from Norcia)



Antichi sapori (mozzarella, pomodori sott'olio e mollica di pane)€ 6,00
(mozzarella, sun-dried tomatoes in oil and bread crumbs)



Ciccio ripieno (doppia pastella, mozzarella, mortadella e pistacchio)€ 7,00
(double pizza with mozzarella, mortadella and pistachio nuts)



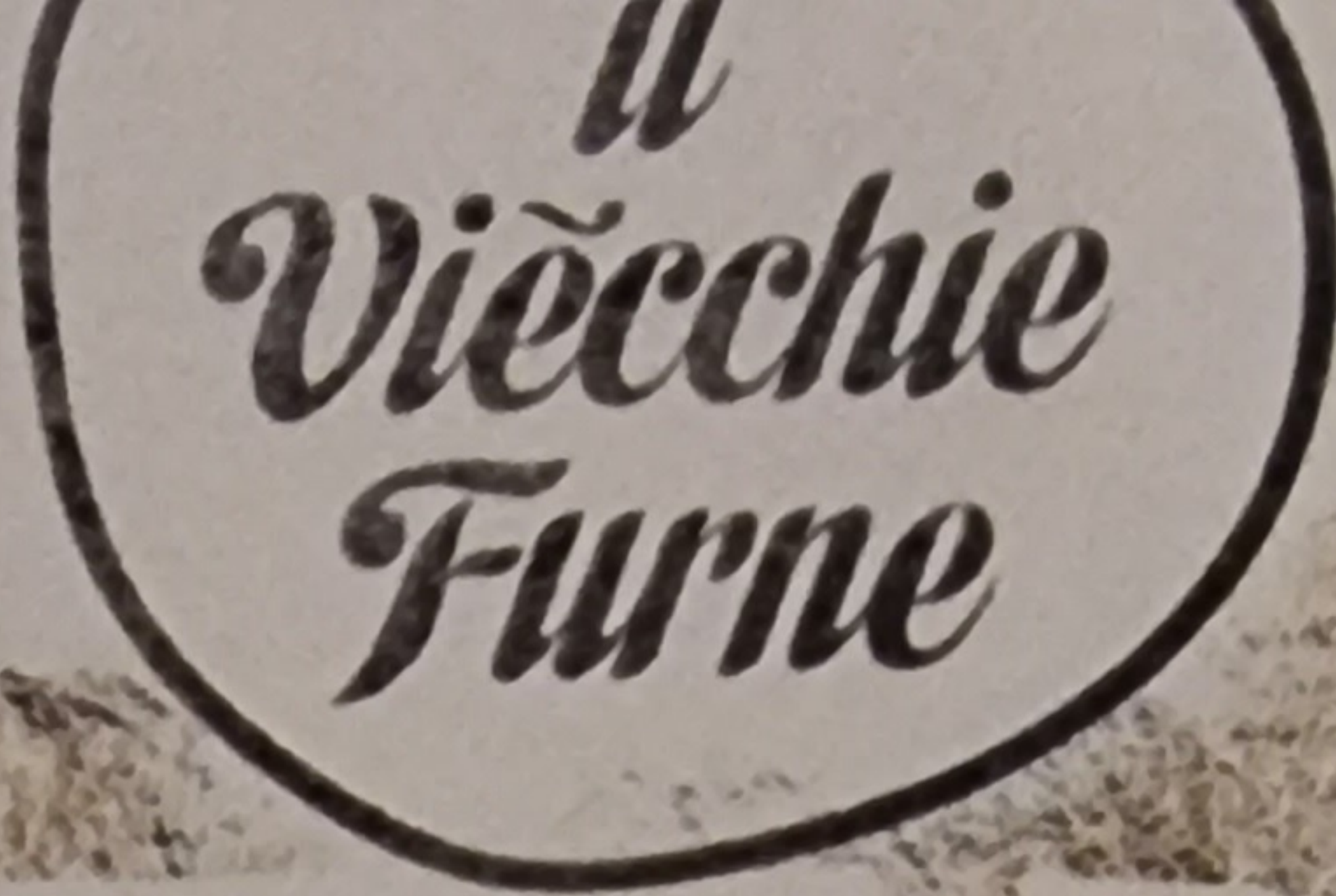
Meraviglia (mozzarella, carciofi sott'olio, pancetta e rosmarino)€ 7,00
(mozzarella, globe artichokes, bacon and rosemary)



Delicata€ 7,00
(mozzarella, zucchina, scaglie di grana)
(mozzarella, courgette, grana cheese)

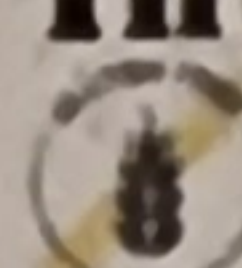
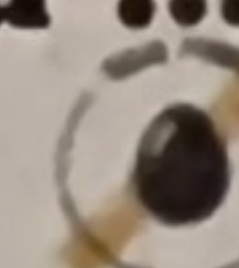
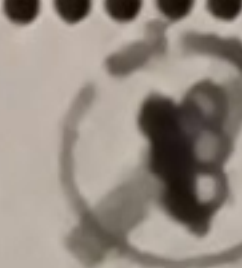
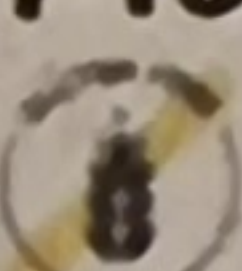
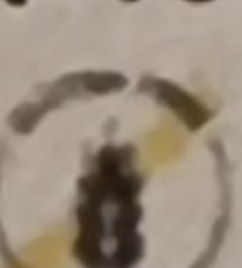
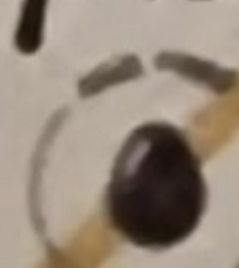
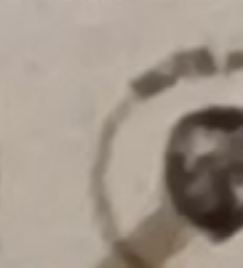
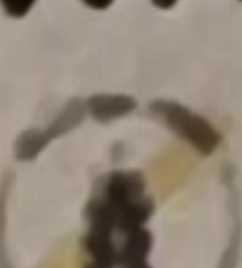
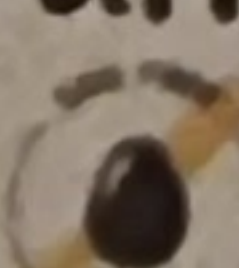
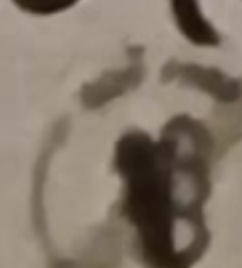
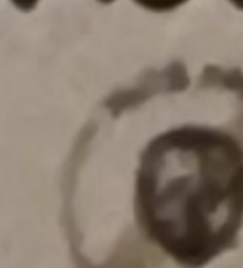
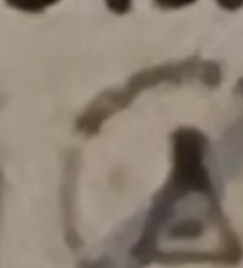
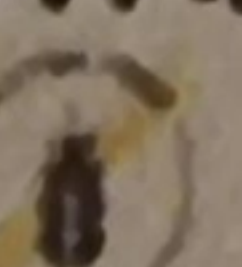
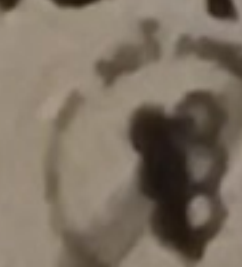
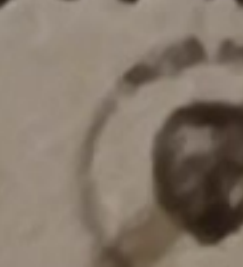
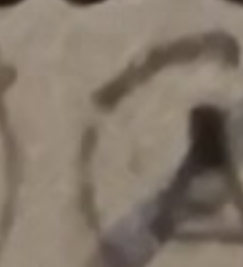


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Dolci e Gelati

Dessert and Ice Creams

- Torta al limone** € 3,50
Lemon cake
    
- Tiramisù** € 3,50
   
- Cheesecake ai frutti di bosco** € 3,50
Barry cheesecake
 
- Soufflé al cioccolato fondente** € 3,50
Molten chocolate lava cake
   
- Soufflé al pistacchio** € 3,50
Molten pistachio lava cake
    
- Profitterol al cioccolato** € 3,50
Chocolate profiterol
   
- Stizio della casa** € 3,50
Whim of the house
  
- Cassatina alla nocciola** € 3,50
Hazelnut ice cream
  
- Tartufo nero** € 3,50
Black truffle (chocolate and zabaione)
     
- Tartufo bianco** € 3,50
White truffle (white chocolate and nuts)
     
- Tartufo al pistacchio** € 3,50
Pistachio truffle
