



# rastrello

CUCINA & GIARDINO

## COCKTAILS

**Trasimeno Spritz** | gamondi aperitivo, wild-fennel infusion, prosecco, soda • 8

**Rastrello Martini** | gin, EVOO-infused vodka, extra dry vermouth • 9

**Negroni Umbro** | fig leaf gin, fig liqueur, vermouth • 10

**EVOO Sour** | white rum, triple sec, EVOO Rastrello, lemon, basil, egg white • 9

**Apodaca Spritz** | prosecco, chinotto, soda • 9

**Vera Cruz** | tequila, vermouth, lime bitter • 9

**Fizz** | grapefruit gin, elderflower syrup, grapefruit, soda • 9

**Sunset** | whiskey, cherry liquor & orange bitter • 9

**Margarita Zero** | grapefruit, grenadine, lime • 6.5

**Mojito 0** | Trasimeno apple juice, elderflower syrup & mint • 7

*Bespoke cocktails upon request*

## BEER

### Draught

**Birra Perugia** | 4a3 Pilsner • 4

### Cans

**Birrificio La Gramigna** | Pura Vida Pils • 6

**Birrificio La Gramigna** | Enjoy Session IPA • 6

**Birrificio Mastri Birrai** | Umbr'iaca IGA • 6.5

**Birra Nursia** | Bionda • 6

**Birra Nursia** | Bionda Extra • 6.5

### Bottles

**Birra Perugia** | Calibro 7 • 6

**Birra Perugia** | Panamaná Imperial Coffee Stout • 6

**Birra Perugia** | Apple Cider • 6

## DRINKS

**Still or Sparkling Water** • 1.5

**Espresso** • 1.2

**Americano** • 1.5

**Coffee Moka** | 3 cups • 2 4 cups • 3.5 6 cups • 5 12 cups • 8

### Tè e Infusi

Canton Tea | selection • 4

Farm-Fresh Herbal Infusions • 3.5

**Galvanina Organic Sodas** • 5

Cola

Cola Zero

Cedrata

Mandarinata

Chinotto

Pompelmo Rosa

Ginger Beer

## MENU

**Tagliere del Rastrello** (*for two people*) | Umbrian charcuterie & local cheese board • 18     

**Bruschette e Crostini** | mixed bruschetta with seasonal vegetables & EVOO • 13      


**Chunky Steak Tartare** | with Hollandaise sauce & roasted dried fruit • 15   

**Trasimeno Perch Croquettes** | on artichoke stew • 12    













**Onion Parmigiana** | with Cannara red onions from our farm • 12 

**Pan Brioche with Pulled Rabbit** | with salad, broad beans, beetroot, sweet & sour onions • 13      

**Home-Made Vegan Carbonara Pasta** | with asparagus & fava beans • 13 




**Tortelloni Pasta** | stuffed with lamb on a pea & marjoram cream • 13   






**Potato and Spelt Gnocchi** | with white beef ragù, aglione & rocket pesto • 13    

**Rastrello Burger** | Marango beef burger with local cheese, garden lettuce, tomato & bacon • 15        
*option bean burger* • 13      

**Sliced Beef Fillet** | with aromatic herbs and seasonal vegetables • 19

**Scalloped Duck Breast** | with balsamic strawberries & a potato flan • 18   

**Spring Bowl** | with organic farro, fagiolina beans & fresh vegetables from our farm • 12     
*option chicken or seitan* • 14

**Caesar Salad** | with green salad, Caesar dressing, Parmigiano & home-made croutons • 12     

**Coperto** • 2

 Celery

 Nuts

 Soy

 Gluten

 Mustard

 Eggs

 Milk

 Sulfitos

 Sesame

 Fish

*For more information about the presence of substances or products that cause allergies or intolerances, please ask us.*