



rastrello

CUCINA & GIARDINO

COCKTAILS

Trasimeno Spritz | Gamondi aperitivo, wild-fennel infusion, prosecco • 8

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

Negroni Umbro | fig gin, Campari, plum liqueur • 10

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

Berries | SLOE gin, lemon, egg white • 10

Polvese Island | fernet, gin, rum, vodka, lemon & chinotto soda • 9

Cedrini | gin, cedrino liqueur, lemon • 8

Fig Fashioned | whiskey, caramelized fig syrup, angostura bitters • 9

Autumn Leaves | cedrino, orange, apple juice, tonic • 7

Betti's Americano | vermouth 0% (camomile & bergamot), soda • 6.5

Bespoke cocktails upon request



BEER

Draught

Birra Perugia | 4a3 Pilsner • 4

Cans

Birrificio La Gramigna | Pura Vida Pils • 6

Birrificio La Gramigna | Just Live • 6

Birra Perugia | Suburbia • 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

Chinotto

Cola Zero

Pompelmo Rosa

Cedrata

Ginger Beer

Mandarinata

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 a ricotta mousse & nuts • 15

Squash & Gorgonzola Croquettes | with a black pepper mayonnaise • 12

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

Black Kale Croquettes | on melted taleggio • 12

Hand-Made Spaghetti alla Chitarra | with a roasted squash sauce & crispy mushrooms • 13

Hand-Made Ravioli | stuffed with chickpea & smoked tench on an onion & marjoram cream • 14

Hand-Made Potato Gnocchi | with white beef ragù & porcini • 13

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

Sliced Beef Fillet | with fennel au gratin on a red wine & vanilla sauce • 20

Scalloped Duck Breast | on a plum & juniper sauce with a potato pie • 20

Autumn 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
option chicken or seitan • 14

Coperto • 2



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