

RURA is the name of our restaurant; it derives from the ancient Etruscan language and means the "land". We have made this expression our own, using the ingredients that most belong to us, thus managing to express them in the best possible way. The cuisine is based on three fundamental concepts that are used to define taste and they are: the harmony of colors, cooking, textures.

Every day we work with passion to bring this expression to the table.

The Chef and all the staff welcome You.

*Relais & Chateaux*

*Chef Davide Pizzo*

## *Starters*

### **Salmerino**

*Fillet of char from source, green apple, cucumber and yogurt*  
€ 20,00

### **Uovo**

*Soft chicken egg, cream of leeks and black truffle*  
€ 18,00

### **Spigola**

*Raw sea bass, sea asparagus and candied lemon*  
€ 20,00

### **Caponata**

*Vegetable caponata, almond milk and wild mint*  
€ 18,00

### **Manzo**

*Beef tartare from the Apennines, cassis mustard, celery and olives*  
€ 22,00

## *Pasta dishes*

### **Agnolotto**

*Pasta filled with ricotta, tomato essence, marjoram and parmesan cheese*  
€ 18,00

### Risotto

*Carnaroli rice reserve, aubergine cream, sour butter and Santolina from our Borgo*  
€ 18,00

### Linguina

*Linguina pasta with black truffle, wild fennel and anchovy sauce*  
€ 20,00

### Tagliolino

*Egg pasta, with porcini mushrooms and red prawns*  
€ 20,00

### Pacchero

*Paccheri pasta, traditional goose ragout and pecorino cheese*  
€ 20,00

*All fresh pastas are homemade~*

## *Main Course*

### Manzo

*Sirloin of beef, chutney of peppers, tomatoes and capers*  
€ 34,00

### Maialino da latte

*Loin of suckling pig, composed of figs and potatoes*  
€ 34,00

### Agnello

*Roasted loin lamb, marinated zucchini in citrus vinegar*  
€ 34,00

### Dentice

*Fillet of red snapper, saffron tomato water and crunchy vegetables*  
€ 36,00

### Baccalà

*Slice of cod fish in cooking oil, organic chickpeas and carrots from the farm*  
€ 36,00

## *Tasting Menu Rura*

### **Manzo**

*Beef tartare from the Apennines, cassis mustard, celery and olives*

### **Agnolotto**

*Pasta filled with ricotta, tomato essence, marjoram and parmesan*

### **Tagliolino**

*Egg pasta, with porcini mushrooms and red prawns*

### **Maialino da latte**

*Loin of suckling pig, composed of figs and potatoes*

### **Tartufo**

*Chocolate ganache, hazelnut, seasonal truffle*

*The tasting menu does not include drinks and is served for the entire table at a cost of € 85.00 per person*

Regolamento UE 1169/2011

*Some of the dishes and food served in this restaurant may contain substances causing allergies or intolerances. If you are allergic or intolerant to one or more substances, please notify us and we will show you the preparations that does not have the specific allergens.  
The allergens are harmful foods only for those people who have allergies or food intolerance.*