

Food is an unbreakable tie of experiences, both received and transferred, technique and daily research, respect for the raw ingredients and for the territory where every farmer and grower invest his life.

Food is freedom of expression and attention for the details, to present every time a result to share with every guest and to create a dialogue that bonds people, products and places, where everything flows like lymph that brings nourishment and life from the "Radici" up to the top of emotions.

The Chef, **Daniele Auricchio**The Maître, **Mauro Clementi**



${\rm origini} 20$

Bread pumpkin, cheese

Pasta

sheep-milk ricotta cheese, spices from the world

Piccione

figs preserve, Sichuan pepper

Hazelnut coffee

The Menu is served for the whole table *Euros 85,00 per person*

"Free-Hand"

Six-courses menu, according to the market and the Chef's inspiration

The Menu is served for the whole table *Euros 110,00 per person*

Our proposal of wine-pairing:

Selection of 3 wines (wine glass) paired:

Euros 35,00 per person

Selection of 4 wines (wine glass) paired:

Euros 50,00 per person

Bitter herbs

sunchoke, roe deer meat *Euros 30,00*

Cardoncello mushroom

mushrooms, lichens *Euros 26,00*

Snails

green apple, coconut milk, wild herbs Euros 26,00



Cuttlefish orange, tamarind *Euros 32,00*

Rice

cabbage, cabbages Euros 26,00

Sunflower-seeds miso button pasta turnip tops *Euros 28,00*



Duck chimichurri, pineapple *Euros 32,00*

Pork meat Cinturello Orvietano ® "Urbevetus" escaroles, blueberries Euros 34,00

Sweetbread seaweed, chard *Euros 28,00* Banana chocolate, liquorice *Euros 20,00*

Pineapple corn, lime Euros 20,00

Hazelnut Coffee Euros 20,00



"Seize the moment.

Remember all those women on the 'Titanic'

who waved off the dessert cart."

Ema Bombeck

Ristorante Radici

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