



RADICI

RISTORANTE

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*



origini20

Egg

snow peas, summer firs-fruits

Pasta

sheep-milk ricotta cheese,
spices from the world

Trout

chickpeas, potato

Hazelnut

coffee

The Menu is served for the whole table
Euros 80,00 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

We kindly inform you that, starting from six guests, we will offer the same menu for the whole table

Please do not hesitate to inform us of any allergies or intolerances,

we will be pleased to help you select dishes suitable to your dietary requirements.

Snails

green apple, coconut milk, summer herbs

Euros 24,00

Courgette

rye, "Orsino" wild garlic

Euros 20,00

Carrot

almond, truffle

Euros 22,00

Rabbit meat

lettuces, lemon

Euros 24,00



Rice

bell peppers, capers, sumac

Euros 24,00

Tomato cannelloni pasta

kiwi, liquorice

Euros 26,00

Lake calamarata pasta

truffle, basils

Euros 28,00

Sunflower-seeds miso button pasta

turnip tops

Euros 26,00



Pork meat *Cinturello Orvietano* ®

"Urbevetus"

escaroles, blueberries

Euros 32,00

Lamb

plum, chamomile

Euros 30,00

Guinea-fowl

loquat, olives

Euros 28,00

Brill

ricotta-cheese whey, peas

Euros 32,00

White chocolate
yuzu, apricot, honey
Euros 20,00

Hazelnut
coffee
Euros 20,00

Peach
“Opera” Feudi Spada, thyme
Euros 20,00

Cherries
pistachio
Euros 20,00



“Seize the moment.
Remember all those women on the ‘Titanic’
who waved off the dessert cart.”

Emma Bombeck