



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, ***Danièle Auricchio***

The Maître, ***Mauro Clementi***



origini20

Organic egg 64°
smoked Provola cheese,
fresh vegetables

Einkorn tortelli
Gran Ducato di Castro cheese, “Rà” wine, wild boar

“Leccarda” trout
red berries

“La Chiaracia”
sour cherry, Guanaja chocolate 70%

The Menu is served for the whole table
Euros 72,00 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 98,00 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

*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

Arctic char

almonds, lemons

Euros 24,00

Pigeon

papacelle peppers, wild fennel, oyster

Euros 30,00

Courgettes

rye, wild garlic

Euros 22,00



Beans gnocco

goat cheese, garlic, parsley

Euros 22,00

Tomato cannelloni

kiwi, “licorice”

Euros 26,00

Sweet peppers risotto

caper, sumac

Euros 24,00

Pasta

duck, onions, cherries

Euros 26,00



Pork Cinturello Orvietano ® “Urbevetus”

blueberries, escaroles

Euros 32,00

Lamb

plum, chamomile

Euros 28,00

Turbot

sheep milk whey, spinach

Euros 32,00

Sweetbread

seaweed, chard

Euros 26,00

Carrot
almond, black garlic
Euros 20,00

Lavender
blackberries, Amaro 253
Euros 20,00

White chocolate
yuzu, honey, apricot
Euros 20,00

“La Chiaracia”
sour cherry, Guanaja chocolate 70%
Euros 20,00



“Seize the moment.

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

Ema Bombeck