



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

Egg

snow peas, spring first-fruits

Beans gnocco

creamy goat cheese, garlic,
parsley

Trout

chickpeas, herbs

Hazelnut

coffee

The Menu is served for the whole table

Euro 85,00 per person

Menu a Mano Libera

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

The Menu is served for the whole table

Euro 110,00 per person

Our proposals of wine pairing:

Selection of 3 wines (wine glass) paired:

Euro 35,00 per person

Selection of 4 wines (wine glass) paired:

Euro 50,00 per person

Asparagus
anchovies
Euro 26,00

Pigeon
papacelle peppers, wild fennel, oyster
Euro 34,00

Rabbit
lettuces, lemon
Euro 28,00



Rice
peas, spleen bottarga,
horseradish
Euro 26,00

Pasta
sheep ricotta cheese;
spices from the world
Euro 28,00

Cuttlefish
orange, tamarind
Euro 32,00



Pork Cinturello Orvietano®
“*Urbevetus*”
blueberries, escarole
Euro 36,00

Lamb
plum, chamomile
Euro 30,00

Guine-fowl
medlars, black olives
Euro 30,00

Cover charge and selection of artisan bread
Euro 5,00 a persona

Wild fennel

pine nuts

Euro 20,00

Appleeee...

“Poggio Forno”

Euro 20,00

Beetroot

goat cream cheese

Euro 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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