



RADICI

RISTORANTE

Food is instinct, culture and feeling of belonging,
a simple idea, well designed,
respect for the raw materials and knowledge of the territory.

Our restaurant is the union of all these elements.

A journey to the discovery of flavours and textures, the farmers and their stories,
a reality that focuses on the word “sharing”.

It is a place where technique and exploration are steady.
Attention for the details and care of the particularity, expressions of our passion.

The intertwining of all these values, our **Radici**.

The Chef, *Stefano Faioli*

The Maître, *Mauro Clementi*



origini20

Organic egg 64°

asparagus, Pecorino cheese, guanciale pork, black pepper

Sourdough and semolina cavatelli pasta

poultry sauce, juniper, aromatic herbs from our garden,
orange scent

Pork Cinturello Orvietano ® “Urbevetus”

local miso soup, oysters, cabbage kimchi, fermented vegetables

Honey

pollen, creamy goat cheese, chamomile

The Menu includes aperitif, entrée
pre-dessert and friandises
The Menu is served for the whole table
Euros 65,00 per person

“Free-Hand”

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

The Menu includes aperitif, entrée
pre-dessert and friandises
The Menu is served for the whole table
Euros 95,00 per person

Our proposal of wine-pairing:

Selection of 3 wines (wine glass) paired:
Euros 30,00 per person

Selection of 4 wines (wine glass) paired:
Euros 45,00 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.*

Organic egg 64°

asparagus, Pecorino cheese,
guanciale pork, black pepper

Euros 16,00

“Smoked” cod

“Solco Dritto” chickpeas, spelt bark, coal

Euros 22,00

Beef tartare

hazelnuts, celery, Tabasco

Euros 22,00

Veal sweetbreads

mustard, green sauce, Cantabrian anchovies, rice vinegar

Euros 20,00



Rice “Riserva San Massimo”

lemon, elder kombucha, red prawns

Euros 22,00

Casoncelli pasta with wild herbs

goat cheese, poppy

Euros 20,00

Eliche giganti pasta “Pastificio dei Campi”

memory of a coda alla vaccinara

Euros 20,00

Sourdough and semolina cavatelli pasta

poultry sauce, juniper, aromatic herbs from our garden, orange scent

Euros 20,00



Catch of the day

crab, peas, dill, its siphoned sauce

Euros 28,00

Pork Cinturello Orvietano ® “Urbevetus”

local miso soup, oysters, cabbage kimchi, fermented vegetables

Euros 32,00

Duck

honey and chili pepper, roast spring onion, spicy peanuts, Lapsang Souchong

Euros 28,00

Lamb “from Tuscia to Murgia”

double cooked, saffron,
dried fruit, acid sheep curd

Euros 30,00

Honey

pollen, creamy goat cheese, chamomile

Euros 16,00

Cherries

kefir, chocolate... dedicated to Borgo La Chiaracia

Euros 16,00

Smoked pineapple

coconut, rum... our Piña Colada

Euros 16,00

Peach

almonds, Alchermes, spruce

Euros 16,00

Ice creams and sorbets

homemade

Euros 12,00



“Seize the moment.

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

Ema Bombeck

Ristorante Radici

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