



# RADICI

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## 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**  
Wood Flavours and Scents

**Quail**

pumpkin, dried figs, truffle

**“Chia” wine bottoni pasta**

raw & cooked game, red berries

**Trumpet mushroom**

mushrooms, lichen

**Chestnut**

tangerine, cocoa

The Menu is served for the whole table  
*Euros 68,00 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 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.*

**Trumpet mushroom**  
mushrooms, lichen  
*Euros 20,00*

**Bitter herbs**  
topinambour, venison  
*Euros 24,00*

**Mackerel**  
chicken, olives  
*Euros 22,00*

**Turnip greens**  
lamb, kefir, almond  
*Euros 22,00*



**Onion**  
pork, laurel, hazelnut, morel mushrooms  
*Euros 24,00*

**Warm linguine pasta**  
wild fennel, pigeon, oyster  
*Euros 26,00*

**Lumache pasta**  
snails, cuttlefish, apple, chervil  
*Euros 26,00*

**Rice**  
cabbage, cabbages  
*Euros 24,00*



**Sea**  
lake, saffron  
*Euros 30,00*

**Pork Cinturello Orvietano ® “Urbevetus” belly**  
blueberries, scarola salad  
*Euros 32,00*

**Eel**  
corn, beer  
*Euros 26,00*

**Duck**  
carrot, orange  
*Euros 28,00*

**The “Chiaracia”**

sour cherry, chocolate Guanaja 70%

*Euros 18,00*

**Tarte Tatin**

vermouth 05013, sheep yoghurt ice cream

*Euros 18,00*

**Chestnut**

tangerine, cocoa

*Euros 18,00*

**Celery**

citrus fruit, capers

*Euros 18,00*



“Seize the moment.

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

*Ema Bombeck*

**Ristorante Radici**

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