



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

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.*

Eel

artichokes, bergamot
Euros 24,00

Arctic char

almonds, lemons
Euros 26,00

Pigeon

papacelle peppers, wild fennel, oyster
Euros 30,00

Asparagus

grains, rabbit
Euros 22,00



Beans gnocco

goat, garlic, parsley
Euros 24,00

Onion

pork, hazelnut, laurel
Euros 26,00

Sweet peppers risotto

caper, sumac
Euros 24,00

Riso semola

herbs, chicken, lake fish eggs
Euros 26,00



Pork Cinturello Orvietano ® “Urbevetus”

blueberries, escaroles
Euros 34,00

Lamb

plum, chamomile
Euros 28,00

Turbot

sheep milk whey, peas
Euros 32,00

Roman lettuce

herring, guinea fowl
Euros 28,00

Lemon
extra-virgin olive oil, basil
Euros 20,00

Ricotta
mango, peanuts
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

Ristorante Radici

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