

## STARTERS

Beef tartare with apple and home-made mayonnaise	€ 9,50
Cannara onion tarte tatin with pecorino cheese sauce	€ 9,00
Umbrian Ham and melon	€ 8,50
Scrumble eggs with truffle	€ 9,00
Liver patè with pears in red wine vinegar and Bruschetta	€ 9,00

## PLATTERS

A selection of local cold-cuts and artisanal cheeses paired with honey and mustard	
Small platter	€ 9,00
Large platter	€ 13,50

## HOME-MADE SOUPS AND PASTA

Chick Pea Soup	€ 10,00
Creamy Barley with peas and Pecorino cheese	€ 10,00
Umbricelli pasta with sausages and Truffle	€ 11,50
Gnocchi with duck ragout	€ 11,00
Pumpkin tortelli pasta with hazelnuts and amaretto biscuits	€ 10,50

## TRADITIONAL SPECIALITIES

Whole wheat “arvotolo” (small fried flat bread) with prosciutto and sweet and sour apple	€ 6,50
Umbrian flat bread stuffed with ham and bufala Cheese	€ 6,50
Umbrian flat bread without fillings	€ 2,00

# L'U WINEBAR



*Vecchia Fornace*

## MEAT

Roasted cockerel with paprika and potatoes	€ 13,50
Stewed Pig leg with beer and potatoes cream sauce	€ 13,00
Baked lamb with mint and artichoke	€ 13,00

## FROM THE GRILL

L'U Burger: sesame bun, 180-gram beef hamburger with local caciotta cheese	€ 14,00
Vegan Burger: sesame bun, legume burger with soy-milk mayonnaise	€ 10,00
Baby pork ribs with barbecue sauce	€ 12,50
Roasted beef sirloin fillet with artisanal lard	€ 13,50

## SIDE DISHES

Grilled potatoes	€ 4,50
Seasonal salted vegetables	€ 4,50
Grilled vegetables	€ 5,00

## DESSERTS

Chocolate pie with vanilla souce	€ 6,00
Soup of pineapple and litchis with lemon sorbet	€ 6,00
Strauberry and yogurt	€ 6,00
Tozzetti (almond, pistachios and hazelnuts biscuits) with local sweet wine “Vin Santo”	€ 6,00

## INFO AND RESERVATIONS

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