

STARTERS

Beef tartare with egg yolk gel and caper flowers	€ 9,50
Fried mozzarella bread with anchovy and squash blossoms	€ 9,50
Umbrian Panzanella with vegetables in sweet and sour sauce	€ 8,50
Scrambled eggs with truffle	€ 9,50
Light eggplant Parmigiana with smoked mozzarella	€ 9,00
Caprese Salad with tomatoes and mozzarella cheese	€ 8,00

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

Buttered Barley with datterino tomatoe cream, basil and buffalo mozzarella cheese	€ 10,50
Fresh home made Spaghetti with tomatoes and basil	€ 9,50
Lukwarm legumes and cereals soup with toasted bread	€ 10,00
Umbricelli home made pasta with "rancetto sauce"	€ 10,00
Crispy "lasagnetta" with zucchini, squash blossoms and smoked provola cheese	€ 11,00
Pappardelle pasta with saffron, white boar and truffles	€ 11,50
Ravioli filled with goat cheese, beet tops arugula and confit datterini tomatoes	€ 11,50

TRADITIONAL SPECIALITIES

Whole wheat "arvoltolo" (Traditional Umbrian small fried flat bread) with italian ham and figs	€ 6,50
Stuffed Umbrian flat bread with Italian ham and pecorino cheese	€ 6,50
Empty Umbrian flat bread	€ 2,00

L'U

WINEBAR



INFO AND RESERVATIONS

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*To maintain unaltered the organoleptic properties of the food, our restaurant uses the negative blast chilling technique, so that we can preserve the quality of the dishes.

SECOND COURSE

Chicken wings glazed with balsamic vinegar mustard with a side of mixed salad and dressing	€ 12,00
Salted Codfish Fish & chips, umbrian style	€ 13,50
Pork Shank, glazed with a red wine S. Giorgio reduction with potatoe cream	€ 13,00
Stewed lamb with porcini mushrooms and potatoes	€ 13,50

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 filet with artisan lard	€ 13,50

SALADS

Caesar Salad	€ 8,00
Niçoise Tuna Salad	€ 8,00
Whole Bread Crust with tomatoe, caper bush, oregano and salmon	€ 9,50
Mixed Salad	€ 5,00

SIDE DISHES

Grilled Potatoes	€ 4,50
Sautèed vegetables	€ 4,50
Grilled vegetables	€ 5,00

DESSERTS

English soup with soft alchermes liqueur biscuit	€ 6,00
Sagrantino Tiramisù	€ 6,00
Ananas and litchi soup with lime sorbet	€ 6,00
Cheese cake with caprino cheese and raspberry gel	€ 6,00
Tozzetti biscuits and Vin Santo	€ 6,00