



Since 1992, passion for good food

Our story is made by tradition and research for the best products that the Earth can give us.



From Michelin Guide

“Inside the Hotel Giò Wine e Jazz Area, the Restaurant has earned a good reputation, not only among the Hotel’s Guests. Umbria Cuisine plays the main role, but the extremely creative Chef glorifies all the dishes, presenting them in a colourful way.

. From hand made pasta to soups, from pigeon to lamb, everything is well paired with the superbe wine menu.”



I CLASSICI DI GIÒ

STARTERS

Soft Egg with truffle and bacon 8,00 €

*Unique for the simplicity of its cooking, the Egg is enriched with roast wild
Pork Cheek and seasonal truffle.*

Pecorino Cheese Flan 8,00 €

*Soft Flan for mouth and heart! We use the best Colfiorito Pecorino, aged in a barrel
and presented over a green pods sauce.*

HAND MADE PASTA AND SOUPS

Ravioli '92 11,00 €

Ravioli filled with 5 different kinds of cheese, listed in our menu since 1992.

Review of this dish: "each two or three months I leave from Bologna to eat them, eating is believing" (B.G.)

Gnocchi with Truffle 12,00 €

Potatoes gnocchi, with creamy D.O.P. cheese and season Umbrian truffle.

Unmissable!

Chickpeas Cream 9,00 €

Organic Chickpeas Cream, personalized

by Chef Roberto Bigarini with golden leeks.

Strangozzi with "Rancetto" 9,00 €

*Typical Umbrian pasta, with a slowly cooked sauce with Norcia's "pancetta"
and fresh marjoram.*

Food can contain trace of allergens. See list in the last page

* Dishes marked with an asterisk are not included in half/full board service

In this Restaurant we use fresh products. If missing, they will be replaced by high quality frozen food



Slow Food Presidia protect the small local productions



Vegetarian Dish



MICHELIN 2017 "The Dish" :
quality cuisine
quality products and Chef
abilities: simply a good meal!



SECOND DISHES

Grilled Lamb with bowel 17,00 €

We collect lamb ribs from Colfiorito hills and grill them.

We present them with bowels.

Codfish cooked à la Perugina 17,00 €

*Our Codfish come from the Rafols family, cooked with plums, raisin and pine nuts,
as in the past times.*

Beef Cheek 17,00 €

The meat has to rest in a basin with Sagrantino di Montefalco for one night.

Then has to be slowly cooked.

Umbrian rabbit 17,00 €

*Umbrian Rabbit, filled like a "porchetta",
with sausage and wild fennel, as Nonna Maria has taught Chef Roberto.*

SIDE DISHES

Lake Trasimeno Fagiolina 6,00 €

*It's a very tiny legume, cultivated around Trasimeno Lake. Soft and very savory,
we cook it following the traditional recipe by the Slow Food popular cooks..*

Colfiorito Red Potatoes 6,00 €

*An Umbrian excellence, I.G.P., with yellow pulp, we cook it in the oven,
and add a little extra virgin olive oil in the end.*

DESSERTS

Ask for the Menu



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GLUTEN FREE MENU

STARTERS

Norcia Ham with sweet and sour vegetables 8,00 €

PASTA AND SOUPS

Penne with roast codfish 9,00 €

Castelluccio Lentils Soup 9,00 €

Tortellini with cheese cream and seasonal truffle 10,00 €

SECOND DISHES

Mixed Grilled Vegetables 16,00 €

Beef *Tagliata* with salt and Umbrian oil 18,00 €

Grilled Lamb 17,00 €

Grilled Codfish Fillet 16,00 €

SIDES

Lake Trasimeno Fagiolina 6,00 €

Colfiorito Potatoes 6,00 €

Mixed seasonal salad 5,00 €

DESSERTS

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OUR MAIN SUPPLIERS AND SLOW FOOD PRESIDES

All products are used according to season



Amerino Cottòra Fava Bean

*Ass. produttori fava Cottòra dell'Amerino
Guarda - Terni*



Lake Trasimeno Fagiolina

*Azienda agraria Flavio Orsini
Passignano sul Trasimeno - Perugia*



Trevi black celery

*Produttore Annibale Bartolomei
Borgo Trevi - Perugia*



Upper Tiber Valley Mazzafegato

*Macellerie Bigotti e Riccardini
Città di Castello - Perugia*

Bronze-drawn Spaghetti

*Pastificio Verrigni
Roseto degli Abruzzi - Teramo*

Reale culatello

*Casa del prosciutto di Perticoni
Norcia - Perugia*

Organic Chickpeas

*Azienda biologica Lisa de Iaco
Todi - Perugia*

Cheese

*Petrucci Casari dal secolo scorso
Rieti - Terni*

Vegetables

*Spirito contadino
Trinitapoli - Foggia*

Hand made Pasta

*La Romagna
Foligno - Perugia*

Hand made Pasta

*La Bolognese
Foligno - Perugia*

Fruit and Vegetables

*Ronca e figli
Perugia*

Eggs

*Parisi
Grosseto*

Monteleone Spelt

*Azienda biologica Montemenardo
Spoleto - Perugia*



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PRODUCTS THAT COULD CREATE ALLERGIES AND INTOLERANCES

1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof, except:
 - (a) wheat based glucose syrups including dextrose
 - (b) wheat based maltodextrins
 - (c) glucose syrups based on barley
 - (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof, except:
 - (a) fish gelatine used as carrier for vitamin or carotenoid preparations
 - (b) fish gelatine or Isinglass used as fining agent in beer and wine
5. Peanuts and products thereof.
6. Soybeans and products thereof, except:
 - (a) fully refined soybean oil and fat
 - (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources
 - (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources
 - (d) plant stanol ester produced from vegetable oil sterols from soybean source
7. Milk and products thereof (including lactose), except:
 - (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin
 - (b) lactito
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.
13. Lupin and products thereof.
14. Molluscs and products thereof.



*Costruitevi una cantina ampia, spaziosa, ben areata
e rallegratela di tante belle bottiglie, queste ritte,
quelle coricate, da considerare con occhio amico nelle
sere di Primavera Autunno e Inverno sogghignando
al pensiero di quell'uomo senza canti e senza suoni
senza donne e senza vino che dovrebbe vivere una
decina d'anni più di voi...*

Giacomo Bologna