

*At Borgo Petroro, Umbrian traditions and local produce
are my inspiration to create an authentic Italian cuisine
with my unique vision.*

An authentic but intuitive Italian cuisine.

A handwritten signature in black ink, consisting of a stylized 'O' followed by a vertical line and a dot, resembling 'O.G.'.

Oliver Glowig

Tasting menu

VEGETABLE AND FRUIT

assorted vegetable and fruit plate with eggplant caviar

SMOKED EEL

with pumpkin in different textures and peaty whiskey jelly

TORTELLINI

*stuffed with liver sausage, raw scampi, red onion water and
lemon thyme*

SCORPION FISH

in fish soup with black cabbage and croutons

PIGEON

with cabbage, almond cream and plum jam

CHEESES

Italian and local selection

CHOCOLATE

in 5 consistencies with licorice semifreddo

115

(without scorpion fish and cheeses)

95

Vegetarian tasting menu

VEGETABLE AND FRUIT

assorted vegetable and fruit plate with eggplant caviar

MIXED LEGUMES

with green sauce and savory

PUMPKIN

in different textures and peaty whiskey jelly

SOUP

of chickpeas and escarole

RISOTTO

*with parmesan and parsley, egg yolk
and precious black truffle of Norcia*

CHEESES

Italian and local selection

MILK CHOCOLATE SPHERES

candied apricot and blackberry sorbet

95

(without risotto and cheeses)

75

Starters

VEGETABLE ANF FRUIT

assorted vegetable and fruit plate with eggplant caviar

20

TROUT

steamed and stuffed with snails, beetroot sauce and sour cream

24

SMOKED EEL

with pumpkin in different textures and peaty whiskey jelly

24

CALF CARTILAGES

with mixed legumes, green sauce and savory

24

First courses

SOUP

of chickpeas and escarole with red prawn tartare

28

TORTELLINI

*stuffed with liver sausage, raw scampi, red onion water and
lemon thyme*

28

“STRINGOZZI”

*local pasta with goose ragout, foie gras, wild fennel seeds and
raspberries*

28

RISOTTO

*with parmesan and parsley, egg yolk
and precious black truffle of Norcia*

42

Main courses

SCORPION FISH

in fish soup with black cabbage and croutons

42

LOCAL PORK

*and mustard grain sauce, potato and summer leek puree with
caviar*

48

FREE-RANGE CHICKEN

*with precious black truffle of Norcia, tarragon
and Jerusalem artichoke*

40

PIGEON

with cabbage, almond cream and plum jam

42

Dessert

CHEESES

Italian and local selection

22

YOGURT MOUSSE

with pomegranate sorbet and persimmon sauce

14

LENTIL ICE CREAM

with white chocolate cream and carrots

14

CHOCOLATE

in 5 consistencies with licorice semifreddo

14

MILK CHOCOLATE SPHERES

candied apricot and blackberry sorbet

14