



**BORGO
PETRORO**
COUNTRY RELAIS & RESTAURANT


LOCANDA PETREJA
BORGO PETRORO

Terra & Aquae

Between spring and summer, there comes a time when light feels warmer, scents intensify and mealtimes turn into a simple, authentic moment of togetherness.

Our menu takes its inspiration from this.

The ingredients tell the story of our territory. Carefully selected, they come from local producers who share our commitment to quality and seasonality.

We create dishes that highlight the freshness of ingredients prepared with care, enhancing their natural essence without altering it. In a balanced fusion of tradition and modernity, enriched by a touch of international influence.

The result is a harmonious culinary experience, designed to reflect the rhythm of the seasons and turning every moment spent at the table into a memorable one.



****Please inform the staff of any allergies and food intolerances**

Appetizers

Char & Summer Truffle - € 20,00

Mustard seeds, seasoned celery, flowers, fermented lemon, honey

Fatty Ox “Etrusco Carni” - € 25,00

Pearled spelt, crispy quinoa, Cannara onion ice cream

Asparagus & Watermelon - € 18

“Secret of Norcia”, Nori seaweed & mixed-seed crisp

Soft-Boiled Smoked Egg “Fattore Umbro” - € 17,00

Trasimeno withe beans, fava beans, and peas, Bosco Vecchio di Norcia cheese, katsuobushi

Locanda Petreja's Specialties - € 29,00

Selected cured meats from “Fedeli” farm and cheeses from “Grifo” farm, homemade jam, preserved vegetables, and chestnut crackers

First Courses

Pearl Barley Risotto - € 21,00

*Roman zucchini, wild mint, summer truffle from
“Fortunati” farm, Brancaleone cheese from Norcia*

“Bottoni” Pasta, Ricotta & Roasted Eggplant - € 20,00

Green Oil, tomato confit purée, buttermilk, smoked lime

“Pastificio Gentile” Mixed Pasta - € 20,00

*Guinea fowl, wild rocket, trout roe, candied lemon,
Parmigiano Reggiano*

“Pastificio Mancini” Spaghettone - € 18,00

*White veal tripe ragù, lemon and mint, almond and Testa
Nera pecorino cheese foam, bay leaf powder*

Main Courses

Fatty Beef Ribeye - € 25,00

Potato and Cannara onion pave', broccoli rabes, Scorzone truffle, "Montecristo" farm yogurt

"Achill Mountain" Irish Lamb Variation - € 27,00

Rumpe, offal, shoulder, roasted bell pepper, pak-choi

"Eggplant Parmigiana" - € 20,00

Rocket sauce, Parmigiano Reggiano, confit tomatoes cream

Squid, Fennel & Etruscan Suckling Pig - € 24,00

Patanegra lard, cannellini beans, Tropea red onions

Dessert

Peach, Elderflower & Saffron € 8

White chocolate, vanilla sponge and frangipane

“Tira Miso” - € 9,00

Mascarpone, plums & coffee cake, salted caramel ice cream and fermented soybeans

Like a Sacher - € 8,00

Dark chocolate & long pepper mousse, dried apricot ice cream, cocoa sponge, aged Rum air

Local Cheeses - € 16,00

“Grifo” selection: preserved fruit jam, homemade seed crackers

Allergens

Char & Summer Truffle: lactose, honey, fish, mustard, celery

Fatty Ox “Etrusco Carni”: gluten, sulfites, eggs, dairy products

Asparagus & Watermelon: fish, shellfish, dairy products, soy, seeds

Soft-Boiled Smoked Egg “Fattore ”Umbro”: eggs, lactose, fish

Locanda Petreja's Specialties: dairy products, gluten, sulfites

Pearl Barley Risotto: gluten, dairy products, celery

Black-eyed Peas, Ricotta, & Roasted Eggplant: gluten, fish, dairy products, celery

Variety Pasta “Pastificio Gentile”: gluten, sulfites, dairy products, fish

Spaghettone “Pastificio Gentili”: gluten, sulfites, nuts, lactose

Five Boneless Fatty Beef Ribs: dairy products, sulfites

“Achill Mountain” Irish Lamb Variation: gluten, dairy products, sulfites, nuts, dried fruit

Eggplant Parmigiana: gluten, dairy products, celery

Squid, Fennel & Etruscan Piglet: fish, dairy products, sulfites, gluten

Peach, Elderflower & Saffron: dairy products, gluten, nuts, eggs

Tira Miso: dairy products, eggs, gluten, nuts, soy

Sacher-Style: gluten, sulfites, dairy products, eggs, dried fruit

Local Cheeses: dairy products, nuts, celery

Service Charge: € 3,00