

## UMBRIA

**RED WINE • LUNGAROTTI L'U 2015 • \$18/5oz \$85/BTL**

*Berry aromas & toasted sensations, with compound tannins & long finish.*

**WHITE WINE • TORRE DI GIANO 2016 • \$16/5OZ \$75/BTL**

*Light, fruity blend of Grechetto, Vermentino & Trebbiano - fresh, dry & delicate.*

**COCKTAIL • UCCELLO ROSSO • \$15**

*Aperol Liqueur, Fino Sherry, Grapefruit Juice, Lemon*

### ANTIPASTO

*choice of:*

**INSALATA D'IVANA**

*asparagus, king oyster mushrooms, hazelnuts, pickled honey mushrooms, arugula, ricotta salata, truffle vinaigrette ☞*

**CROSTINI**

*smoked trout & truffle cream on brodfLOUR whole rye & red fife*

### PRIMO

*choice of:*

**SPAGHETTI ALLA CHITARRA**

*butter & truffles*

**AGNOLOTTI AI FUNGHI**

*porcini agnolotti, hedgehog mushrooms, butter, chives & pecorino*

### SECONDO

*choice of:*

**TROTA RIPIENA**

*trout stuffed with bread crumbs, capers, olives, brown butter & herb salad*

**LENTIL 'RISOTTO'**

*Umbrian lentil risotto, morels, white asparagus & fonduta*

### DOLCE

*choice of:*

**CRESCIONDA DI SPOLETO**

*traditional Umbrian cake, chocolate budino & crushed amaretti ☞*

**PECORINO STAGIONATO FORMAGGIO**

*chef's seasonal garnishes*

**AFFOGATO**

*hazelnut gelato & espresso ☞*

*participation of the entire table is required // no substitutions please  
\$52 per guest + taxes & gratuities // @girotoronto // girotoronto.ca*

*☞ contains nuts // Chef: Ivana Raca*