



## P E R U G I N O

### W E L C O M E   T O   P E R U G I N O   R E S T A U R A N T

The cover shows the Griffon, the standard of the city of Perugia, the capitol of the region of Umbria about 130 kilometres north east of Rome. The Griffon is a fantastic beast of myth, thought to have the body of a lion and the head and wings of an eagle.

Perugino refers to a person from Perugia and is also the name used for the artist Pietro Vannucci, the mentor of Raffaello.

Although Umbria is scenic, due to its mountainous nature, its agricultural resources, in comparison to other regions, are poor. This together with the fact that it is the only peninsula region without a seacoast is reflected in its cuisine.

The region especially Norcia is famous for its "Porchetta" and other pork products both fresh and seasoned. The method of using the "Pilotto" or lard covering, in both oven and spit-roasting, was founded in this region as was the technique of roasting "alla Ghiotta", a method which collects and re-uses the fats that drip from the spit-roast.

Black truffles are found in the region of Norcia and these are searched for with the same fervour as the white truffles of Alba. A profusion of other mushrooms are also available in the region.

Olive oil of excellent quality is produced in quantity and is recognised as amongst the best in Italy. The lamb of the region is especially delicious as it feeds on wild rosemary. Chianina beef, most famous in Tuscany, are also raised in the area around Perugia, which is itself, of course, famous for its delicious chocolates and confectionary.

Umbria has no seacoast and its fish comes from the many streams and from the large Lake Trasimeno. The main fish found are trout, perch, pike and eel.

Sagrantino is an Italian grape variety that is indigenous to the region of Umbria in Central Italy. It is grown primarily in the village of Montefalco and its surrounding areas, with only 250 acres dedicated to the grape in the hands of roughly 25 producers. With such small production, the wine is not widely known outside of Italy. The grape is one of the most tannic varieties in the world, and creates wines that are inky purple with an almost-black center.

For a small region with limited resources, Umbria is blessed with strong family traditions in its cuisine and we hope we can share some of those traditions with you through our menu.

*Buon Appetito*





## PERUGINO

### PRIMI PIATTI / FIRST COURSES

<b>Bocconcini di ricotta e spinaci</b>	\$24
Spinach and ricotta dumplings poached in a parmesan cheese cream sauce and cooked in the oven	
<b>Caramelle di mozzarella e tartufo nero</b>	\$28
Puff pastry filled with mozzarella cheese and black truffle	
<b>Paffutelli al salmone</b>	\$26
Half moon shaped pasta filled with a mixture of prawns, scallops and Dhufish, served in a smoked salmon and cream sauce	
<b>Ravioli burro e salvia</b>	\$24
Homemade pasta filled with spinach and ricotta tossed with butter, Parmesan cheese and fresh sage	
<b>Ravioli d'anatra con salsa di carote</b>	\$27
Pillows of green pasta filled with roast duck and served in a carrot and onion sauce	
<b>Gnocchi con rucola e prosciutto</b>	\$25
Homemade potato dumplings tossed in a sauce of Parma ham and rocket	
<b>Risotto con funghi porcini</b>	\$29
Risotto with wild porcini mushrooms	
<b>Gamberi all' aglio</b>	\$29
Fresh Tiger prawns pan-fried with garlic, breadcrumbs and herbs	
<b>Fritto di mare</b>	\$29
A mixture of deep-fried local seafood delights served with tartar sauce	





## PERUGINO

### SECONDI PIATTI / SECOND COURSES

Timballo di riso piselli e asparagi \$33  
Timbale of rice, with green peas and asparagus. Served on a bed of light tomato and cream sauce

Sfogliata ripiena con zucca stracchino e peperoni \$35  
Puff pastry filled with pumpkin, capsicum and stracchino cheese.  
Served with a pesto sauce

Gamberoni e scampi alla griglia \$45  
Tiger prawns and scampi halved in their shells, marinated and grilled

Cuscinetti di pollo con stracchino, menta e miele \$34  
Chicken breast filled with stracchino cheese and served with mint and honey

Anatra con zafferano e rosmarino \$38  
Slow-roasted duck served a saffron and rosemary sauce

Quaglie con pancetta e cannellini \$36  
Pan-fried partially de boned quails, wrapped in pancetta served on a bed of cannellini beans

Coniglio con olive nere e vino bianco \$38  
Rabbit braised in the oven with black olives, white wine and herbs

Fegato alla veneziana \$34  
Calf liver thinly sliced and pan-fried with onions and extra virgin olive oil, served with grilled polenta

Costata d'agnello con fichi caramellati \$38  
Rack of lamb baked in the oven and served with caramelised figs

Filetto in crosta \$42  
Eye fillet of beef double crumbed, pan-fried medium rare and served in a bed of exotic mushrooms

Pesce del giorno p.o.r  
Fish of the day





## PERUGINO

Dolci Al Carello \$18

A selection of freshly prepared sweets from the trolley

Verdure di stagione \$8 per person

A selection of hot seasonal vegetables

Insalata verde Small \$10 Large \$15

Green salad

Insalata di radicchio Small \$10 Large \$15

Radicchio salad

Formaggi \$20

A selection of cheeses