

a Family Meal

Our Story



In aristocratic homes like Villa Spalletti Trivelli, the role of the ‘Cuoco’ was a fundamental one, not only due to our love for food but also because of the size of the kitchens back then. Just to give you an idea, the original kitchen of the Villa was located where you now have the Sauna, Turkish bath and Relax room in the SPA.

Amongst all the ‘Cuochi’ that worked for our family, over the 100 years of Villa Spalletti Trivelli Cuoco Paolo was by far the one that left the biggest heritage of recipes and culinary creations, some of which you can still find in our menu today. Cuoco Paolo reigned for over 40 years, starting at the end of the 40s all the way to the 80s.

I remember that every week the menu ritual took place with Cuoco Paolo proposing some amazing and imaginative options and my grandmother Guendalina turning them politely down for more traditional and simple options, like the homemade Ravioli or the roman veal rolls that Villa Spalletti still serves today, using his original recipes. The duel went on until the very last day he worked in the House, he never gave up...

Thirty years later those same recipes and creations are still here for you to enjoy as if we managed to freeze time... after all, like Italians love to say, “at the dining table you don’t get old”.

Buon Appetito!

Giangiacomo Spalletti Trivelli



From our tradition

Pasta

Pasta integrale disponibile su richiesta / Whole-grain pasta available on request

<i>Ravioli Ricotta e Spinaci fatti in casa al Burro e Salvia</i> Homemade spinach and ricotta Ravioli with butter and sage sauce	€ 26,00
<i>Ravioli Ricotta e Spinaci fatti in casa al Pomodoro</i> Homemade spinach and ricotta Ravioli with tomato sauce	€ 26,00
<i>Ravioli Cacio e Pepe di Villa Spalletti</i> Homemade ricotta and lemon Ravioli with cacio & pepe sauce	€ 26,00
<i>Penne con Pesto alla Genovese (in stagione)</i> Penne with Genoese basil pesto sauce (Seasonal)	€ 20,00
<i>Mezze Maniche al Pomodoro</i> Mezze maniche with tomato sauce	€ 16,00
<i>Rigatoni con Pomodoro e Mozzarella di Bufala</i> Rigatoni with Tomato sauce and buffalo mozzarella cheese	€ 19,00
<i>Rigatoni alla Bolognese</i> Bolognese sauce Rigatoni	€ 23,00
<i>Penne all'Arrabbiata</i> Penne with hot spicy tomato sauce	€ 18,00
<i>Spaghetti Aglio, Olio e Peperoncino</i> Spaghetti with Garlic, Olive Oil and Chili Pepper	€ 16,00
<i>Rigatoni all'Amatriciana</i> Rigatoni with Amatriciana sauce	€ 22,00

La cottura è espressa e richiede un'attesa di 20 minuti / Express cooking – min. 20 minutes



From our tradition

Mains & Sides

Saltimbocca alla Romana

Vitella con Crudo e Salvia - Veal with Cured Ham and Sage

€ 26,00

Polpette al Limone

Meatballs with Lemon sauce

€ 28,00

Polpette alla Romana

Meatballs with Tomato sauce

€ 28,00

Involtini di Vitella

Vitella con Crudo e Formaggio - Veal Rolls with cured ham and cheese

€ 29,00

Cotolette alla Milanese

Crusted Veal cutlets

€ 28,00

Salmone al forno

Baked Salmon

€ 29,00



Spinaci saltati

Sautéed Spinach

€ 10,00

Funghi trifolati

Mushroom in olive oil, parsley and garlic

€ 10,00

Zucchine saltate

Sautéed zucchini

€ 10,00

Insalata mista

Mixed salad

€ 10,00



From our tradition

Desserts

Gelato fatto in casa

Homemade Ice-creams

€ 8,00

La Coppa / Per portion

Pistacchio, Caffè, Crema, Cioccolato, Frutta di Stagione, Stracciatella
Pistachio, Coffee, Cream, Chocolate, Seasonal Fruit, Fiordilatte with Chocolate Chips

Panna / Whipped Cream

€ 2,00



Frutta Fresca

Fresh Fruit

Tagliata di frutta di stagione

Freshly Cut Seasonal Fruit

€ 12,00



Torta del giorno

Homemade Cake of the day

€ 8,00



Sandwiches

White, brown, wholemeal seeded rolls & toasts

Toast prosciutto cotto e formaggio

Baked ham and cheese Toast

€ 11,00

Prosciutto crudo e Mozzarella di Bufala

Parma ham and Buffalo Mozzarella

€ 13,00

Prosciutto San Daniele e formaggio

Parma ham with cheese

€ 13,00

Petto di tacchino al forno con insalatina alla senape

Baked turkey breast with mustard salad

€ 11,00

Tonno e pomodoro

Tuna and tomato

€ 11,00

Salmone affumicato

Smoked Salmon

€ 11,00

Omelettes

Nature / Traditional

€ 13,00

Con Spinaci / Spinach

€ 15,00

Con Funghi / Mushrooms

€ 18,00

Con Prosciutto e formaggio / Ham and cheese

€ 18,00

Uovo al tegamino / Sunny side up eggs

€ 12,00



Cold plates & Salads

	Starter Size	Main Size
<i>Selezione di Formaggi delle casa</i> Home cheese selection	€ 14,00	€ 20,00
<i>Selezione di Salumi delle casa</i> Home cold cuts selection	€ 16,00	€ 22,00
<i>Salumi e Formaggi delle casa</i> Mixed cold cuts and cheese	€ 16,00	€ 22,00
<i>Bresaola olio e limone</i> Dried beef with olive oil and lemon	€ 13,00	€ 18,00
<i>Caprese con Mozzarella di Bufala Bio</i> Caprese salad with organic Buffalo Mozzarella	€ 14,00	€ 20,00
<i>Prosciutto e Mozzarella</i> Parma ham and Buffalo Mozzarella	€ 16,00	€ 22,00
<i>Salmone affumicato</i> Smoked Salmon	-	€ 22,00
<i>Insalata verde</i> Green salad	€ 7,00	€ 10,00
<i>Insalata di tonno</i> Tuna salad	€ 13,00	€ 18,00
<i>Prosciutto e melone (piatto stagionale)</i> Parma ham and Melon (seasonal dish)	€ 14,00	€ 20,00



Hot Drinks

Tè e Infusi

Tea and infusions

€ 6,00

Caffè Espresso

Espresso

€ 4,00

Caffè Americano

American Coffee

€ 4,00

Cappuccino, Caffelatte, Decaffeinato

Cappuccino, Latte, Decaf

€ 5,00

Cioccolata Calda

Hot Chocolate

€ 6,00

Cioccolata Calda con panna

Hot Chocolate with whipped cream

€ 6,00



Tè Villa Spalletti - Mini sandwich, biscottini e dolci

Villa Spalletti Tea - Mini Sandwiches, home-made Biscuits & Cakes

€ 35,00

Aperitivo Villa Spalletti - Flûte di Prosecco, mini sandwich, stuzzichini

Villa Spalletti Aperitif - Flûte of Prosecco, mini sandwiches, appetizers)

€ 40,00



Cold Drinks

Spremute (disponibilità stagionale)

Freshly squeezed Orange Juice (Seasonal)

€ 9,00

Coca-Cola (Light, Zero)

€ 5,00

Lemon Soda / Tonic Water

€ 5,00

Fanta

€ 5,00

Sprite

€ 5,00

Succhi di Frutta / Fruit Juices

€ 5,50

Caffè Shakerato / Iced Coffee

€ 7,00

Thè Freddo / Iced Tea

€ 6,00



Beers

Heineken

€ 6,00

Nastro Azzurro

€ 6,00



Cocktails and Liquors

<i>Bloody Mary</i>	€ 15,00
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<i>Aperol Spritz</i>	€ 15,00
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<i>Gin Tonic</i>	€ 15,00
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<i>Vodka Tonic</i>	€ 15,00
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<i>Whiskey and Coke</i>	€ 15,00
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<i>Rum and Coke</i>	€ 15,00
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<i>Gin Lemon</i>	€ 15,00
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<i>Vodka Lemon</i>	€ 15,00
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<i>Negroni</i>	€ 15,00
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<i>Amaro</i>	€ 8,00
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<i>Limoncello</i>	€ 8,00
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<i>Digestives (Crodino / San Bitter)</i>	€ 6,00
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Pomario



Welcome to *Pomario*, the Spalletti Trivelli winery in Umbria.

Nestled in the heart of Umbria near the medieval towns of Città della Pieve and Monteleone d'Orvieto, *Pomario* farm's ancient olive groves and grapevines are testament to the property's historical agricultural past.

Respecting the environment and maintaining ecological balances have been the guidelines that led to the building of the *Pomario* winery. Created from the renovation of the former tool shed, this state-of-the-art winery keeps the farmhouse style, and where possible original materials have been recycled. The different processing, aging and bottling areas are functional, clean and equipped with modern environmentally friendly systems for the control of essential parameters for the production of high quality wines.

Pomario now boasts over eight hectares of Sangiovese, Trebbiano, Malvasia and Grechetto grapevines and its red wine has been awarded seven consecutive medals at the *Decanter World Wine Awards*.



www.pomario.it