



*Chef Jacopo and his family welcome you to Silver Spuleti
We offer local products in our restaurant, in order to offer the best quality food.*

MENU

Starters

AFFINATORE'S SELECTION €12

Fresh and aged cheeses (4)

LARGE COLD CUTS BOARD €17

Local cold cuts with pinsa with oil
(Suino Terra Umbria) (1,4,7)

LARGE HAM AND CHEESE BOARD €18

Terra Umbria cold cuts from pig raised in semi-wild, Gorgonzola cheese, Sheep Parmesan cheese,
Cow cheese (1,4,7)

HAM AND BUFFALO MOZZARELLA €12

Il Console: cured ham 30 months (4)

BRUSCHETTA BOARD €8

Farmer's selection (1,3,4)

TARTARE "GOURMETTERIA" €12

To enhance the flavor of the meat with local extra virgin olive oil, salt and pepper (5)

TARTARE "SPULÉTI" €13

Of selected knife-beaten meat with quail eggs, fresh sprouts and mustard sauce (2,5)

TRIO of TARTARE €25

tartare Gourmetteria, tartare Spuléti, tartare with burrata stracciata cheese and truffle (2,4)



Pasta

STRANGOZZI ALLA SPOLETINA €12

fresh tomato, garlic, parsley and chili pepper (1,2)

STRANGOZZI WITH FRESH TRUFFLE €18

(1,2)

HALF-MOON SHAPED PASTA WITH A FILLING

OF RADICCHIO AND WALNUTS WITH AFFINATORE CHEESE

REDUCTION €13

+2€ gluten free (1,2,4)

TORTELLONI WITH BUFFALO FILLING AND CARBONARA SAUCE €13

+2€ gluten free (1,2,4)

Meat

SLICED entrecôte (250g) €19

with maldon salt and young oil

SLICED entrecôte (300g) €23

with buffalo cheese and pistachio pesto (4,5)

SLICED CHICKEN AU GRATIN €13

with julienne vegetables

also gluten-free



Salads

MIXED SALAD €5

DUOMO SALAD €11

bread, arugula, cherry tomatoes, greek feta, taggiasca olives (1,4)

ROCCA SALAD €11

bread, mixed salad, tomatoes, tuna, buffalo mozzarella, taggiasca olives (1,3,4)

PONTE DELLE TORRI SALAD €12

Herb mix, Chicken, Pachino cherry tomatoes (1)

Sides

GRILLED VEGETABLES €5

CHICORY €5

Fried

FRENCH FRIES €5

FRENCH FRIES with CHEDDAR AND BACON €7

(4)

ASCOLI OLIVES €5

MOZZARELLAS €5

8 pieces (1,2,4)

MIXED FRIED €6

zucchini, eggplant, carrots, onions, peppers
(1,2)

Fried zucchini Flowers €5

5 pieces (1,2)

Rice Supplì €5

4 pieces (1,2,4)

Amatriciana Supplì 2€ - 7€

1- 4 pieces (1,2,4)

Carbonara Supplì 2€ - 7€

1- 4 pieces (1,2,4)

Cacio e Pepe Supplì 2€ - 7€

1- 4 pieces (1,2,4)



Pinsa

GLUTEN FREE +€4

available on all pinsa

LACTOSE FREE+€2

FOCACCIA €4

extra virgin olive oil, salt, rosemary (1,7)

MARINARA €6

tomato, garlic, basil (1,7)

MARGHERITA€7

tomato, mozzarella (1,4,7)

MARGHERITA WITH HAM 30 MONTHS €10

tomato, mozzarella, cured ham 30 months (1,4,7)

NAPLES €9

tomato, mozzarella, anchovies (1,3,4,7)

CALABRA €10

tomato, mozzarella, spicy salami (1,4,7)

WURSTEL €8

tomato, mozzarella, Vienna sausages (1,4,7)

MUSHROOMS €8

tomato, mozzarella, mushrooms (1,4,7)



NORCINA €10

mozzarella and sausages (1,4,7)

FOUR CHEESES €10

mozzarella, mixed cheeses (1,4,7)

PORCINI €10

tomatoes, mozzarella, porcini mushrooms (1,4,7)

MIXED VEGETABLES €10

tomato, mozzarella, assorted vegetables (1,4,7)

SPULÉTI €12

buffalo mozzarella, sausages and broccolini (1,4,7)

CAPRESE €10

tomato, mozzarella, sliced tomato, buffalo mozzarella (1,4,7)

SALMON €10

tomato, mozzarella, semi-dry tomato from Puglia, salmon (1,3,4,7)

CARBONARA €11

mozzarella, cheek lard, egg, pecorino cheese (1,2,4,7)

BURRATA AND HAM €12

mozzarella, cured ham, red onion from Cannara, burrata (1,4,7)

FROM CANTABRICO €13

tomato, burrata, fiordilatte, Cantabrico anchovy, tomato confit (1,3,4,7)

AMATRICIANA €11

tomato, mozzarella, cheek ham, pecorino cheese (1,4,7)



CIAUSCOLO €10

ciauscolo, buffalo mozzarella and arugula (1,4,7)

SUBASIO €16

fiordilatte, terra umbra pork ham, buffalo, honey, walnuts, truffle flakes (1,4,5,7)

FASSONA €16

cream of purple potatoes, piedmontese fassona tartare, pistachio grits, sheep's cheese, mint (1,4,5,7)

BUFALINA €10

fiordilatte, tomato, raw buffalo cheese (1,4,7)

FABULOUS €11

fiordilatte, mortadella favolosa, pistachio cream, buffalo cheese (1,4,5,7)

SPICY €13

tomatoe, fiordilatte cheese, chilly pepper, gorgonzola cheese and buffalo cheese cream (1,4,7)

BELLA ROMA €13

fiordilatte cheese, cheek lard, fried artichoke, pecorino cheese cream (1,4,7)

CAMPER RAI1 €12

focaccia with moraiolo oil, confit tomatoes from rome, buffalo cheese cream with fried basil (1,4,7)

FROM THE FOREST €15

fiordilatte cheese, pork sausages from umbria, porcini mushrooms, pecorino cheese cream and truffle (1,4,7)

VESUVIO €12

tomato, raw buffalo cheese, yellow and red datterino tomatoes, fried basil (1,4,7)



VEGAN €12

tomato base, purple potato, porcini mushrooms, caramelised onion (1,4,7)

TUNA FISHERY €12

tomato, tuna, red onion from Cannara, yellow and red pachino tomatoes (1,3,4,7)

I SOLITI IGNOTI €14

fiordilatte cheese, cream of carbonara, cheek lard, artichoke salad, yellow datterino tomatoes (1,4,7)

PISTACHIOSA €13

fiordilatte cheese, zucchini strips, zucchini flowers with pistachio pesto and pecorino cheese sprinkling (1,4,5,7)

THE UNCERTAIN €13

focaccia bread, sliced tomato, anchovies from the Cantabrian sea, stracciatella pugliese and taggiasche olives (1,3,4,7)

SENSATIONAL €14

focaccia bread, ham cured 30 months, figs in double texture, raw buffalo mozzarella (1,4,7)

REGINELLA “dedicated to Maria Grazia Cucinotta” €10

tomato concassè, tufts of stracciatella and fresh basil (1,4,7)

GIRO D’ITALIA €13

tomato Mutti, salame rosa (typical Bologna cold cuts), stracciatella pugliese, arugula and chopped pistachio (1,4,5,7)

UNO MATTINA ESTATE €15

yellow datterino tomato soup, mortadella Favola, stracciatella from Puglia, basil pesto, lemon grated (1,4,5,7)



Hamburger

8020 €14 - gluten free €16

female bovine meat from Limousin with ketchup, mayonnaise, tomato and salad (1,2,4,6,

VEGETARIAN €14

veggie burger with aubergine cream, tomato, mix of herbs and mayonnaise (1,2,4,6)

SILVER MAXI BURGER €18

500g of female bovine meat, arugula, tomato, melted cheddar, fried speck and fried onion rings, ketchup, mayonnaise (1,2,4,6)

CHICKEN SILVER €14

250gr fried chicken burger, iceberg salad, mayonnaise (1,2,4,6)

SMOKED BURGER €14

raclette and crispy bacon, ketchup and mayonnaise (1,2,4,6)

PORCINI MUSHROOM BURGERS €14

Covered with speck, with Alpine cheese fusion and bacon, ketchup, mayonnaise (1,2,4,6)

TRIO OF MINI HAMBURGERS €15

Smoked, Porcini Mushrooms, 8020 served with potatoes (1,2,4,6)



Dessert

RED BERRY CHEESECAKE €6

gluten free (4,5)

CHOCOLATE CUPCAKE €6

gluten free (2,4,5)

CHOCOLATE CAKE WITH PISTACHIO €6

gluten free (2,4,5)

CRESCIONDA FROM SPOLETO €6

(1,2,4,5)

PINSA WITH CRÈME PATISSIÈRE €10

Strawberries, Berries (1,4,7)

PINSA WITH NUTELLA AND PISTACHIO €8

(1,4,5,7)

SWEET PINSA € 7,50

“Pandistelle” and “Togo” biscuits with mascarpone cream without eggs and Nutella (1,2,4,7)

APPLE AND ALMOND PIE €6

gluten free (2,4,5)

TIRAMISU €6

(2,4)

YOGHURT SEMIFREDDO WITH ORANGE AND PISTACHIO €6

gluten free (2,4,5)



LIST OF ALLERGENS

1. GLUTEN
2. EGG
3. FISH
4. MILK
5. DRIED FRUIT
6. SESAME
7. SOYA



Drink

Still water €2

Lightly Sparkling Water €2

Coca Cola 330ml €2.5

Coca Cola Zero 330ml €2.5

Coca Cola 1 litre €4

Fanta 330ml €2.5

Heineken Beer €3

Ceres beer €3

RED WINE

A glass of red €5

Montefalco Terre Custodia €15

Montefalco Tabarrini €25

Le Campette Montefalco Cantina Raina €20

Montefalco red Cantina Cocco €20

L'Um Cantina Lungarotti €16

Rosso della gobba Cantina Raina €16

Rosso Bastardo €20

WHITE WINE

A glass of white €5

Spettinato Trebbiano sparkling €17

Trebbiano Superiore Colle Uncinano €17

Vignafante Cantina Le cimite €15

Trebbiano Adarmando Tabarrini €25

Grechetto Cantina Raina €16

Peschiera del Pacino Cantina Raina €16

Trebbiano Spoleto Cantina Cocco €18



CRAFT BEER

Eremo di Assisi Pale Ale €5

Eremo from Assisi Red Ale €6

Cosmo birrificio from Perugia Red Ale €6

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