



RISTORANTE
LA TERRAZZA

*Menu
2026
English*



HOTEL MICHELANGELO PALACE
VIALE DELLA STAZIONE 63 TERNI TEL 0744/202711

Melhi

STARTERS

**POTATO PIE WITH STEAMED PURPLE CABBAGE AND
CURCUMA PEPPERCORN CREAM**

(eggs, milk)

€ 12

**SMOKED GOOSE BIRTH WITH SALAD, ORANGE CUBES,
GRAIN SHAVES AND BALSAMIC THREADS**

(sulfites, milk)

€15

CAPRESE OF BUFALA CAMPANA AND BASIL PESTO

(nuts, milk)

€14

SCRAMBLE EGGS WITH TRUFFLE

(eggs)

€ 15

BUTCHER'S CHOPPING BOARD

(nuts)

€ 15

TOASTED BREAD WITH TRUFFLE

(gluten)

€ 15

**RAW HAM FROM NORCIA AND BUFFALO MOZZARELLA
WITH FRESH SALAD**

(milk)

€ 16

**BIG CUTTING BOARD CALLED "LA TERRAZZA" (A
SELECTION OF CHEESE, SALAMI FROM OUR COUNTRY
WITH A MIX OF TOASTED BREAD AND MARMELADES)**

(milk, gluten, eggs, nuts)

€ 18

Melvin

PASTA

CIRIOLA HANDMADE WITH TOMATE SOUCE

(gluten)

€ 12

CIRIOLA HANDMADE WITH TRUFFLE

(gluten)

€ 19

**BIG SPAGHETTI WITH CURED JOWL AND
PECORINO CHEESE**

(gluten)

€ 12

**RICOTTA AND SPINACH RAVIOLI WITH TOMATE CHERRY
CONFIT, ROCKET,
TOASTED PINE NUTS AND GRANA FLAKES CHEESE**

(eggs, nuts, milk)

€ 16

GNOCCHETTO ALLA COLLESCIPOLANA

(small gnocchi bread dumpling with sausage, borlotti beans and
spicy sauce)

(gluten)

€ 15

**GNOCCHETTO ALLA COLLESCIPOLANA
VEGAN VERSION**

(gluten)

€ 15

TAGLIATELLA WITH PORCINI MUSHROOMS

(gluten, eggs)

€ 15

**(TAGLIATELLE AND RICOTTA AND SPINACH RAVIOLI
GLUTEN FREE AND LACTOSE FREE)**

Melvin

SECOND COURSE

**SAVOY CABBAGE ROLLS WITH LEGUMES AND GRILLED
VEGETABLES ON CREAMED ARTICHOKE**

(gluten)

€ 12

**CRISPY FENNEL ON CANNELLINI BEANS AND TURMERIC
CREAM, ROASTED PUMPKIN SEEDS AND SUN-DRIED
TOMATOES**

€ 14

**FILLET PORK WRAPPED ON A BACON WITH BALSAMIC
VINEGAR**

(gluten, sulphites)

€ 15

"SCOTTADITO" LAMB CHOPS

€ 16

**GUINEA FOWL ALLA "LECCARDA"
(WITH LIVER PATE')**

(celery, anchovies)

€ 18

**SLICED BLACK ANGUS WITH
CHERRY TOMATO, ROCKET SALAD
AND PARMIGIAN CHEESE**

(milk)

€ 21

**SLICED BLACK ANGUS WITH
HIMALAYA SALT AND ROSEMARY**

€ 21

**VEAL FILLET
WITH MONTEFALCO RED SAUCE**

(gluten)

€ 22

**VEAL FILLET
WITH PORCINI MUSHROOMS**

(gluten)

€ 22

**SLICED BLACK ANGUS
WITH TRUFFLE**

€ 24



Melvin

SIDE DISHES

SAUTEED CHICORY

€ 6

PEASANT STYLE ARTICHOKE FLOWER

€ 6

ROAST POTATOES

€ 6

DELICIOUS SALAD WITH THE CHEFS TASTE

€ 6





Melhi

DESSERT



HOMEMADE DESSERTS

(milk, gluten, nuts, eggs)

€ 6

SLICED FRESH FRUIT

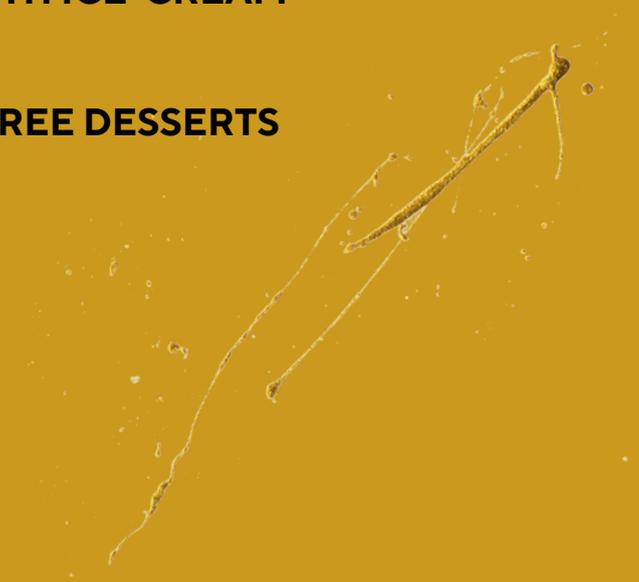
€ 6

SLICED FRESH FRUIT WITH ICE-CREAM

€ 7

HOMEMADE GLUTEN-FREE DESSERTS

€ 7



***COVERED RESTAURANT € 2 FOR PERSON**

***WITHE BREAD, 5 CEREAL BREAD , GLUTEN-FREE OPTION**

***POSSIBILITY OF VARYING THE INGREDIENTS IF YOU HAVE ALLERGIES OR INTOLERANCES**

Wine list

WHITE WINES

BIANCO IGNORANTE GRECHETTO MARCHETTI

12,5 VOL

€ 14

FALANGHINA CA' STELLE SYRMA 13 VOL

€ 18

VERMENTINO GRECHETTO TREBBIANO

TORRE DI GIANO LUNGAROTTI 13 VOL

€ 18

PASSERINA SOLAGNA IGT, MUROLA 12,5 VOL

€ 18

MULLAR THURGAU 'I TRAVERSI' 12,5 VOL

€ 18

PECORINO MUROLA VORE 12,5 VOL

€ 20

FALANGHINA CA STELLE SYRMA 12,5 VOL

€ 20

MONTEFALCO GRECHETTO DOC ANTONELLI

13,5 VOL

€ 22

IL POMETO GRECHETTO LUNGAROTTI 13 VOL

€ 24

Wine list

ROSÈ WINE

PROSECCO ROSE' DOC, COLLI EUGANEI

€20

AURORA ROSÈ IGT, MORETTINI

€ 23

SPARKLING WINES

PROSECCO DOC TREVISO EXTRA DRY SIMPLE

€12

PROSECCO DOC EXTRA DRY COLLI EUGANEI

€15

VINO SPUMANTE ROCCA DEI FORTI DOLCE

€ 15

PROSECCO CUVEÈ MILLESIMATO

€ 18

METODO CLASSICO UMBRIA BRUT

€35

Wine list

FERRARI

FERRARI BRUT DOC

€ 38

SPUMANTE PERLÈ DOC FERRARI

€ 64

CHAMPAGNE

CHAMPAGNE MUMM CORDON ROUGE

€ 60

MOET & CHANDON BRUT IMPERIAL

€ 75

CHAMPAGNE VEUVE CLIQUOT

€ 80

FRANCIACORTA

FRANCIACORTA CASTEL FAGLIA

€ 38

FRANCIACORTA SATÈN CONTADI CASTALDI

€ 40

Wine list

RED WINE

ROSSO IGNORANTE IGT, MARCHETTI 14 VOL
€ 14

CECAPECORE IGT, FAVARONI 14,5 VOL
€ 18

RUBESCO LUNGAROTTI 13,5 VOL
€ 20

BORDEAUX SUPERIOR BOIS CHANDANT 15 VOL
€ 20

LAGREIN KURTATSCH 13 VOL
€ 22

ROSSO MONTEFALCO DOC ANTONELLI
14,5 VOL
€ 23

PINOT NERO KURTATSCH KELLEREI 13,5 VOL
€ 23

CABERNET SAUVIGNON IGT, MARCHETTI 14 VOL
€ 25

MERLOT IGT, MARCHETTI 14 VOL
€ 25

SANGIOVESE IL POMETO LUNGAROTTI 13,5 VOL
€ 25

Wine list

RED WINE

SAGRANTINO DOCG, ANTONELLI 15 VOL
€ 35

MONTEFALCO ROSSO SCHIPPA 14,5 VOL
€ 34

AMARONE VALPANTENA DELLA VALPOLICELLA 15 VOL
€ 45

WINES BY THE GLASS

ROSSO IGNORANTE IGT. MARCHETTI 14 VOL
€ 5

CECAPECORE IGT, FAVARONI 14,5 VOL
€ 5

BIANCO IGNORANTE GRECHETTO MARCHETTI
12,5 VOL
€ 5

PROSECCO DOC TREVISO SIMPLE EXTRA DRY
€ 5

Drinks

DRINKS

MINERAL WATER
€ 3

ICHNUSA BEER
€ 5

BECK'S BEER
€ 5

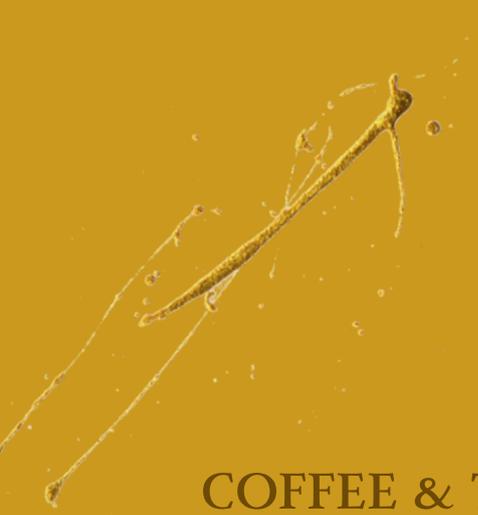
MORETTI BEER
€ 5

BEER GLUTEN FREE
€ 5

COCA COLA
COCA COLA ZERO
€ 5

COLD TEA PESCA
COLD TEA LIMONE
€ 5

SPRITE
€ 5



COFFEE & TEAS

ESPRESSO

€ 2

DECAFFEINATED ESPRESSO

€ 2

CAPPUCCINO

€ 2,5

TEAS AND HERBAL TEAS

€ 2,5

LIQUEURS

LIQUEURS

€ 5

