

## APPETIZER

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Tuscan ham "Bazzone" (Slow Food Presidium), hand cut and served with butter flavored with tarragon (**prosciutto Toscano al coltello**) \_\_\_\_\_ 16,00 €

Raw violet artichoke salad with Parmigiano Reggiano 36 months and citronette (**V**) \_\_\_\_\_ 12,00 €

"Chianti Tuna" on cannellini beans bed with sage and purple potato (*it looks like tuna but it is soft pork meat, cooked for long hours, then stored in a jar covered with oil, spices and herbs*) – **tonno** \_\_\_\_\_ 12,00 €

Sirloin Carpaccio with raw artichokes, citronette e Parmigiano Reggiano - **carpaccio** \_\_\_\_\_ 12,00 €

Sautéed artichokes with basil, poached egg and shavings of Pecorino cheese – **spadellata di carciofi** \_\_\_\_\_ 12,00 €

Fillet tartare with aromatic herbs and Pecorino Toscano mousse – **tartare di filetto**

starter 90 gr. \_\_\_\_\_ 12,00 €

main course 150 gr. \_\_\_\_\_ 18,00 €

Platter of typical Tuscan salami from the Ancient Butchery in Garfagnana, consisting of :

- Sgambato steccato
- Biroldo della Garfagnana (Presidio Slow Food)
- Salame casereccio spagato "Podere"
- Finocchiona
- Pancetta arrotolata rustica

(for 1 person) \_\_\_\_\_ 10,00 €

(for 2 people) \_\_\_\_\_ 17,00 €

Platter of Tuscan bruschetta, comprising:

- fett'unta: toasted Tuscan bread with the new oil and garlic aside
- chicken livers
- Tuscan sausage and fresh cheese
- pesto with dried tomatoes and basil

(for 1 person) \_\_\_\_\_ 8,00 €

(for 2 people) \_\_\_\_\_ 14,00 €

Cheese platter served with jam and chutney from our production (**V**), consisting of:

- Pecorino di Remo a latte crudo
- Pecorino Metello in Garfagnana
- Pecorino il mandorlo
- Pecorino il pepe nero

(for 1 person) \_\_\_\_\_ 10,00 €

(for 2 people) \_\_\_\_\_ 17,00 €

**NOTE: (V) Vegetarian food**

## OUR SOUPS (€ SPECIALTY)

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Garmugia Lucchese: soup with artichokes, broad beans, peas and asparagus **(V)** \_\_\_\_\_ 10,00 €

Lucca red beans soup and pasta with croutons (Slow Food Presidium) **(V)** \_\_\_\_\_ 9,50 €

Cream of pumpkin with its seeds and crispy Parmigiano Reggiano – **vellutata di zucca (V)** \_\_\_\_\_ 9,50 €

Testaroli di Pontremoli with Parmigiano Reggiano, Pecorino Toscano and basil and pine nuts pesto **(V)** \_\_\_\_\_ 9,50 €

*(Testaroli are a very ancient kind of pasta cooked in a wood oven, in a special pan called "testo").*

## OUR HOMEMADE FRESH PASTA

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Home made macaroni with violet artichokes, aromatic herbs pesto and toasted almonds **(V)** \_\_\_\_\_ 12,00 €

Pappardelle with rabbit sauce, confit tomatoes and olives \_\_\_\_\_ 12,00 €

Pici with Pecorino cheese and fresh pepper on broad beans cream **(V)** \_\_\_\_\_ 10,00 €  
*(Pici are a kind of large spaghetti, typical from Tuscany).*

Ravioli stuffed with asparagus and mascarpone cheese, with mountain butter, asparagus tips, Parmigiano Reggiano and Tuscan crunchy bacon \_\_\_\_\_ 12,00 €

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## OUR MEAT FROM THE CHARCOAL OVEN

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Fiorentina di Scottona beefsteak served with a tasting of salt and grilled vegetables  
(for 2 people) \_\_\_\_\_ 48,00 €

Tomahawk rib bone (min. for 2 people) \_\_\_\_\_ 6,00 € /hg

Broiled whole fillet (1 kg) with grilled vegetables (for 3 people) - **filetto** \_\_\_\_\_ 88,00 €

Scottona rib (500 gr.) with grilled vegetables - **costata di scottona** \_\_\_\_\_ 24,00 €

Beef fillet wrapped with bacon, garnished with herbs and grilled  
vegetables - **filetto di manzo** \_\_\_\_\_ 25,00 €

Sliced sirloin steak with warm oil flavored with herbs and grilled  
vegetables - **tagliata di entrecôte** \_\_\_\_\_ 22,00 €

**Tuscany burger** - grilled Scottona sirloin (220 gr.) with Tuscan pecorino,  
crispy bacon and caramelized Certaldo onion \_\_\_\_\_ 19,00 €

Lamb chops with lime cream, mint, lemon balm and grilled vegetables -  
**costolette d'agnello** \_\_\_\_\_ 22,00 €

### FROM THE COOKER

Braised veal cheek with red Bolgheri wine and mashed potatoes \_\_\_\_\_ 19,00 €

### TARTARE

Fillet tartare (150 gr.) with aromatic herbs and Pecorino Toscano mousse -  
**tartare di filetto** \_\_\_\_\_ 18,00 €

### LA CINTA SENESE (TYPICAL PORK MEAT FROM SIENA)

Sucking pig cooked in wood oven with potato mousse and caramelized  
apples - **maialino** \_\_\_\_\_ 18,00 €

Tuscany sausage skewer served with grilled vegetables - **salsiccia toscana** \_\_\_\_\_ 18,00 €

**Fegatelli** (pork liver) with wild fennel, grilled polenta and spinach \_\_\_\_\_ 17,00 €

### WHITE MEAT

Veal cutlet marinated with tarragon served with grilled vegetables -  
**costoletta di vitello** \_\_\_\_\_ 19,00 €

Cockerel marinated 12 hours in lime, mustard and hot pepper and  
garnished with grilled vegetables - **galletto** \_\_\_\_\_ 19,00 €

### SIDE DISHES

Grilled vegetables **(V)** \_\_\_\_\_ 5,00 €

Baked potatoes **(V)** \_\_\_\_\_ 5,00 €

Baked pumpkin **(V)** \_\_\_\_\_ 5,00 €

## PIZZA

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Pizza Margherita with tomato and mozzarella <b>(V)</b>	6,00 €
Pizza with tomato, mozzarella, Tuscany ham and pecorino cheese shavings	7,00 €
Pizza with tomato, mozzarella, baked ham "Fiorone Nazionale" and crescenza cheese	7,00 €
Pizza with tomato, mozzarella, Tuscan sausage and broccoli rabe	7,00 €
Pizza with tomato, mozzarella and grilled vegetables <b>(V)</b>	7,00 €
Pizza with tomato, mozzarella and spicy salami	7,00 €

## DESSERTS

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Zuppa del Duca (custard, chocolate cream, biscuits soaked in alchermes and chocolate chips)	6,00 €
Creme brulèe with maple syrup and black berry flavoured with thyme	6,00 €
Tiramisù	6,00 €
Chantilly cream with crispy puff pastry and strawberries	6,00 €
Apple crumble with Calvados, cinnamon and vanilla ice cream	6,00 €
Torta Mantovana di Prato with pine nuts, almonds and eggnog cream	6,00 €
Cantucci and vin santo ice cream with meringues and almonds	6,00 €
Pineapple with ginger syrup and pink pepper	6,00 €
<i>Service charge</i>	2,50 €

*NOTE: (V) Vegetarian food*

**Menu created by Chef Roberta Magnani**