

APPETIZER

Tuscan ham "Bazzone" (Slow Food Presidium), hand cut
and served with butter flavored with tarragon _____ 16,00 €

"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) _____ 12,00 €

Sautèed violet artichokes with poached egg and flakes of pecorino cheese ___ 14,00 €

Warm aubergine on Red Onion cream from Certaldo, confit tomatoes
and Parmigiano Reggiano cheese **(V)** _____ 12,00 €

Field herbs pie with cinta senese lard and blue cheese fondue 12,00 €

Fillet tartare with aromatic herbs and Pecorino Toscano mousse –
starter 90 gr. _____ 12,00 €
main course 150 gr. _____ 19,00 €

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

- Sgambato steccato
- Biroldo della Garfagnana (slow food presidium)
- 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, 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 (& speciality)

Testaroli di Pontremoli with Parmigiano Reggiano, Pecorino Toscano
and basil and pine nuts pesto **(V)** _____ 14,00 €
(Testaroli are a very ancient kind of pasta cooked in a wood oven, in a special pan called "testo").

Cream of pumpkin soup with its seeds and crispy parmesan cheese **(V)** _____ 14,00 €

Pasta and beans with maltagliati **(V)** _____ 14,00 €

OUR HOMEMADE FRESH PASTA

Pappardelle with wild boar ragù and Bolgheri red wine _____ 14,00 €

Pici with Pecorino cheese and fresh pepper on broad beans cream **(V)** _____ 14,00 €
(Pici are a kind of large spaghetti, typical from Tuscany).

Ravioli with violet artichokes, aromatic herbs pesto and toasted almonds **(V)** _____ 14,00 €

Tagliolini with alpine butter and white truffle **(V)** _____ 28,00€

NOTE: (V) Vegetarian food

OUR MEAT FROM THE CHARCOAL OVEN

Fiorentina di Scottona beefsteak served with a tasting of salt and grilled vegetables FOR 2 PEOPLE _____ the price per person is 29,00 €

Beef fillet (500 gr.) wrapped with bacon, garnished with herbs with grilled vegetables FOR 2 PEOPLE _____ the price per person is 26,00 €

Tomahawk with grilled vegetables _____ per pound 6,00 €

Scottona rib (500 gr.) with grilled vegetables - _____ 25,00 €

Beef fillet wrapped with bacon, garnished with herbs and grilled vegetables – 26,00 €

Sliced sirloin steak with warm oil flavored with herbs and grilled vegetables - 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 _____ 24,00 €

Cockerel marinated 12 hours in lime, mustard and hot pepper and garnished with grilled vegetables _____ 19,00 €

TARTARE

Fillet tartare (150 gr.) with aromatic herbs and Pecorino Toscano mousse ____ 19,00 €

IN THE WOOD-FIRED OVEN

L'infornata del Mibabbo - thin slices of sirloin cooked in a wood-fired oven with Pienza pecorino cheese, flavored with aromatic herbs _____ 19,00 €

Pepeoso (peppery meat stew) with mashed potatoes - beef bites braised in red wine _____ 22,00 €

LA CINTA SENESE - typical pork meat from siena

Suckling pig cooked in wood oven with potato mousse and fava beans _____ 18,00 €

Tuscany sausage skewer served with grilled vegetables _____ 18,00 €

SIDE DISHES

Grilled vegetables **(V)** _____ 5,00 €

Baked potatoes **(V)** _____ 5,00 €

Mixed salad **(V)** _____ 5,00 €

Potato mousse **(V)** _____ 5,00 €

Sage cannellini beans cooked in a wood oven **(V)** _____ 5,00 €

DESSERTS

Tiramisù_____	6,00€
Creme brulèe with maple syrup and black berry flavoured with thyme _____	6,00€
Crème pâtissière with mixed berries and crispy puff pastry _____	6,00 €
Chocolate cube, walnut with strawberry composte and ice cream_____	6,00 €
Guscio chocolate, melting, with milk chocolate mousse and raspberry cream _	6,00 €
Cantucci and vin santo ice cream with meringues and almonds _____	6,00 €
Thinly sliced pineapple with ginger syrup and pink pepper _____	6,00 €
Service charge _____	2,50 €

NOTE: (V) Vegetarian food

Menu created by Chef Roberta Magnani