

## APPETIZER

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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 store  
d in a jar covered with oil, spices and herb* \_\_\_\_\_ 12,00 €

Piccadilly tomato flan with soft Burrata, olive paté and toasted croutons \_\_\_\_\_ 14,00 €

Warm aubergine on Red Onion cream from Certaldo, confit tomatoes  
and Parmigiano Reggiano cheese **(V)** \_\_\_\_\_ 14,00 €

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)

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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"*

Luccan soup with artichokes, fava beans, peas and asparagus **(V)** \_\_\_\_\_ 14,00 €

Tomato soup with ricotta cheese quenelle and thyme **(V)** \_\_\_\_\_ 14,00 €

## OUR HOMEMADE FRESH PASTA

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Pappardelle with Cinta Senese pork ragù and asparagus crème \_\_\_\_\_ 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 artichokes, Parmesan cheese cream and toasted almonds **(V)** \_\_\_\_\_ 14,00 €

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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 \_\_\_\_\_ the price per person is \_\_\_ 32,00 €

Beef fillet (500 gr.) wrapped with bacon, garnished  
with herbs with grilled vegetables FOR 2 PEOPLE \_\_\_\_\_ the price per person is \_\_\_ 28,00 €

Tomahawk with grilled vegetables \_\_\_\_\_ per pound \_\_\_ 6,00 €

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 \_\_\_\_\_ 22,00 €

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

Tuscany sausage skewer served with grilled vegetables \_\_\_\_\_ 19,00 €

Cut of pork flavoured with fennel and spicy paprika \_\_\_\_\_ 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 €

### LA CINTA SENESE - typical pork meat from siena

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

### SIDE DISHES

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

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

Potato mousse **(V)** \_\_\_\_\_ 5,00 €

Fresh spinach **(V)** \_\_\_\_\_ 5,00 €

## DESSERTS

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Creme brulée 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 €
Strawberry and apple crumble and vanilla ice 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 €
Berry or lemon sorbet _____	6,00 €
<b>Service charge</b> _____	2,50 €

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**Menu created by Chef Roberta Magnani**