

## 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 herbs*** \_\_\_\_\_ 14,00 €

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

Cheesecake with salty cantucci, philadelphia, mortadella from Prato - slow  
food presidium – pistachio grains and citrus pepper \_\_\_\_\_ 14,00 €

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

Fillet tartare with aromatic herbs and Pecorino Toscano mousse –  
starter 90 gr. \_\_\_\_\_ 14,00 €  
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) \_\_\_\_\_ 10,00 €  
(for 2 people) \_\_\_\_\_ 17,00 €

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 €

## 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"*

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

Panzanella - tomatoes, Tuscan bread, celery, basil, red wine vinegar  
and Certaldo Onion **(V)** \_\_\_\_\_ 14,00 €

## OUR HOMEMADE FRESH PASTA

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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).*

Tortelloni stuffed with aubergine, robiola cheese and pine nuts with yellow  
tomato sauce, basil and Parmesan wafer **(V)** \_\_\_\_\_ 14,00 €

**NOTE: (V) Vegetarian food**

## OUR MEAT FROM THE CHARCOAL OVEN

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Fiorentina di Scottona beefsteak served with a tasting of salt FOR 2 PEOPLE _____ the price per person is ___	32,00 €
Beef fillet (500 gr.) wrapped with bacon, garnished with herbs FOR 2 PEOPLE _____ the price per person is ___	32,00 €
Tomahawk FOR 2 PEOPLE _____ per pound ___	6,00 €
Sliced sirloin steak with warm oil flavored with herbs _____	22,00 €
Tuscany burger - grilled Scottona sirloin (220 gr.) with Tuscan pecorino, crispy bacon and caramelized Certaldo onion _____	20,00 €
Lamb chops with lime cream, mint, lemon balm _____	22,00 €
Cockerel marinated 12 hours in lime, mustard and hot pepper and garnished _____	20,00 €
Tuscany sausage skewer _____	20,00 €
Veal with tuna sauce, spicy crumble and crispy green beans _____	20,00 €

### TARTARE

Fillet tartare (150 gr.) with aromatic herbs and Pecorino Toscano mousse ___	19,00 €
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### 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 _____	20,00 €
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### LA CINTA SENESE - typical pork meat from siena

Suckling pig cooked in wood oven with potato mousse and fava beans _____	20,00 €
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### SIDE DISHES

Grilled vegetables <b>(V)</b> _____	6,00 €
Baked potato <b>(V)</b> _____	6,00 €
Mashed potato <b>(V)</b> _____	6,00 €
Fresh spinach <b>(V)</b> _____	6,00 €

## DESSERTS

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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 €
Apricot crumble scented with gingerbread and almonds with chocolate ice cream and poppy seeds _____	6,00 €
Peach cheese cake with chopped pistachio _____	6,00 €
Tartlet of shortcrust pastry with lemon cream and garnished with raspberries and whipped cream _____	6,00 €
Coconut panna cotta with red berries coulis and mint _____	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 €

**NOTE: (V) Vegetarian food**

**Menu created by Chef Roberta Magnani**