

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 _____ 14,00 €

Sautèed mushroom porcini with poached egg and flakes of pecorino cheese _ 14,00 €

Grand marnier chicken liver terrine with strawberry compote port
and pan brioches toasted _____ 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)

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"

Red bean soup from Lucca with maltagliati pasta **(V)** _____ 14,00 €

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

OUR HOMEMADE FRESH PASTA

Tagliatelle with mushroom porcini on fondue of pecorino cheese and hazelnut
_____ 14,00 €

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

Tortelloni with pumpkin on fondue of parmigiano Reggiano cheese
and crumble of amaretti **(V)** _____ 14,00 €

NOTE: (V) Vegetarian food

OUR MEAT FROM THE CHARCOAL OVEN

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 hectogram ___ 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 €

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 _____ 20,00 €

LA CINTA SENESE - typical pork meat from siena

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

SIDE DISHES

Grilled vegetables **(V)** _____ 6,00 €

Baked potato **(V)** _____ 6,00 €

Mashed potato **(V)** _____ 6,00 €

Fresh spinach **(V)** _____ 6,00 €

DESSERTS

Tiramisù _____	6,00 €
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 €
Tartlet of shortcrust pastry with lemon cream and garnished with raspberries and whipped cream _____	6,00 €
Zuppa inglese _____	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 €
Service charge _____	3,00 €

NOTE: (V) Vegetarian food

Menu created by Chef Roberta Magnani