



## 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 stored in a jar covered with oil, spices and herbs** \_\_\_\_\_ 14,00 €

Sautèed artichokes with poached egg and flakes of pecorino cheese \_\_\_\_\_ 14,00 €

Grand marnier chicken liver terrine with strawberry compote port and pan briosche toasted \_\_\_\_\_ 14,00 €

Raw artichokes salad with Parmigiano Reggiano and citronette **(V)** \_\_\_\_\_ 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"*

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

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

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

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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 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 €

Peposo – long cooking beef – with mashed potatoes. Typical Tuscan food \_\_\_ 24,00 €

### 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

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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 €
Apples crumble and vanilla 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 €
<b>Service charge</b> _____	3,00 €

**NOTE: (V) Vegetarian food**

**Menu created by Chef Roberta Magnani**