

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 artichokes with poached egg and flakes of pecorino cheese _____ 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 €

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"

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

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 filled with ricotta and spinaches sautéed with butter and salvia on
Parmigiano Reggiano fondue, garnished with fresh baby spinach
and pink pepper **(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'informata 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 candy apples ___ 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 €
Broken meringue with marsala egnog, mascarpone cheese and chocolate ____	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 €
Strawberries and apples crumble with ginger fragrance and vanilla ice cream __	6,00 €
Tartlet of shortcuts 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