

## 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 €

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

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

Sautèed mushroom porcini with poached egg and flakes of pecorino cheese **(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"*

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

Cream of pumpkin soup with its seeds and Amaretto crumble **(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 filled with porcini mushrooms and potatoes on  
Parmigiano Reggiano fondue and black truffle **(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 €

### 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 candy apples \_\_\_ 20,00 €

### SIDE DISHES

Sautèed mushroom porcini **(V)** \_\_\_\_\_ 8,00 €

Grilled vegetables **(V)** \_\_\_\_\_ 6,00 €

Baked potato whit sweet paprika **(V)** \_\_\_\_\_ 6,00 €

Mashed potato **(V)** \_\_\_\_\_ 6,00 €

Fresh spinach with olive oil, garlic and chili powder **(V)** \_\_\_\_\_ 6,00 €

## DESSERTS

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Tiramisù _____	7,00 €
Creme brulèe with maple syrup and black berry flavoured with thyme _____	7,00€
Crème pâtissière with mixed berries and crispy puff pastry _____	7,00 €
Chocolate cube, walnut with strawberry composte and ice cream _____	7,00 €
Apricot crumble scented with gingerbread and almonds with chocolate ice cream and poppy seeds _____	7,00 €
Tartlet of shortcuts pastry with lemon cream and garnished with raspberries and whipped cream _____	7,00 €
Homemade truffle - milk chocolate, crunchy ice cream, heart cherry and whipped cream _____	7,00 €
Cantucci and vin santo ice cream with meringues and almonds _____	7,00 €
Natural berries and cream ice cream _____	7,00 €
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**

Avvisare sempre delle proprie allergie o intolleranze alimentari il personale di sala, come da regolamento ce 1169/2011 allegato 2°