



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 €

Terrine of chicken livers to sweet wine with red onions caramelized and pan briosche toasted _____ 14,00 €

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

Fillet tartare with extra virgin olive oil, Maldon salt, quail egg and slices of white truffle _____ 29,00 €

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) _____ 19,00 €

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) _____ 19,00 €

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) _____ 19,00 €

NOTE: (V) Vegetarian food

OUR SOUPS (& speciality)

Testaroli di Pontremoli with Parmigiano Reggiano, Pecorino Toscano
and basil and pine nuts pesto **(V)** _____ 16,00 €
"Testaroli are a very ancient kind of pasta cooked in a wood oven, in a special pan called "testo"

Pasta e fagioli - Bean soup with maltagliati pasta **(V)** _____ 16,00 €

Pumpkin cream soup with its seeds and crispy parmesan cheese **(V)** _____ 16,00 €

OUR HOMEMADE FRESH PASTA

Pici with Pecorino cheese and fresh pepper on broad beans cream **(V)** _____ 16,00 €
(Pici are a kind of large spaghetti, typical from Tuscany).

Pappardelle with wild boar ragù cooked in Bolgheri red wine _____ 16,00 €

Tortelloni with pumpkin on fondue of parmigiano Reggiano cheese
and crumble of amaretti **(V)** _____ 16,00 €

Tagliolini with alpine butter, Parmigiano Reggiano aged 30 months
and slices of white truffle **(V)** _____ 39,00 €

NOTE: (V) Vegetarian food

OUR MEAT FROM THE CHARCOAL OVEN

Fiorentina of Scottona cow beefsteak served with a tasting of salt FOR 2 PEOPLE _____	64,00 €
Fiorentina of Italian adult cow hanged for 60 days _____	76,00 €
Beef fillet (500 gr.) wrapped with bacon, garnished with herbs FOR 2 PEOPLE _____	64,00 €
Tomahawk FOR 2 PEOPLE _____ per hectogram ____	6,00 €
Tenderloin 400 gr. on the grill served with chimichurri sauce on the side ____	29,00 €
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 €
Pepero cooked in Bolgheri red wine – long cooking beef – with mashed potatoes Typical Tuscan food _____	22,00 €

TARTARE

Fillet tartare (150 gr.) with aromatic herbs and Pecorino Toscano mousse ____	19,00 €
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IN THE WOOD-FIRED OVEN

L'informata 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 candy apples ____	22,00 €
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SIDE DISHES

Sautèed artichokes with garlic, oil, parsley and basil (V) _____	8,00 €
Grilled vegetables – aubergine, zucchini and roasted pumpkin (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

Tiramisù _____	7,00 €
Panna cotta served with salted caramel and dried fruit granola _____	7,00 €
Montebianco _____	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 €
Apple and cinnamon crumble with Calvados and vanilla ice cream _____	7,00 €
Zuppa inglese – chocolate and vanilla cream with ladyfingers soaked in algermes _____	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 _____	7,00 €
Berry or lemon sorbet _____	7,00 €
Service charge _____	3,00 €

NOTE: (V) Vegetarian food

Menu created by Chef Roberta Magnani

Always notify the dining room staff of your food allergies or intolerances, as per EC Regulation 1169/2011 Annex 2°