

APPETIZER

Tuscan ham "Bazzone" (Slow Food Presidium), hand cut and served with butter flavored with tarragon _____ 18,00 €

"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 €

Cheesecake with salty cantucci, philadelphia, mortadella from Prato - slow food presidium – pistachio grains and citrus pepper _____ 14,00 €

Sautèed artichokes with poached egg and flakes of pecorino 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) _____ 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"

Tomato soup with ricotta cheese quenelle and thyme (V) _____ 16,00 €

Garmugia di Lucca: soup with asparagus, favabeans, peas and artichokes (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 €

Tortelli filled with Mugello potatoes with vegetable ragù scented marjoram,
green asparagus and raspadura cheese **(V)** _____ 16,00 €

NOTE: (V) Vegetarian food

OUR MEAT FROM THE CHARCOAL OVEN

Fiorentina of Scottona cow beefsteak served with a tasting of salt FOR 2 PEOPLE _____	68,00 €
Fiorentina of Italian adult cow hanged for 60 days _____	76,00 €
Beef fillet (500 gr.) wrapped with bacon, garnished with herbs FOR 2 PEOPLE _____	68,00 €
Tomahawk FOR 2 PEOPLE _____ per hectogram ____	7,00 €
Grilled Black Angus flank steak with mustard mayonnaise on the side _____	29,00 €
Sliced sirloin steak with warm oil flavored with herbs _____	24,00 €
Lamb chops with lime cream, mint, lemon balm _____	24,00 €
Tuscany burger - grilled Scottona sirloin (220 gr.) with Tuscan pecorino, crispy bacon and caramelized Certaldo onion _____	22,00 €
Cockerel marinated 12 hours in lime, mustard and hot pepper and garnished _____	22,00 €
Tuscany sausage skewer _____	20,00 €
Veal cheek braised in Bolgheri red wine with mashed potatoes _____	24,00 €

TARTARE

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

L'infornata del Mibabbo - thin slices of sirloin cooked in a wood-fired oven with Pienza pecorino cheese, flavored with aromatic herbs _____	22,00 €
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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 tomato (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 coulis of red fruit _____	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 €
Tartlet of shortcuts pastry with lemon cream and garnished with raspberries 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 _____	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°