

Insalate



Insalata mista

8
5
€

Dolci



Tiramisu by the glass

6
€



Caprese Almond Cake with pistachio ice cream and pear sauce

6
€



White chocolate cheesecake on salted persimmon biscuit and red fruit sauce

6
€



Cantucci alla Chef con Vinsanto

8
€

Antipasti



Tasting of Pecorino cheeses accompanied by our jams and organic honey

7
€



Roasted octopus, potato pickled octopus mayonnaise, sweet and sour asparagus radish and beetroot

9
€



Beef salada marinated with herbs, chickpea panissa, black truffle and green sauce

12
€



Panzanella with tomato juice, vegetable salad on stracciatella from Campania, candied onion from Certaldo and basil crumble 10 €



Great Selection of Pietreto salami 15 €



Antipasto



Antipasto

Alimentazione



Riempimento

Bevande



Mezza bottiglia di acqua 2 €



Bottiglia di acqua 2 €

Antipasto



Lasagna of Cinta Senese, crackers of Parmigiano Reggiano aged for 30 months

13
€



Carbonara Pici (pasta), with seasoned crispy bacon and black truffle

12
€



Ricotta and spinach ravioli with wild boar ragout

14
€



Risotto with cheese and pepper with DOP Saffron from San Gimignano

15
€



Mussels tagliolini with prawns and cuttlefish ink, basil and crispy crumbs with anchovy sauce

10
€

Portata principale



Pork steak cooked at low temperatures with Chianti reduction

15
€



La Tagliata di Pollo con Pomodorini gialli Confit

13
€



Baked fish steak with Livornese sauce and leeks

18
€



Squid and prawn tempura

15
€



Florentine steak accompanied with anchovy sauce

18
€



Wild boar in strong sweet and citrus salad

Zuppe



Pappa al Pomodoro

8
€

Primi Piatti



Ribollita Toscana

8
€

La verdura



Vegetables from our garden, prepared and served daily according to the chef's imagination

5
€



Patate al profumo di Rosmarino

5
€

Contorni



Fagioli all'Olio

5
€

Caffè



Caffè

2
€