

*A lot of research of the best local raw materials and
the desire to exalt these in the best way.
These are the ingredients of our dishes.*

Chef Visman Sonia e Pietro Cacciatori

GREAT CLASSIC € 70

Some of our dishes that have made the story of our Restaurant.
Dishes designed in few minutes or a result of a long reflection.
Since 1989

Crispy bread with broccoli, salted anchovies for Ligurian sea
and sundried tomatoes pesto

Potatoes gnocchi filled with pecorino cheese cream,
Beetroots cooked in foil, black cabbage and chicory

Risotto with pigeon sauce, own liver flavoured with Vin Santo,
sliced breast and mint

Roasted local Wild boar with Corbezzole sauce
(local type of wild fruits) and turnip greens flan

Dessert by our pastry Chef

Matching of five wines by the glass € 35

A LITTLE € 50

A little tasting of our kitchen between aromas and flavors of home

Tortelli filled with Finocchiona -typical salami- ragù,
black lentils and marinated onion

Wood pigeon
Old recipe of Gori Savellini family with white wine,
anchovies’sauce and grilled vegetables

Dessert by our pastry Chef

Matching of three wines by the glass € 25

Tasting menus will be served for minimum 2 people

APERITIVO

Valdobbiadene Prosecco Superiore 5 €
Champagne 9 €
Classic cocktails 8 €

STARTERS € 18

Homemade cold cuts made like tradition from Cinta Senese
Pig and small tasting from our garden € 20
(-)

Crispy bread with broccoli, salted anchovies for Ligurian sea
and sundried tomatoes pesto
(1-4)

Traditional “Cibreo”
Chicken giblets in Vin Santo sauce and leeks flan
(1-3-5-7-12)

Tartar of beetroots marinated with pomegranate,
almonds mayo and Jerusalem artichoke.

Beetroots & pomegranate sorbet
(1-8)
-Cheese-

Our selection of biologic and artisanal with homemade jam
(7)

FIRST COURSES € 20

Risotto with pigeon sauce, own liver flavoured with Vin Santo,
sliced breast and mint
(7-9)

Potatoes gnocchi filled with pecorino cheese cream,
Beetroots cooked in foil, black cabbage and chicory
(1-3-9)

Homemade Tagliatelle with pheasant ragù, chestnuts sauce
and woods flavor
(1-3-7-8)

Tortelli filled with Finocchiona -typical salami- ragù,
black lentils and marinated onion
(1-3-9-12)

MAIN COURSES € 28

Chianina IGP beef cooked on wood fire with grilled vegetables:
“Fiorentina” T-bone steak served € 75/Kg (for 2/3 people)
Sirloin steak € 70/Kg (for 2 people)

“Tagliata” with aromatic herbs sauce served with grilled veggies € 28

Roasted local Wild boar with Corbezzole sauce
(local type of wild fruits) and turnip greens flan
(12)

Wood pigeon
Old recipe of Gori Savellini family with white wine,
anchovies’sauce and grilled vegetables
(4-12)

Grilled duck breast with black garlic sauce and
pumpkin gratined with mixed seeds
(7-8-11)

Grilled artichokes with pumpkin cream,
deep fried bread and ricotta cheese € 18
(1-3-5-7)

All the bread is home made with sourdough and special flours
(1-5-7-8-11)

MANY OF OUR DISHES COULD BE PREPARED GLUTEN FREE

Naturized water l.0,75	€ 3
Coffee	€ 3
Soft drinks and beers	€ 4
Fruit Juice L.0,5	€ 4
Cover charge, homemade bread and EVO Chianti Classico oil	€ 5