

*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

Creamed cod, crispy chickpeas foils, roasted cherry tomatoes and cod liver mayo

Ravioli filled with blue cheese of Chianti flavoured with thyme leaf and celery soup

Taglierini “30 egg yolks” with curry, lamb croquettes, seasonal vegetables and buds

Rosted piglet flavoured with myrtle, sweet and sour beetrots and potatoes cooked in foil

Dessert by our pastry Chef

Matching of five wines to the proposed menus 40 €

### TRADITION € 60

Green tomatoes according to the old recipe of Visman family, red wine, pinenuts and grapes

Testaroli (traditional type of pasta from North Tuscany) with stew cheek beef sauce, red peeper and Parmigiano cheese flakes

Spiced pigeon perfumed with Marsala wine, spinach and caramellised figs

TiramiSù

Homemade savoiardo, coffee, mascarpone cheese and vanilla cream, dark chocolate 72%

Matching of four wines to the proposed menus 30 €

All Tasting menu will be served for minimum 2 people

### APERITIVO

Franciacorta € 7 | Bottle € 40

Champagne € 9 | Bottle € 55

Classic cocktails € 8

### STARTERS € 18

Home made cold cuts of Macchiaiola Maremmana breed pig with home made vegetables under oil € € 20

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Tartar of Chianina beef, sweet and sour green beans, raspberries gelè

(12)

Green tomatoes according to the old recipe of Visman family, red wine, pinenuts and grapes

(1-8-12)

Creamed cod, crispy chickpeas foils, roasted cherry tomatoes and cod liver mayo

(1-3-4-5-7-8)

### FIRST COURSES € 20

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

(7-9)

Taglierini “30 egg yolks” with curry, lamb croquettes, seasonal vegetables and buds

(1-3-9-10)

Testaroli (traditional type of pasta from North Tuscany) with stew cheek beef sauce, red peeper and Parmigiano cheese flakes

(1-7-9-12)

Ravioli filled with blue cheese of Chianti flavoured with thyme leaf and celery soup

(1-3-7-9)

Spaghetti cooked like a risotto with cherry tomatoes sauce, creamed burrata and basil pesto

(1-7-8)

### MAIN COURSES € 28

Chianina IGP beef cooked on wood fire:

“Fiorentina” T-bone steak served with grilled veggies € 75/Kg (for 2/3 people)

Sirloin steak served with grilled veggies € 70/Kg (for 2 people)

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

Rosted piglet flavoured with myrtle, sweet and sour beetrots and potatoes cooked in foil

(7)

Grilled duck breast with grapes sauce and leg cooked in casserole with roasted pepper salads

(7)

Mixed grill with Pomarancino lamb, Cinta Senese piglet and Chianina beef served with deep fried zucchini flower

It's served for minimum 2 people (30 € per person)

(1-3)

Spiced pigeon perfumed with Marsala wine, spinachs and caramellised figs

(half pigeon € 20 | whole pigeon € 30)

(10-12)

Grilled wild char fish with gratined eggplant and bitter salads

(-)

Zucchini flower filled with carrots and ricotta cheese, zucchini sauté with mint € 20

(3-7)

### OUR SELECTION OF CHEESE € 18

All our selection of cheeses comes from small producers and are mostly made by raw milk that emphasize the flavour and perfume of its own territory. Cheeses are served with organic jam.

(7)

MANY OF OUR DISHES COULD BE PREPARED GLUTEN FREE

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