

*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

Local Rooster marinated with spices and ginger,  
“Panzanella” soup and crispy corn tortilla

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

Crispy bread with eggplant and salted anchovies from Cinque  
Terre with dry tomato sauce and tomato confit

Pici (home made spaghetti) with stew cheek beff sauce  
and red peeper, parmesan cheese flakes

Spiced pigeon perfumed with Marsala wine,  
spinachs 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 menù will be served for minimum 2 people

### APERITIVO

Valdobbiadene Prosecco Superiore 5 € Bottle 27 €

Champagne 9 € | Bottle 55 €

Classic cocktails 7 €

### STARTERS € 18

Prosciutto & Prosciutto

Prosciutto of Macchiaiola maremmana piglet and  
Prosciutto D’Osvaldo (Friuli) with black olives  
and veggies flavoured with cren € 20

(1-7-9)

Tartar of Chianina beef,  
tomatoes in marinara style, fresh goat cheese and walnuts

(4-7-8)

Local Rooster marinated with spices and ginger,  
“Panzanella” soup and crispy corn tortilla

(1-5-8-9-10-11)

Crispy bread with eggplant and salted anchovies from Cinque  
Terre with dry tomato sauce and tomato confit

(1-4)

### FIRST COURSES € 20

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

(1-3-9-10)

Pici (home made spaghetti) with stew cheek beff sauce  
and red peeper, parmesan 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,  
creamed burrata and basil pesto

(1-7-8)

-Taste like a bechamel-

Homemade Ravioli filled with zucchini,  
butter and nutmeg from Indonesia

(1-3-7)

### 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 brest, fermented black garlic  
and liver parfait with red plum jelly

(7)

Ficatum rooster cooked in wood fire,  
deep fried courgette flowers and potatoes

It's served for 2 people (28€ per person)

(1-3)

Spiced pigeon perfumed with Marsala wine,  
spinachs and caramellised figs  
(half pigeon € 20 | whole pigeon € 30)

(10-12)

Grilled wild trout with gratined eggplant  
and bitter salads

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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 €