

*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

Bistecca” tomatoes carpaccio, peach, mustard mayo,  
zucchini flower and celery sorbet

Ravioli filled with fresh pecorino cheese,  
red onion cream and summer truffle

Traditional Testaroli pasta with stew cheek beef sauce  
with red pepper and Parmesan cheese

Spiced pigeon perfumed with Marsala wine,  
Spinach and caramelized figs

Dessert by our pastry Chef

*Matching of five wines by the glass € 40*

A LITTLE € 55

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

Risotto Carnaroli with Saffron from Chianti,  
fermented lemon and pepper cooked at bbq

Free range piglet roasted with aromatic herbs, sweet and sour ginger  
and milfoil of vegetables and pecorino cheese

TiramiSù  
Savoiaro biscuits with caffè  
Mascarpone cheese and Vanilla custard, 70% dark chocolate

*Matching of three wines by the glass € 28*

Tasting menus will be served for minimum 2 people.

APERITIVO

Valdobbiadene Prosecco Superiore 6 €  
Champagne 10 €  
Classic cocktails 8 €

STARTERS € 20

Homemade cold cuts made like tradition  
with vegetables under oil and crostini  
(-)

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

Homemade smoked duck breast  
with watermelon marinated in red wine and Timut pepper  
(12)

Marinated wild trout and lightly cooked,  
Zucchini, ginger and ricotta cheese  
(3-4-6-7)

“Bistecca” tomatoes carpaccio, peach, mustard mayo,  
zucchini flower and celery sorbet  
(1-3-5-7-10)

FIRST COURSES € 20

Risotto Carnaroli with Saffron from Chianti,  
fermented lemon and pepper cooked at bbq  
(4-7-12)

Taglierini “30 egg yolks” traditional chicken ragù  
and his cibreo  
(1-3-7-9-12)

Tortelli filled with grilled aubergine and  
rosted cherry tomatoes with Aglione from Val di Chiana  
(1-3-7-11)

Traditional Testaroli pasta with stew cheek beef sauce  
with red pepper and Parmesan cheese  
(1-3-9-12)

Ravioli filled with fresh pecorino cheese,  
red onion cream and summer truffle  
(1-3-7-12)

MAIN COURSES € 30

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)

Beef “Tagliata” with aromatic herbs sauce  
served with grilled veggies € 30  
(-)

Free range piglet roasted with aromatic herbs, sweet and sour ginger  
and milfoil of vegetables and pecorino cheese  
(1-7)

Spiced pigeon perfumed with Marsala wine,  
Spinach and caramelized figs  
(Half 22 € - whole 32€)  
(10-12)

“Ficatum” Rooster simply cooked in wood fire,  
deep fried zucchini flower and grilled potatoes  
*It’s served for two people (30€ per person)*  
(1-3-5)

Skewer of Pomarancino lamb, pepper and spring onion  
served with aubergine caponata  
(1-5-8-9-12)

Cod fish grilled on the lemon, Mediterranean sauce  
and deep-fried sage  
(4-5)

Spelled, courgette and turmeric croquettes with horseradish dip and  
caponata of vegetables from the garden € 20  
(1-3-5-7-8)

MANY OF OUR DISHES COULD BE PREPARED GLUTEN FREE

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

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