

*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

Certaldo onion filled with pecorino cheese ice cream,
chickpeas hummus and anchovies from Ligurian sea

Spaghetti with wild fennel pesto and
mullet roe from Tuscany coast

Traditional testaroli with stew cheek beef sauce
with red pepper and Parmesan cheese

Spiced pigeon perfumed with Marsala wine,
Spinach and caramellized figs

Dessert by our pastry Chef
Matching of five wines by the glass € 35

DISHES OF MEMORY € 55

Taste the dishes of the Tuscany tradition, the ones that our grandparents would
prepare for us, their children and nephew. Discover our interpretation of these dishes,
a way to honor the memory of our family.

Maremmani burro & salvia
Ravioli made with very thin pasta filled with sauté spinachs,
goat ricotta cheese, parmesan and essence of sage

Braciolina con i capperi
Fillet of Chianina beef, capers panour,
grilled cherry tomatoes sauce and deep fried capers

Zuppa Inglese
Savoiaro biscuits, Alkermes liquor jelly,
Bourbon Vanilla custard, 70% dark chocolate

Matching of three wines by the glass € 25

Tasting menus will be served for minimum 2 people.

APERITIVO

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

STARTERS € 18

Homemade cold cuts made like tradition
from Macchiaiola Maremmana pig
with homemade vegetables under oil € 20
(-)

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

Lightly smoked wild trout with red pepper and tomatoes
gazpacho, marinated cucumber
(1-4)

Savory puff pastry filled with wild herbs,
goat cheese and chives sauce
(1-3-7-11)

Certaldo onion filled with pecorino cheese ice cream,
chickpeas hummus and anchovies from Ligurian sea
(4-5-7)

FIRST COURSES € 20

Risotto Carnaroli with fresh peas,
goat cheese mousse and roasted cherry tomatoes
(7)

Spaghetti with wild fennel pesto and
mullet roe from Tuscany coast
(1-3-4-7-8)

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

Taglierini “30 egg yolks” with curry, lamb croquettes,
seasonal vegetables and buds
(1-3-5-9)

Maremmani burro & salvia
Ravioli made with very thin pasta filled with sutè spinach,
goat ricotta cheese, parmesan and essence of sage
(1-3-7)

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

Rollè of chicken in “cacciatora style”
with zucchini and potatoes chips
(5-8)

Spiced pigeon perfumed with Marsala wine,
Spinach and caramellized figs
(Half 20 € - whole 30€)
(10-12)

Braciolina con i capperi
Fillet of Chianina beef, capers panour,
grilled cherry tomatoes sauce and deep fried capers € 30
(1-3-5)

Grilled Pomarancino lamb with sweet and sour shallot
and beans in uccelletto style
(12)

Grilled char from Tuscany appennines with fresh peas sauce,
Vignarola with spring vegetables and buds
(4)

Pochè eggs with green asparagus salads and tamarind € 18
(3-7)

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)

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