

*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

Chianina beef tartar with Garlic from Val di Chiana mayonaise
and cherry tomatoes

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

Homemade traditional Pici with
lamb intestine ragù flavoured with lemon
(1-9-12)

Spiced pigeon perfumed with Marsala wine,
Spinach and caramelized figs

Dessert by our pastry Chef

Matching of four wines by the glass € 38

A LITTLE € 55

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

Fagottelli pasta filled with wild boar pepeoso,
mixed spring vegetables and aged pecorino cheese sauce

Roasted Free range piglet flavoured with myrtle
with sweet and sour baby onion

Zuppa Inglese
Homemade savoiardo biscuit with Alkermes liqueur,
soft vanilla custard and 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 pork and wild boar cold cuts
with vegetables under oil and crostini
(-)

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

Marinated and lightly cooked wild trout
with vegetables tegamaccio and basil pesto
(1-4-6-7-8)

Marinated codfish with asparagus and
Parmigiano cheese sauce flavored with saffron
(4-5-7)

Chianina beef tartar with Garlic from Val di Chiana mayonaise
and cherry tomatoes
(3)

FIRST COURSES € 20

Risotto Carnaroli with baked red pepper sauce,
soft goat cheese and walnuts
(7-8)

Taglierini with lemon preserved under salt,
warm ricotta cheese mousse and duck tartar
(1-3-5-7)

Fagottelli pasta filled with wild boar pepeoso,
mixed spring vegetables and aged pecorino cheese sauce
(1-3-7-12)

Homemade traditional Pici with
lamb intestine ragù flavoured with lemon
(1-7-9)

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 € 30

Chianina IGP beef cooked on wood fire with grilled vegetables:
“Fiorentina” T-bone steak served € 80/Kg (for 2/3 people)
Sirloin steak € 75/Kg (for 2 people)

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

Rabbit “arrosto morto”
-cooked in casserole with garlic, rosemary and white wine-
Served with gratined carrot
(11)

Roasted Free range piglet flavoured with myrtle
with sweet and sour baby onion
(7-12)

-Biological Pomarancino lamb-
Rosted loin with grilled zucchini with mint
& Lamb croquette with soft heart of pecorino cheese
(1-5-7)

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

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

Deep fried artichoke, lemon, wild fennel and pecorino cheese € 22
(1-3-5-7-8-10)

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

Shared dishes will be increased by 20% of the price