

*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

Onion cooked under ashes with pecorino cheese ice crem,
chickpeas hummus and anchovies from Ligurian sea

Homemade ravioli filled with codfish,
green peas cream, olives and marinated cucumber

Risotto with cave cured pecorino cheese, spices of Panforte,
“soppressata” and candid lemon

Local wildboar roasted with Corbezzole sauce
(local type of wild fruits) and turnip greens flan

Dessert by our pastry Chef

A LITTLE € 50

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

Homemade traditional Pici with venison ragù
and sliced pecorino cheese

Wood pigeon
Old recipe of Gori Savellini family with white wine,
anchovies sauce and grilled vegetables

Crispy cocholate cannolo filled with hazelnuts mousse,
Caramelized pear with vanilla

Tasting menus will be served for minimum 2 people

APERITIVO

Valdobbiadene Prosecco Superiore 5 €
Champagne 9 €
Classic cocktails 8 €

STARTERS € 18

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

Onion cooked under ashes with pecorino cheese ice crem,
chickpeas hummus and anchovies from Ligurian sea
(4-5-7)

Tartar of Chianina beef with salted hazelnuts zabaione
and Marzuolo truffels
(3-8)

“Tuscany Goi cuon ”
Eel from Orbetello, chicory, asparagus and almonds sauce
(3-4-6-7-8)

FIRST COURSES € 20

Risotto with cave cured pecorino cheese, spices of Panforte,
“soppressata” and candid lemon
(7)

Homemade traditional Pici with venison ragù
and sliced pecorino cheese
(1-3-7-9-12)

Homemade ravioli filled with codfish,
green peas cream, olives and marinated cucumber
(1-3-4-5-7)

Potatoes and saffron gnocchi with muzzle of beef sauce,
parmesan and crispy artichokes
(1-3-5-7-9)

Taglierini “30 egg yolks” with Marzuolo truffles and thyme
(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

Local wildboar roasted with Corbezzole sauce
(local type of wild fruits) and turnip greens flan
(3-7)

Grilled “Segreto” of Cinta senese pig, black cabbadge,
mandarin mustard and celeriac purè
(7-10)

Roasted Pomarancino lamb flavoured with myrtle
and Vignarola of spring vegetables
(-)

Wood pigeon
Old recipe of Gori Savellini family with white wine,
anchovies sauce and grilled vegetables
(4-12)

Grilled artichokes with pumpkin cream,
deep fried bread and ricotta cheese € 18
(1-3-5-7-8)

OUR SELECTION OF CHEESE € 18

All our selection of cheeses comes from small producers and are mostly made
by raw milk that emphasize the flavor and perfume of its own territory.
(7)

MANY OF OUR DISHES COULD BE PREPARED GLUTEN FREE

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	€ 4