

*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

Chestnut taco with lightly smoked trout, leeks,  
horseradish sauce and chicory salad

Spaghetti cooked like a risotto with wild asparagus,  
saffron and Parmesan sauce

Ricotta ravioli stuffed with nettles  
and Cinta Senese pork ragù

Spiced pigeon perfumed with Marsala wine,  
Spinach and caramelized figs

Dessert by our pastry Chef

*Matching of three wines by the glass € 28*

### A LITTLE € 55

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

Homemade traditional Pici with duck ragù

Scottiglia -mixed premium meats cooked in casserole-  
served with salad of vegetables cooked under ash

Savarain with Florentine Alkermes liquor,  
sheep ricotta cheese ice cream and wild berries

*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

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

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

Chestnut taco with lightly smoked trout, leeks,  
horseradish sauce and chicory salad  
(1-4-5-7)

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

Chianina beef tartar with quail egg and Marzolo truffle  
(3)

### FIRST COURSES € 20

Risotto Carnaroli with artichokes, lamb flavored  
with aromatic herbs and mint  
(7)

Spaghetti cooked like a risotto with wild asparagus,  
saffron and Parmesan sauce  
(1-7-8)

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

Homemade traditional Pici with duck ragù  
(1-9-12)

Ricotta ravioli stuffed with nettles  
and Cinta Senese pork ragù  
(3-7-9-12)

### 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  
(-)

Scottiglia -mixed premium meats cooked in casserole-  
served with salad of vegetables cooked under ash  
-Served for a minimum of 2 people-  
(1-9)

Free range piglet, sweet and sour ginger  
and vegetables cooked in foil  
(12)

Rosted Pomarancino lamb flavoured with myrtle, millefoil of bread,  
vegetables and fresh pecorino cheese  
(1-7-12)

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