

A lot of research of the best local raw materials and the desire to exalt these in the best way.
These are the ingrediends 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

Traditional “Cibreo”
chicken giblets in Vin Santo sauce and leeks flan

Risotto Carnaroli with cave cured Pecorino cheese,
spices of panforte, soprassata and candied lemon

Ravioli Mugellani
filled with lightly smoked potatoes, cinta senese pig ragù,
wild fennel oil and Parmigiano cheese

Local Venison with apples flavoured with mustard
and chestnuts crepes

Dessert by our pastry Chef

Matching of five wines to the proposed menus 40 €

Tasting menù will be served for minimum 2 people

APERITIVO

Valdobbiadene Prosecco Superiore 5 €
Franciacorta 7 €
Classic cocktails 7 €

STARTERS € 16

Onion cooked under ashes, pecorino cheese icecream,
anchovies from ligurian sea and chickpea hummus
(4-5-7-8)

Traditional “Cibreo”
chicken giblets in Vin Santo sauce and leeks flan
(1-3-5-7-12)

Cinta senese cold cuts from Az. Agr. Spannocchia
with home made vegeables under oil € 18
(-)

FIRST COURSES € 18

Risotto Carnaroli with cave cured Pecorino cheese,
spices of panforte, soprassata and candied lemon
(7)

Integral pappardelle pasta with venison sauce,
blackberries and juniper
(1-3-7-9-12)

Ravioli Mugellani
filled with lightly smoked potatoes, cinta senese pig ragù,
wild fennel oil and Parmigiano cheese
(1-3-7-9-12)

Gnocchi filled with pecorino,
black cabbadge and beetroot cooked in foil
(1-3-7)

MAIN COURSES € 25

Chianina IGP beef cooked on wood fire:
“Fiorentina” T-bone steak served with grilled veggies € 75/Kg
(for 2/3 people)
Sirloin steak served with grilled veggies € 70/Kg
(for 2 people)
“Tagliata” with aromatic herbs sauce served with grilled veggies € 25

Local Venison with apples flavoured with mustard
and chestnuts crepes
(12)

Rosted lamb with aromatics herbs,
saffron cream and cardoon croquettes
(1-5-7-9)

Wood pigeon
Old recipy of Gori Savellini family perfumed with white wine,
anchovies sauce and grilled seasonal vegetables
(1-4-12)

Ficatum rooster simply cooked in wood fire,
deep fried cauiliflower and potatoes
It’s served for 2 people (25€ per person)
(1-5-8)

Our vegetarian dish made with winter vegetables € 18
(-)

OUR SELECTION OF CHEESE € 16

All our selection of cheeses comes from small producers and are mostly made by raw milk that emphasize the flavour and parfume of its own territory. Cheeses are served with figs salami and organic jam.
(7)

Our bread is home made (1-5-8-11)
MANY OF OUR DISHES COULD BE PREPARED GLUTEN FREE

Naturized water 1.0,75 3 €
Coffee etc. 3 €
Cover charge, homemade bread, EVO Chianti oil 4 €
Soft drinks and beers 4 €