

*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

Traditional "Cibreo":

Chicken giblets in Vin Santo sauce and leeks flan

Risotto Carnaroli with raw & cooked Porcini mushrooms,  
horseradish sauce and parsley extract

Homemade fagottelli filled with wild boar "peposo",  
caramelized onion and warm pecorino cheese mousse

Spiced pigeon perfumed with Marsala wine,  
Spinach and caramelized figs

Dessert by our pastry Chef

Matching of five wines by the glass € 35

## A LITTLE € 50

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

"Gnudi" of ricotta cheese and spinach gratin with pumpkin sauce,  
pecorino cheese and Timut pepper

Grilled duck breast with grapes sauce and leg cooked in  
casserole with roasted pepper salad

Dessert by our pastry Chef

Matching of three wines by the glass € 25

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 Cinta Senese

Piglet and small tasting from our garden € 20

(-)

Our selection of biologic and artisanal cheese with homemade jam

(7)

-Condito del Chianti-

pork butt preserved under oil with green sauce,  
vegetables giardiniera and EVO oil mayo

(3-4-5-9-10-12)

Traditional "Cibreo":

Chicken giblets in Vin Santo sauce and leeks flan

(1-3-5-7-12)

Spring onion glazed with honey and lemon,

Pine nuts mayo and basil

(5-8)

## FIRST COURSES € 20

Risotto Carnaroli with raw & cooked Porcini mushrooms,  
horseradish sauce and parsley extract

(1-5-7-8)

Homemade fagottelli filled with wild boar "peposo",  
caramelized onion and warm pecorino cheese mousse

(1-3-7-12)

Whole meal pappardelle with traditional duck ragù  
and blackberry

(1-3-9-12)

Crispy ravioli filled with rabbit cooked in casserole, their own sauce,  
sweet and sour carrots and chard

(1-3-12)

"Gnudi" of ricotta cheese and spinach gratin with pumpkin sauce,  
pecorino cheese and Timut pepper

(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

Roasted local Wild boar with aromatic herbs,  
celeriac purée and grilled porcini mushrooms

(7)

Spiced pigeon perfumed with Marsala wine,  
Spinach and caramelized figs

(Half 20 € - whole 30€)

(10-12)

Rabbit in-finocchiato:

roasted, filled with his own liver, rosemary and Finocchiona  
with carrots gratined with sesame

(1-7-11)

Chianina beef marinated and lightly grilled  
with winter radish salad and pomegranate

(5)

Grilled duck breast with grapes sauce and leg cooked in  
casserole with roasted pepper salad

(12)

Grilled seasonal vegetables with fresh goat cheese,  
thyme and walnuts € 18

(7-8)

## MANY OF OUR DISHES COULD BE PREPARED GLUTEN FREE

Naturized water 1.0,75 € 3

Coffee € 3

Cover charge, homemade bread, EVO Chianti oil € 4

Soft drinks and beers € 4

Fruit Juice L.0,5 € 4

All the bread is home made with sourdough and special flours  
(1-5-7-8-11)