

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

JOURNEY THROUGH THE DISHES OF MEMORY € 55

Taste the dishes of the Tuscany tradition, the ones that our grandparents prepared for us, their children and nephew.

Discover our interpretation of these dishes, a way to honor the memory of our family.

Sonia, Pietro e Francesco

Ravioli Maremmani with sage and butter:

Ravioli made with very thin pasta filled with sauté spinach, goat ricotta cheese, parmesan and essence of sage

A Tribute to tradition:

stewed Hare with porcini mushrooms cooked in vine leaves

“Tiramisù”

Savoiaro biscuits, coffee sauce

natural Tahiti vanilla and mascarpone custard, dark chocolate

Matching of three wines to the proposed menus € 19

OUR GREAT CLASSICS € 60

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

Chicken giblets in Vin Santo's sauce with chard's flan

Yellow potatoes and saffron's gnocchi with Muzzle of beef sauce, Parmesan cheese and deep fried mushrooms

Grilled Pomarancino lamb (free range local breed) with light aromatic sauce, sweet and sour shallot and “toscanelli” beans

Dessert by our pastrychef

Four wines paring with suggested menus € 26

APERITIF

Franciacorta Saten 6 €

Sheperd dry -house cocktail- 7 €

(sheperd liquor, gin, Martini dry, lemon)

Chianti Gin & Tonic 7 €

(Senensis Gin, Mediterranean tonic water, lemon, sage)

STARTERS 16 €

Ham & Ham

Ham from “Cinta Senese” pig and Ham D’Osvaldo (Friuli) with olives sweet and sour vegetables and horseradish

(1-7-9)

Tartare of I.G.P. Chianino beef, Porcini mushrooms, raspberry and calamint

(10)

Chicken giblets in Vin Santo's sauce with chard's flan

(1-3-7-12)

Green tomatoes following the Visman Family's recipe with red wine, pine nuts and grapes

(1-8-12)

“Pane, orto, e fantasia”

Tasty delicacies of Summer season 18 €

(1-3-4-5-7-9)

PRIMI PIATTI 18 €

Risotto Carnaroli with eggplant, burrata tomato confit and basil

(7)

Ravioli filled with stewed hare, caramellized onion and warm pecorino cheese mousse

(1-3-7-9-12)

Home made Spaghetti mixed with grape juice with pigeon's sauce its own sliced brest and walnuts

(1-8-9)

Yellow potatoes and saffron's gnocchi with Muzzle of beef sauce, Parmesan cheese and deep fried mushrooms

(1-3-5-7-9)

Ravioli Maremmani with sage and butter:

Hand made Ravioli with very thin pasta, filled with sauté spinach, goat ricotta cheese, Parmigiano cheese and essence of sage

(1-3-7)

SECONDI PIATTI 25 €

I.G.P. Chianina beef cooked on wood fire:

Fiorentina T-bone steak 75 € per Kg for 2/3 people

Sirloin steak 70 € per Kg for 2 people

Tagliata with aromatic herbs 25 €

(4)

Duck leg with grape sauce, baked pepper salad and hazelnuts and liver rocher

(7-8-12)

Grilled Pomarancino lamb (free range local breed) with light aromatic sauce, sweet and sour shallot and “toscanelli” beans

(12)

Pigeon perfumed with Marsala wine and spices caramelized figs and spinach

(half 18 € whole 30 €)

(10-12)

A Tribute to tradition:

stewed Hare with porcini mushrooms cooked in vine leaves 32 €

(9-12)

The Rooster “Ficatum” (Free range breed of chicken):

Simply grilled with onions cooked under ashes, grilled potatoes and zucchini

This dish comes served for 2 people (€ 25 per person)

(-)

Zucchini flowers filled with carrots and ricotta cheese with zucchini sauté with mint 18 €

(3-7)

OUR SELECTION OF CHEESE 16 €

It's the effort of an research in Tuscany and other regions.

We choose small producers because we believe that only with the use of raw milk can cheese maintain the flavour and perfume of the area it comes from

All our breads are home made and prepared with ancient cereals and millstone flours

Many of our proposals of these menu can be gluten free

Naturized water 1.0,75 3 €

Espresso 3 €

Cover charge, homemade bread, EVO oil 3 €

LIST OF ALLERGENIC INGREDIENTS

- 1- Cereals containing gluten and by-products
- 2- Crustaceans and products based on shellfish
- 3- Eggs and by-products
- 4- Fish and products based on fish
- 5- Peanuts and peanut-based products
- 6- Soy and soy-based products
- 7- Milk and dairy products (lactose included)
- 8- Fruits in shell and their by-products
- 9- Celery and products based on celery
- 10- Mustard and mustard-based products
- 11- Sesame seeds and sesame seeds-based products
- 12- Sulphur dioxide and sulphites
- 13- Lupine and lupine-based products
- 14- Molluscs and products based on molluscs

ASK TO THE STAFF FOR FURTHER INFORMATION