

Here's our selection of unusual, curios, seasonal Tuscan & Florentine traditional dishes, prepared with ingredients 99% made in Toscana. We aim to bring back rural cuisine to the city

Starters

Boiled veal stuffed chicken neck with home-made sweet&sour vegetables, mayo and green sauce	€ 12,00
Salad of marinated zucchini, local sundried tomatoes, roasted Ferrandina black olives SlowFood Presidium and toasted pinenuts	€ 13,00
Home-made goat cheese mousse stuffed savory cream puffs with mashed eggplant	€ 11,00
Perch bass tartare with fresh peach and its own citronnette	€ 14,00
Carpaccio of smoked ill with seasonal green salad	€ 14,00
Tremendous board of unusual, curious, traditional and local charcuterie and cheese with coccoli, artisanal jam of fruit and vegetables and local honey (min. 2 guests serving)	€ 55,00
<u>Charcuterie only with coccoli - Cheese only with jams and honey</u>	€ 29,00

Pasta & Rice

Hand-made picci with cream of Aglione della Valdichiana sauce	€ 14,00
Risotto with tench ragout and trout caviar	€ 13,00
Ricotta & lemon rind stuffed ravioli with mint flavored zucchini sauce	€ 13,00
SlowFood Presidium Testaroli with EVO, shaved pecorino cheese and toasted, crumbled SlowFood Presidium chestnut bread croutons	€ 13,00
Hand-made ricotta & orange peel stuffed Tortelli from with tarragon flavored wild boar white ragout	€ 14,00

Main Courses

Oven baked deboned and rolled free range rabbit with roasted seasonal vegetables	€ 21,00
Parsley & garlic mashed potatoes stuffed whole tench with catalana salad of seasonal vegetables	€ 18,00
Pan seared, sliced Chianina skirt steak with fresh tomatoes salad	€ 18,00
Millefeuille of roasted eggplant, fresh sliced tomato, pecorino cheese mousse and basil flavored EVO	€ 16,00
Roasted free range local lamb, lemon & egg sauce with parsley and garlic flavored diced sauteed eggplant	€ 19,00
Traditional Casentino stew of chicken, goose, rabbit and pigeon with toasted bread and cannellini beans	€ 19,00

Side Dishes

Mixed seasonal salad	€ 5,00
Parsley and garlic flavored diced sauteed eggplant	€ 6,00
Sauteed spinach	€ 6,00
Deep fried local courgette	€ 7,00
Sauteed green beans with tomato sauce	€ 7,00

Cover Charge € 3,50; Water 0,75 lt. € 2,00; Caffè Illy € 2,00; Soft drinks € 3,50; Artisanal beer € 6,50; Liquor € 4,00