

ANTIPASTI

STARTERS

importante: per allergie alimentari , si prega di chiedere al personale .
important : for food allergies, please ask our staff for assistance

Menu capodanno 2026

Frittura di Gamberi e Calamari

Golden-fried shrimp and tender calamari
served with a side of lemon

20€

Antipasto Toscano Tradizionale

A curated selection of Tuscan cured meats and
cheeses, served with crispy polenta and fried
coccoli

20€

Gran Tagliere delle Feste Consigliato x 2

A complete tasting platter featuring: Crispy
fried shrimp and calamari, premium Tuscan
cheeses, golden polenta, warm "coccoli" dough
balls, and mix tuscan salami and ham

30€

PRIMI PIATTI

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Ravioli al Ragù Bianco di Chianina

ravioli topped with a delicate white ragù made from world-renowned Chianina beef.

20€

Pici al Cinghiale

Traditional hand-rolled thick pasta with a robust and savory wild boar sauce.

18€

Tortelli al Tartufo e Crema di Pecorino

Handmade stuffed pasta served in a velvety Pecorino cheese cream, topped with fragrant black truffle.

20€

Paccheri ai Gamberi e Zafferano

Large pasta tubes with fresh shrimp in a rich and aromatic saffron cream sauce.

25€

SECONDI PIATTI

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Peposo alla Fornacina con Purè di Patate

Traditional Tuscan slow-cooked beef in a rich black pepper and red wine sauce, served with creamy mashed potatoes.

28€

Ossobuco di Vitello con Riso ai 4 Formaggi

braised veal shank served alongside a rich and creamy four-cheese risotto.

30€

Filetto al Tartufo

Premium beef fillet steak, expertly seared and finished with a luxurious black truffle sauce and pecorino cheese sauce.

35€

Orata al Cartoccio con Patate

Fresh Sea Bream baked in parchment paper with aromatic herbs and thinly sliced potatoes to preserve all its natural flavors.

30€

Bistecca alla Fiorentina (Per 2 persone)

The iconic Tuscan T-bone steak, grilled to perfection.

Ideal for sharing

70€