

Menu

Appetizers

Roman-Style Artichokes 	18 €
<i>Confit Artichokes with crispy Jerusalem Artichoke chips and creamy Cheese fondue</i> "Premium Cheese Award 2019" (7,12)•	
Moscardini Fish Stew	17 €
<i>Stewed baby Octopus Soup with Tomatoes, Capers, and Taggiasca Olives</i> on whole wheat Bread croutons (1,2,4,5,6,8,9,10,12,14)•	
Tuna Tartare	18 €
<i>Tuna Tartare with Purple Cabbage Julienne and Wasabi Mayonnaise</i> (1,2,3,4,6,7,8,10,11,12,14)•	
Fried Seafood	19 €
<i>Fried Calamari, Shrimp, and Anchovies, served with a Citrusy Lime Mayonnaise</i> (1,2,3,4,6,7,8,10,12,14)•	
Grandma's Meatballs	15 €
<i>Meatballs Fried and repassed in classic Tuscan Pomarola</i> (1,3,6,7,8,9,10,12)	
Coccoli with Jamón Ibérico	16 €
<i>Fried Coccoli with Jamón Ibérico and Crescenza Cheese with Extra Virgin Olive Oil</i> (1,6,7)	
Tasting San Frediano	17 €
<i>Tasting of typical Tuscan Casentino "Le Selve di Vallolmo" cold cuts,</i> <i>Coccoli, Cheeses, Stracchino Cheese and Homemade Vegetable Giardiniera</i> (1,4,7,8,9,10,12)	
	25 € for two person

First Courses

Spaghetti “alla Chitarra” with 4 Tomatoes 	16 €
<i>Fresh Spaghetti with four types of Tomato: Yellow and Red Cherry Tomatoes, San Marzano Tomatoes, “Grappoli” Tomatoes and Basil</i> (1,3,7,8,9,10)	
Purple Potato Gnocchi 	19 €
<i>Purple Potato Gnocchi on Yellow Pumpkin Cream and Blue Cheese Fondue from “Valle de’ Magi” and crunchy Seeds</i> (1,3,5,6,7,8,9,10,12)•	
Tagliatelle with Porcini Mushrooms 	21 €
<i>Fresh tagliatelle with Porcini Mushrooms and Catmint</i> (1,3,5,7,8)•	
Handmade Tortelli with Truffles 	21 €
<i>Tortelli stuffed with Burrata Cheese sautéed with Cheese, Pepper, and seasonal Truffles</i> (1,3,6,7,8,9,10,12)	
Fresh Spaghetti with Clams and Bottarga	21 €
<i>Spaghetti “alla chitarra” with Shelled Clams, Lemon, and Mullet bottarga</i> (1,2,3,4,6,8,12,14)•	
Pici Cacio e Pepe with Red Shrimp	22 €
<i>Pici with Cheese and Pepper with a fresh and citrusy Red Shrimp Tartare of Mazara del Vallo with Lime</i> (1,2,4,7,8,9,11,12,14)•	
Paccheri with Carbonara	18 €
<i>Paccheri Pasta with Carbonara and Grigio del Casentino Guanciale</i> (1,3,5,6,7,8,9,10,12)	+ Truffle 3 €
Risotto Milanese	20 €
<i>Milanese Risotto with Veal Ossobuco Ragù and Lemon Gel</i> (3,5,7,8,9,10,12)•	
Maremma Ravioli with Wild Boar	20 €
<i>Classic Maremma Ravioli stuffed with Ricotta and Swiss chard, served with Wild Boar sauce Imprunetina Style</i> (1,3,6,7,8,9,10,12)•	

Main Courses

Chickpea Cream

23 €

Spiced Chickpea cream served with fried Eggplant, Pumpkin, and Pomegranate (1,11,13)•

Grilled Sea Bass

29 €

Grilled Sea Bass on a bed of Mashed Potatoes with Extra Virgin Olive Oil and pan-fried Artichokes (1,4,6,7,8,9,10)•

Galician-Style Octopus

31 €

Soft Octopus with Mashed Potatoes, Sweet Paprika, Saffron, Peppers and Chorizo. Revisited from Spanish tradition. (2,4,5,6,7,8,9,11,12,14)•

Beef Cheek Dish

29 €

Low-temperature cooked Beef Cheek with mashed Yellow Pumpkin, Green Sauce, and Purple Potato Chips (1,3,4,7,8,9,10,12)•

Veal Cutlet

30 €

Crispy Breaded Veal Cutlet, served with julienne of Purple Cabbage, Potato Chips and Homemade Mayonnaise (1,3,5,6,8,9,10)

From the Grill

Beef Tagliata

31 €

Classic Grilled Beef Tagliata served with Novelle Potatoes and Porcini Mushrooms (12)•

Florentine Steak *(Recommended for two people)*
Grilled Scottona Steak (1,3kg) with Seasonal Side Dishes (1,3,4,7,8,9,10,12)

75 €

Traditional Sides

<i>Potato Chips</i> (5)	8 €
<i>Potato Chips and Truffle</i> (5,11)	11 €
<i>Roasted Potatoes</i>	8 €
<i>Mashed Potatoes with Extra Virgin Olive Oil</i> (7)	8 €
<i>Mashed Potatoes with Extra Virgin Olive Oil and Truffles</i> (7,11)	11 €
<i>Baked beans</i> (13)	8 €
<i>Sautéed Escarole</i>	8 €
<i>Fried Porcini Mushrooms</i> (1,3)	12 €

For intolerances and allergies, please contact the waitstaff. Due to the layout of the premises, cross-contamination of gluten and other allergens is possible. Legend of food allergen codes:

1 - Gluten	6 - Soy	11 - Sesame seeds
2 - Crustaceans	7 - Lactose	12 - Sulphur dioxide and sulphites
3 - Eggs	8 - Nuts	13 - Lupines
4 - Fish	9 - Celery	14 - Molluscs
5 - Peanuts	10 - Mustard	

• Some products may be of frozen origin depending on market availability.