

STARTERS

- TASTING FROM POGGIOVALLE CHEESES** € 14.00
crescenza, cow's milk caciotta, ricotta and primo sale cheese,
served with our homemade jams and sweet and sour vegetables (7)
- SELECTION OF TRADITIONAL CURED MEATS**..... € 18.00
Tuscan ham, capocollo, finocchiona, pork dried sausage,
pink pepper flavoured ham julienne (1,7)
- MARINATED CARPACCIO***..... € 14.00
with balsamic vinegar cream and parmesan cheese (7)
- CHIANINA TARTARE** € 12.00
hand-cut with egg yolk and crispy wafer
(Central Apennines white beef) (1,3,4,9,10,11)
- TUSCAN PÂTÉ**..... € 10.00
with toasted bread croûtons (1,4,8)

FIRST COURSES

- WILD BOAR STUFFED CAPPELLACCI ***..... € 16.00
with raspberry and red onion mousse (1,3,7,9,12)
- POTATO GNOCCHI*** € 16.00
with Cinta Senese white ragoût and porcini mushrooms (1,3,7,12)
- PICI CACIO E PEPE*** € 14.00
with Pancetta crumble (1,3,7)
- CAULIFLOWER CREAM**..... € 12.00
with sweet and sour vegetables (7,12)
- EGG TAGLIATELLE*** € 14.00
with our Chianina homemade ragoût (1,3,9)
- ANCIENT WHEAT "CAPPELLI" FUSILLI / PENNONI**..... € 12.00
with our Chianina homemade ragoût (1,9)

SECOND COURSES

CINTA SENESE PORK SAUSAGE* € 18.00

50 cm skewer chargrilled, served with mixed salad, fruit and apple vinegar ⁽¹²⁾

VENISON PEPOSO* € 18.00

stewed Venison with black pepper and red wine ^(7,9,12)

PORK NECK SKEWER* € 14.00

with chestnuts and primo sale cheese ⁽⁷⁾

FROM OUR BARBECUE

Vitellone Bianco dell'Appennino Centrale IGP



We only use **5R certified Chianina breed** meat, which indicates farms in central Italy that comply with strict criteria of **animal welfare, controlled feeding and complete traceability.**

CHIANINA T-BONE STEAK	€ 7,50 per 100 grams
TOMAHAWK CHIANINA STEAK	€ 7,00 per 100 grams
CHIANINA RIB-EYE STEAK	€ 7,00 per 100 grams

SIDE DISHES

CARDONCELLI MUSHROOMS € 7.00

from Fratelli De Veteris family farm ⁽¹²⁾

SAUTÉED CHICORY* € 6.00

CABBAGE € 6.00

with berries, toasted almonds and raspberry vinegar ^(8,12)

POTATOES WITH SALT CRUST € 6.00

ALLERGENS 1. Gluten 2. Shellfish 3. Egg 4. Fish 5. Peanuts 6. Soy 7. Mlk 8. Nuts 9. Celery
10. Mustard 11. Sesame seeds 12. Sulphur dioxide and sulphites 13. Lupins 14. Molluscs.

If you suffer from food allergies or intolerances, please report this to our staff.
Please note that it is not possible to avoid a cross-contamination.

* Products marked with an asterisk may be frozen according to availability and seasonality.

We also inform you that some fresh or semi-finished products, of animal or vegetable origin, as well as fishery products administered raw, are subjected to rapid blast chilling to ensure quality and safety, as described in the HACCP Plan pursuant to Reg. CE852/04 and Reg. CE853/04.

One of our staff in charge is at your disposal to provide any support or additional information regarding the food products mentioned above.