

STARTERS

Tuscan Selection of Cured Meats and Cheeses

Selection of Tuscan cured meats, pecorino cheeses, and traditional Pisan crostini with chicken liver pâté and new-season extra virgin olive oil

1-7-*

Marinated Black Angus Beef Carpaccio

With rocket leaves, cherry tomatoes, aged Grana Padano and balsamic dressing

12

Seasonal Vegetable Flan

Served with warm Parmigiano Reggiano DOP cream and chickpea hummus

3-7

Warm Gourmet Caprese

Buffalo mozzarella DOP with lightly maizena-gratinated tomatoes and basil pesto drops

7-8

Chef's Crispy Cod in Craft Beer Marinade

Served with Tropea onions

1-3-4-12-* -#

Lightly Spicy Baby Octopus Stew

Served with garlic-rubbed Tuscan crostini and chives

1-4-* -#

PASTA & FIRST COURSES

Traditional Mugello-style tortelli

Fresh pasta filled with potatoes, served with beef and local pork ragù

1-3-7-9

Fresh Paccheri pasta with duck ragù

Pasta with hand-chopped duck ragù

1-3-9-* -#

Fresh Spaghetti with Sea Bream

With sea bream fillets, cherry tomatoes, capers and Riviera olives

1-4-* -#

Creamy Gnocchi with Gorgonzola and Walnuts

Handmade potato gnocchi in a creamy blue cheese sauce and walnuts

1-7-8-*

Fresh Paccheri with Tomato Sauce

Fresh pasta with tomato sauce

1-*

GRILLED SPECIALITIES

Grilled Sliced Beef

250g With rosemary and extra virgin olive oil

€ 20.00

Grilled Cinta Senese Pork

Marinated with juniper, pepper, sage, rosemary, garlic and white wine

12

Grilled Chicken

Rosemary-scented with light Sorrento lemon emulsion

€ 14.00

BURGERS

Classic Beef Burger

130g Piedmontese beef patty, crispy bacon, cheese, tomato, lettuce and barbecue sauce

1-7-*

Vegetarian Burger

Plant-based patty with grilled courgette, chickpea hummus, caramelized onions and walnuts

1-8-* -#

Fish Burger

Fresh fish patty, courgette, tomato, lettuce and soy dressing

1-4-6-* -#

MAIN COURSES

Peposo

(Traditional Tuscan Beef Stew) Slow-cooked beef stew with black pepper and Chianti red wine

9-12

Mediterranean Baked Sea Bass/Sea Bream

With cherry tomatoes, olives and capers

4

Oven-Baked Sea Bass or Sea Bream

Served with shredded potatoes

4

SIDE DISHES

Sautéed leafy greens

€ 5.00

Roasted potatoes

€ 5.00

French fries

1

€ 5.00

Mixed salad

€ 5.00

Cannellini beans

€ 5.00

Menu

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-  Dish with meat
-  Dish with fish
-  Vegetarian Dish
-  Always Gluten-free

* Gluten-free option available for dishes marked * (Allergen 1) + 2€

May contain previously frozen ingredients

Nb Most dishes can be adapted to be gluten-free

Nb2 Please always inform our staff of any allergies or dietary requirements

Nb3 While we take great care, cross-contamination cannot be entirely excluded