

Dinner Menu

40 Euros per person/ 20 Euros for children under twelve (5 Euro supplement for seafood secondo)

Please choose one dish each from the Antipasti, Primi, Secondi and Dolci. Special dietary requests can be accommodated.

Served with still and sparkling water, soft drinks (upon request), red and white wine, coffee, after dinner liquor

Antipasti (served with Prosecco):

- **Insalata Caprese** Cherry tomatoes, buffalo mozzarella and basil
- **Sformatino di Patate** Potato soufflé with cheese fondue
- **Sformatino di Spinaci** Spinach soufflé with ricotta sauce
- **Sformatino di Verdure** Vegetable soufflé
- **Tagliere Salame e Prosciutto** Assortment of Tuscan salami, prosciutto, fresh and aged pecorino with fig jam, honey and walnuts
- **Tagliere Finocchiona e Capocollo** Assortment of fennel salami, capocollo, fresh and aged pecorino with fig jam, honey and walnuts
- **Tagliere di Affettati Misti** Assortment of local cured meats with ricotta and fresh Stracciatella cheeses
- **Torta Salata con Asparagi** Savory asparagus tart

or

Bruschette (Select any four)

- **Alici** Anchovy and red onion
- **Aringa** Herring, cherry tomatoes, arugula, onion and balsamic vinegar.
- **Baccelli** Pea pods and fresh Pecorino cheese
- **Burrata** Burrata cheese and anchovy
- **Calda** Tomato and cheese

- **Cannellini** White beans and rosemary seasoned with Extra Virgin olive oil, salt and black pepper
- **Carciofi** Artichoke
- **Cavolo Nero** Black kale seasoned with Extra Virgin olive oil, garlic, salt and black pepper
- **Ciliegi** Cherry tomatoes and flakes of Parmigiano Reggiano cheese seasoned with Extra Virgin olive oil, salt and black pepper
- **Lardo di Colonnata** Cured pork fatback
- **Mozzarella e Speck** Mozzarella and crispy pork belly
- **“Neri”** (typical Tuscan bruschetta made with chicken liver pat , veal, capers and anchovy)
- **Porcini** Porcini mushrooms
- **Porri** Leeks and gorgonzola cheese seasoned with Extra Virgin olive oil, salt and black pepper
- **Radicchio** Red radicchio, taleggio cheese and walnuts
- **Salmone** Salmon, butter and lemon
- **Taccole** Pea
- **Tartufo** Extra Virgin olive oil and white truffle
- **Tonno, Fagioli e Cipolla** Tuna, white beans and red onion

Primi Piatti:

- **Pappa al Pomodoro** Bread and tomato soup
- **Minestra di Pane** Tuscan bread vegetable soup
- **Fusilli al Pesto** Fusilli with basil pesto
- **Lasagne al Rag ** Meat Lasagna
- **Pennette con Pistacchi Pancetta e Pomodorini** Penne with pistachio, pancetta ham and cherry tomatoes
- **Pennette al Pomodoro** Penne with tomato sauce
- **Pennette con Taleggio e Cavolo Nero** Penne with Taleggio cheese and kale
- **Pennette con Verdure Miste** Penne with mixed vegetables
- **Pici Aglio, Olio e Peperoncino** Thick pasta, with garlic, oil, pepper flakes, burrata cheese and croutons

- **Rigatoni con Pesto di Baccelli** Rigatoni with bean pesto
- **Spaghetti alla Chitarra con Vongole e Pomodorini** Spaghetti with clams and cherry tomatoes
- **Tagliatelle al Ragù Bianco di Chianina** Tagliatelli pasta in a white Chianina beef sauce
- **Tagliatelle con Funghi, Noci e Pomodorini** Tagliatelle with mushroom, walnuts and cherry tomato
- **Tortiglioni con Tonno e Mandorle** Pasta tubes with tuna and almonds
- **Gnocchi al Ragù di Coniglio** Potato gnocchi with rabbit sauce
- **Gnocchetti con Erbette** Gnocchi with herbs
- **Risotto con Asparagi Selvatici e Robiola** Risotto with wild asparagus and soft cheese

Secondi Piatti:

- **Coniglio Ripieno con Patate Arrosto** Stuffed rabbit with oven roasted potatoes
- **Spezzatino di Chianina con Patate in Umido** Beef stew with potatoes
- **Tagliata al Rosmarino** Sliced steak with rosemary and arugula
- **Tagliata al Pepe Verde** Sliced steak with green peppercorn and mixed salad
- **Arrosto Misto con Verdure Miste** Roast chicken and duck with mixed roasted vegetables
- **Pollo alla Cacciatora** Chicken “hunter style” with spinach
- **Salsiccia con Fagioli all’Uccelletta** Sausage with baked white beans
- **Arista Arrosto con Cipolline Borretane in Agrodolce** Roast pork with sweet and sour onions
- **Filetto di Maiale con Bietole** Pork chop with chard
- **Fegatelli Arrosto con Spinaci** Roast liver with spinach
- **Baccalà alla Livornese con Ceci** Salt cod “Livorno Style” with chick peas

- **Filetti di Merluzzo in Forno con Pomodorini e Olive Nere** Filet of fresh cod with cherry tomatoes and black olives
- **Orata al Cartoccio** Gilt sea bream steamed in parchment
- **Seppie con Piselli in Umido** Stewed Octopus with peas
- **Totani e patate** Squid and potatoes

Dolci:

- **Gattò** Gateaux with pastry cream
- **Zuppa Inglese** Trifle with sponge cake and cream
- **Tiramisù**
- **Cantucci con Vin Santo** Almond biscuits with saint's wine
- **Millefoglie con Crema Chantilly** Napoleon with Chantilly cream
- **Panna Cotta con Salsa di Fragole** Baked custard with strawberry sauce
- **Torta di Mele** Apple torte
- **Torta della Nonna** Torte with cream and pine nuts
- **Crostata con Marmellata di Fichi** Fig tart
- **Tortino al Cioccolato Caldo con Gelato al Fiordilatte** Molten chocolate with ice cream
- **Focaccia Senese** Almond discs stuffed with cream

Pizza

40 Euros per person/ 20 Euros for children under twelve.

An additional 50 Euros will be added to the total cost to cover the purchase of wood and the chef's preparation time.

Served with still and sparkling water, soft drinks (upon request), beer (red and white wine upon request), coffee and after dinner liquor

Antipasto

Selected Cheeses and Local Cured Meats Served with Prosecco

Pizza

Served with french fried potatoes and toppings of your choice (tomato sauce, mozzarella, sausage, tuna, capers, anchovies, ham, spicy salami, prosciutto, vegetables, etc.)

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