

Here's our selection of unusual, curios, seasonal Tuscan & Florentine traditional dishes, prepared with ingredients 99% made in Toscana. We aim to bring back rural cuisine to the city

Starters

Chianina beef terrine with home-made sweet&sour vegetables and green sauce	€ 13,00
Stewed snails in light spicy tomato sauce	€ 9,50
Trout nibbles and breadcrumbs with sauteed spinach and egg&lemon sauce	€ 12,00
Millefeuille of Ribollita	€ 11,00
Home made cream puffs with pecorino cheese mousse and chicory puree	€ 11,00
Artichokes, potatoes and bufalo Caciocavallo timbale with artichoke purée	€ 13,00

Pasta & Rice

Paccheri of organic black rice and fava flour with freshwater fish ragout	€ 13,00
Risotto with wood pigeon ragout	€ 12,00
Artisanal potatoes gnocchi with blu goat cheese fondue, caramelised pear and walnuts	€ 13,00
Fresh egg tagliatelle with pheasant ragout	€ 12,00
Spaghetti with khale pesto, pecorino cheese fondue and almonds	€ 13,00

Main Courses

Deer, hare and wildboar traditional stew with toasted bread and Zolfini beans	€ 19,00
Deep fried boneless freshwater fish bites and seasonal vegetables with home-made mayo	€ 18,00
Traditional, sage flavored pork liver with apple and mustard sauce and crunchy salad of seasonal broccoli and cabbage	€ 16,00
Roasted celeriac fillet with vegetarian demi-glace and sauteed crumbled cauliflower with almonds	€ 15,00
Grandma classic stewed sheep with sauteed chicory	€ 17,00
Slow cooked white veal ossobuco with crushed boiled potatoes	€ 19,00

Side Dishes

Spicy sauteed broccoli	€ 4,50
Zolfini beans in EVO	€ 8,50
Sauteed sour spinach	€ 4,50
Rosemary flavored roasted potatoes	€ 4,50
Fried artichokes & thistle	€ 9,00

Cover Charge € 3,00; Water 0,75 lt. € 2,00; Caffè Illy € 1,50; Soft drinks € 3,50; Artisanal beer € 6,50; Liquor € 4,00