

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

- Warm Chianina beef terrine with home-made sweet&sour vegetables, mayo and green sauce € 13,00
- Deep fried polenta crostini with Mugello chestnuts and Lardo di Colonnata € 12,00
- Traditional Casentino soup of pumpkin and borlotti beans with SlowFood chestnut bread croutons € 11,00
- Stewed snails in light spicy tomato sauce € 9,50
- Vernaccia boozed sturgeon nibbles with sauteed spinach € 13,00
- Home made cream puffs with pecorino cheese mousse and sauteed chicory sauce € 11,00

## Pasta & Rice

- Pappardelle with deer ragout € 12,00
- Risotto with pumpkin, local blu cheese and toasted almonds € 13,00
- Artisanal potatoes gnocchi with freshwater fish ragout € 12,00
- Hand-made artichokes and sheep ricotta stuffed ravioloni with chickpea purée and crunchy Tarese SlowFood € 14,00
- Spaghetti with khale pesto of San Rossore Pinenuts and cod flakes € 13,00

## Main Courses

Slow cooked white veal ossobuco with its own gremolade and crushed boiled potatoes in EVO	€ 21,00
Deep fried boneless freshwater fish bites and seasonal vegetables with home-made mayo and anchovies sauce	€ 17,00
Traditional, sage flavored pork liver with crunchy seasonal salad and apple&mustard sauce	€ 16,00
Roasted pumpkin wedges with ginger flavored carrot puree and cabbage sauteed in organic vinegar	€ 16,00
Grandma classic stewed sheep with sauteed chicory	€ 18,00
Stewed pheasant with celeriac purée	€ 18,00

## Side Dishes

Mashed celeriac purée	€ 5,00
Zolfini beans in EVO	€ 8,00
Sauteed swiss chard	€ 5,00
Deep fried artichokes	€ 9,00
Rosemary flavored roasted mountain potatoes	€ 5,00

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