

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 lavender flavored polenta crostini with Mugello chestnuts and Lardo di Colonnata € 12,00
- Creamy soup of pumpkin with SlowFood presidium chestnut bread croutons € 11,00
- Stewed snails in light spicy tomato sauce € 9,50
- Vernaccia boozed sturgeon nibbles with sauteed swiss-chard € 13,00
- Thyme & vegetables glazed two ways artiichokes with deep fried egg yolk € 13,00

Pasta & Rice

- Pappardelle with deer ragout € 13,00
- Risotto with khale sauce, goat cheese fondue and toasted almonds € 13,00
- Artisanal potatoes gnocchi with freshwater fish ragout and hay powder € 12,00
- Hand-made artichokes and sheep ricotta stuffed XXL cappelletti with checkpea purée and crunchy Tarese SlowFood presidium € 14,00
- Hand-made Tortelli from Mugello with duck ragout € 14,00

Main Courses

Slow cooked white veal ossobuco with its own gremolade and crushed boiled potatoes in EVO	€ 21,00
Traditional freshwater fish soup with toasted bread slice	€ 18,00
Sage flavored pork liver with crunchy seasonal salad and apple&mustard sauce	€ 16,00
Orange and vegetables glazed celeriac fillet with ginger flavored mashed pumpkin	€ 16,00
Grandma classic stewed sheep with sauteed chicory	€ 18,00
Traditional Maremma stew of venison, deer and wild boar with SlowFood presidium Zolfini beans and toasted bread slice	€ 19,00

Side Dishes

Sauteed spicy broccoli	€ 5,00
Zolfini beans in EVO	€ 8,00
Sauteed swiss-chard or chicory	€ 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 Iilly € 2,00; Soft drinks € 3,50; Artisanal beer € 6,50; Liquor € 4,00