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 cusine to the city

Starters

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Boiled veal stuffed chicken neck with home-made sweet&sour vegetables, mayo and green sauce	€ 12,00
Traditional Prato fried celery sticks stuffed with ground Chianina beef served with tomato sauce	€ 12,00
Home made cream puffs with pecorino cheese mousse and sauteed chicory sauce	€ 12,00
Vernaccia boozed sturgeon nibbles with sauteed spinach	€ 14,00
Stewed snails in light spicy tomato sauce	€ 9,50
Traditional Casentino soup of pumpkin and borlotti beans with SlowFood chestnut bread croutons	€ 11,00
<u>Pasta & Rice</u>	
Tagliatelle with sesonal mushrooms	€ 14,00
Risotto with pumpkin, local blu cheese and toasted almonds	€ 13,00
Artisanal potatoes gnocchi with freshwater fish ragout and fenugreek	€ 13,00
SlowFood Testaroli with white ragout of free range rabbit and Ferandina roasted black olives SlowFood Presidium	€ 14,00

Hand-made ricotta & orange peel stuffed Tortelli from with

tarragon flavored wild boar white ragout

Main Courses

€ 14,00

Slow cooked white veal ossobuco with its own gremolade and crushed boiled potatoes in EVO	€ 24,00
Wels Catfish fillet in white wine with bread&tomato sauce and sauteed seasonal vegetables	€ 17,00
Pan seared, sliced Chianina skirt steak with fresh tomatoes salad	€ 18,00
Roasted pumpkin wedges with ginger flavored carrot puree and cabbage sauteed in organic vinegar	€ 16,00
Stewed pheasant with celeriac purèe	€ 19,00
Oven baked deboned and rolled free range rabbit with roasted seasonal vegetables	€ 21,00

Side Dishes

Roasted mountain potatoes	€ 6,00
Sauteed mixed local mushrooms	€ 8,00
Sauteed spinach	€ 6,00
Bioled Zolfini beans in EVO	€ 9,00
Celeriac purèe	€ 6,00

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