

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

Warm Chianina beef terrine with home-made sweet&sour vegetables, mayo and green sauce

€ 14,00

Deep fried levander flavored polenta crostini with Mugello chestnuts and Lardo di Colonnata

€ 13,00

Thyme & vegetables glazed two ways artichokes with deep fried egg yolk

€ 14,00

Slow Food Presidium marinated tench bites with sautéed 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

## Pasta & Rice

Pappardelle with hare ragout

€ 14,00

Risotto with pumpkin, local blu cheese and toasted almonds

€ 14,00

Artisanal potatoes gnocchi with freshwater fish ragout and fenugreek

€ 13,00

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

€ 24,00

Freshwater whitefish meatballs in tomato sauce with stewed artichokes

€ 18,00

Sage flavored pork liver with crunchy seasonal salad and apple&mustard sauce

€ 18,00

Roasted pumpkin wedges with ginger flavored carrot puree and cabbage sauteed in organic vinegar

€ 16,00

Stewed pheasant with celeriac purée

€ 19,00

Grandma classic stewed sheep with sauteed chicory

€ 21,00

## Side Dishes

Rosemary flavored roasted mountain potatoes

€ 6,00

Deep fried artichokes

€ 9,00

Sauteed spinach or chicory

€ 6,00

Sauteed spicy broccoli

€ 6,00

Mashed celeriac purée

€ 6,00