

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	€ 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 chickpea 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