

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 polenta crostini with Lardo di Colonnata and khale purée € 13,00

Thyme & vegetables glazed two ways artichokes with deep fried egg yolk € 14,00

Ginger flavored freshwater fish soup € 13,00

Stewed snails in light spicy tomato sauce € 9,50

Creamy Mugello chestnut soup € 12,00

Pasta & Rice

Pappardelle with hare ragout € 14,00

Risotto with wild pigeon ragout pan-seared, sliced breast € 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

Spaghetti with khale & walnuts pesto and crunchy khale leave € 13,00

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	€ 17,00
Cheakpeas and spinach cacciucco with deep fried polenta crostone and poached egg	€ 16,00
Deer, venisson and wildboar traditional stew with toasted bread and cannellini beans	€ 19,00
Grandma classic stewed sheep with sauteed chicory	€ 18,00

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
Mixed fresh, seasonal salad	€ 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