

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
Traditional souther Tuscany freshwater fish soup with seasonal vegetables and toasted bread slice	€ 13,00
Stewed snails in light spicy tomato sauce	€ 9,50
Creamy soup of porcini mushrooms and bread croutons	€ 13,00
Vinsanto flavored chicken liver and kidney patè with home-made panbrioche and jam	€ 13,00
Creamed codfish with polenta crostini	€ 14,00

Pasta & Rice

Artisanal bread gnocchi with freshwater fish ragout and fenugreek	€ 13,00
Hand-made tagliatelle with porcini mushrooms	€ 15,00
Risotto with pumpkin, local blu cheese and toasted almonds	€ 14,00
Hand-made ricotta & orange peel stuffed Tortelli with tarragon flavored deer white ragout	€ 15,00
SlowFood Presidium Testaroli with courtyard white ragout and black olives	€ 14,00

Main Courses

Roasted free range baby goat, lemon&egg sauce with roasted new potatoes	€ 21,00
Boiled Wels catfish with its own stock and home made marinated celeriac carpaccio, mayo and green sauce	€ 18,00
Pan seared Chianina beef skirt steak with sauteed porcini mushrooms	€ 20,00
Roasted pumpkin wedges with ginger flavored carrot puree and cabbage sauteed in organic vinegar	€ 17,00
Stewed pheasant with celeriac purée	€ 19,00
Slow cooked white veal ossobuco with its own gremolade and crushed boiled potatoes in EVO	€ 24,00

Side Dishes

Rosemary flavored roasted new potatoes	€ 6,00
Sauteed local mushrooms	€ 9,00
Sauteed spinach	€ 7,00
Boiled local cannellini beans in EVO	€ 6,00
Mashed celeriac purée	€ 7,00

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