

*A collection of Tuscan and Italian dishes made with excellent ingredients
and driven by the seasons*

Starters

Broccoli flan, creamed Parmigiano Reggiano and toasted Piedmont hazelnut D.O.P.	€ 9,50
Hand-made burrata from Andria with fresh chicory hearts salad in Laudemio olive oil	€ 13,00
Eggplant caponata with burrata from Andria and sage pesto	€ 13,00
Grilled octopus with Jerusalem artichoke purée and caramelized Piccadilly tomatoes	€ 14,00
Fresh mediterranean tuna tartare with marinated onions, capers, taggiasca olives and fresh chily	€ 15,00
Selection of Tuscan organic charcuterie, traditional tomato bruschetta and Cinta Senese liver crostini with vegetables in olive oil	€ 16,00
Tuscan organic cured ham, fresh artichokes and buffalo mozzarella D.O.P.	€ 15,00

First Courses

Yellow pumpkin stuffed Tortelli with Amaretti and sage sauce	€ 13,00
	Small € 11,50
Artisanal tagliolini, shaved Tuscan seasonal truffle and home made truffle butter	€ 22,00
Baby gnocchi with tiger prawns	€ 17,00
	Small € 15,50
Spaghetti mediterranean style with octopus and chily	€ 14,00
	Small € 12,50
Creamy risotto Acquerello, Special Aged, with fresh artichokes and parsley	€ 14,00
	Small € 12,50
Hand-made Pici Senesi with free range hand minced rabbit, taggiasca olives and fresh thyme	€ 13,00
	Small € 11,50
Artisanal tagliatelle, hand minced veal cheek and toasted breadcrumbs	€ 14,00
	Small € 12,50

Main Courses

Fish

Fresh mediterranean seabass with celeriac purée and artichokes	€ 26,00
Ginger marinated tuna, bay leaves flavored Zolfini beans and fresh fennel salad	€ 27,00
Mediterranean gurnard with broccoli romani and capers	€ 22,00

Meat

Slow cooking veal ossobuco and seasonal vegetables ratatouille	€ 24,00
Crusted rack of lamb with fresh herbs and creamed carrots	€ 23,00
Thyme flavored Guinea Fowl breast, chestnuts and mixed seasonal salad	€ 19,00
Beef fillet in Nipozzano wine sauce, crunchy pork cheek and fennel gratin	€ 27,00

Grilled beef specialties

Florentine style Tagliata with rosemary flavored sauteed potatoes - with Tuscan seasonal Truffle shavings	€ 23,00-€ 29,00
Bistecca alla Fiorentina: T-bone steak or Rib steak on the bone	€ 75,00-€ 65,00 per Kg.

Side dishes

Zolfini beans from d.o.p. Pratomagno with Laudemio olive oil	€ 8,00
Sauteed spinach	€ 5,00
Artichoke, eggplant and red chicory on the grill	€ 7,00
Rosemary flavored sauteed potatoes	€ 5,00
Fresh chicory hearts in Laudemio olive oil	€ 7,00
Salad of seasonal leaves, rocket and Piccadilly tomatoes	€ 5,00

Carbon filtered Water liter € 3,00; San Pellegrino/Panna € 4,00; Organic juices/coke/soft drinks € 5,00
Espresso Illy € 3,00; American coffee, cappuccino, tea, infusion € 5,00; Cover charge Lunch & Dinner € 3,00

Available, upon request, full description of every dish of the menu that may contain major allergic ingredients, as according to the E.U. Regulation 1169/2011

