

Menu à la carte

- 16 **Revisitation of the “Crostone Toscano”**
Crispy Pan Brioche with Chicken Liver Pâté and Raspberry Powder.
- 22 **Angus Carpaccio**
With truffle, Curly salad and Celery
- 17 **Grandmother Gina’s cake**
Pumpkin Tortino, fried Mushroom and Gorgonzola cream.
- 22 **Tuna Tartare**
With Guacamole sauce and fried rice noodles.
- 19 **Duck Breast**
CBT, Parmigiano sponge, Raspberry coulis, herbs Potetos puree.
- 35 **Traditional Tuscan appetizer for two people**
Chopping board composed of Ham, Salami, Fennel and Capocollo
Pecorino cheeses, mix of pickles and Tomato bruschetta.
- Chestnut soup** 18
Parmesan sauce, fried Leek and Fenel seeds.
- Wild boar Pappardelle** 19
Homemade Pasta, Wild Boar Sauce, Pecorino Foam and Laurel Powder.
- La Linguina di Bombolino** 22
Linguina pasta, Shrimps bisque and Rye Bread cream.
- Fagottini del Contadino** 20
Stuffed pasta with Pecorino cheese and Pears, San Gimignano' Saffron sauce.
- Our Risotto Since '93** 24
Risotto with Cinta Senese Ham, Zucchini and season Truffle in flakes.
- 26 **Medallions of Beef**
Bruxelles sprout, gratin Fennel and Beef jus
- 25 **La Nana**
Duck thigh CBT, Beetroot suace, baby Carrot and Broccoli.
- 26 **Black Suckin pig belly**
CBT. Radicchio sweet and sour, Pomegranade sauce.
- 24 **Squid**
Its filling, Peas in two textures and purple Potatoes puree.
- 24 **The Wild Boar**
Wild Boar, Mashed Potatoes, Cream of Red and Yellow Peppers.
- 8 x ht **Florentine steak**
cooked on the grill minimum 1.2 kg