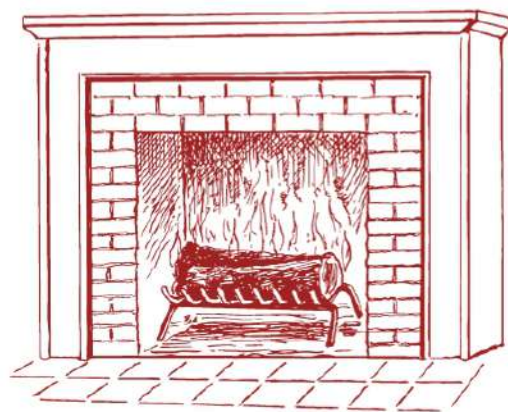


# IL FOCOLARE MONTAGNANA



*menù*

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Traditional flavors served at the table.

## *The roots, the dedication*

The restaurant was established in the immediate post-war period, initially as a wine and liquor store, transforming over the years into a restaurant, a must for lovers of true Tuscan cuisine.

For three generations, Ristorante il Focolare has been handing down its unmistakable traditional recipes, which blend simplicity and authenticity, prepared with passion, using only selected products to offer a Tuscan culinary experience as per tradition.

Only the best raw materials, chosen and carefully selected so that each flavor blends in the right way within the individual dish, using products that come from Italian farmers and breeders, committed to preserving our country's immense heritage of biodiversity.

## *The ingredients, the choices*

The oil we use for the preparations, as well as the one you find on your tables, is an Organic oil of OUR production made from olives that grow in an uncontaminated environment, pressed within 24 hours of harvesting.

The pasta we use comes from the Fabbri pasta factory, a company founded in 1893 in Strada in Chianti that produces according to artisan methods by selecting the best organic semolina and semolina.

The meats are carefully selected to continue to offer you the best choice and quality.

"The red bare-necked chicken" comes from the Cinelli farm in Montespertoli,, a company founded in 1951 and which to this day produces this prized breed without the use of antibiotics, through a slow growth over 100 days, whose diet contains cereals, soy and vitamins.

The cheeses we use, from ricotta to pecorino, come from Mount Amiata, to assure us of the valuable tradition of cheese making.

The zolfini beans come from the organic farm "Le Fontacce," an ancient Tuscan farm nestled among olive trees on one of the hills the slopes of Mount Pratomagno.

The onions, used in a variety of preparations, come from a small town a few kilometers away, Certaldo.

# Starters

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Bruschetta with lard from Camaiore

Toasted bread with chicken liver paté

Mixed cold cuts with mixed pickled vegetables

Rucola salad with Pecorino cheese and balamic vinegar from Modena

Seasonal vegetables' flan

Beef carpaccio artisan production

Beef carpaccio artisan production

# *First courses*

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Penne with minced beef and mushroom  
Pastificio Fabbri ancient grain penne pasta

Tagliatelle with Porcini mushroom

Pappardelle with Cinta Senese ragù

Spaghetti tossed in garlic oil, fresh tomato and chili

Ribollita

Typical Tuscan soup made with bread, black cabbage, beans and winter vegetables

# *Second courses*

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Focolare Beefsteak per Kg

Steak of Grigio Toscano pig

Grilled 'Collo Rosso' chicken  
Selection by Michele Cinelli

Francesina

Traditional peasant dish, beef cooked in broth and stewed in onions

Florentine stewed veal cheek

Pepero - Beef stewed in red wine, pepper, tomato and garlic

# *Our fillet steak's selection*

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Fassona

Chianina

Manzetta prussiana

Vitello nazionale Az. Agr. Romagnoli Montespertoli

# *Side dishes*

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Beans

Tossed chards

Baked or fried potatoes

Mixed or green salad

Grilled mushrooms

*"Se siete stati bene da ritornarci,  
non voglio dirvi addio,  
ma arrivederci."*

*Luigi*