Starters

MIXED STARTERS, serves two
assorted cold cuts, ricotta with confit cherry tomatoes, crostini with chicken liver pâté, house-made pickled vegetables, pecorino cheese with sweet-and-sour onions.

TOASTED BREAD WITH LARDO DI CAMAIORE

TOASTED BREAD WITH CHICKEN LIVER PATÉ

CHEESE PLATTER
with honey, caramelized onions, and fruit compote.

SELECTION OF COLD CUTS
with our homemade pickled vegetables.

SEASONAL VEGETABLE FLAN
on a cream of sweet peppers.

ARUGULA AND PECORINO SALAD
with balsamic vinegar.

Pasta

PENNE STRASCICATE
with meat sauce and porcini mushrooms.

ANCIENT GRAINS PAPPARDELLE
with cinta senese pork ragù.

PENNE WITH RICOTTA AND SPINACH CREAM, TOPPED WITH TRUFFLE

TORTELLI WITH DUCK RAGU

SAUTÉED SPAGHETTI
with garlic, chili pepper and tomatoes.

RIBOLLITA
tuscan vegetables and bread soup.

Cover Charge € 3 | We carefully select seasonal ingredients, giving preference to local products whenever possible. For information about allergens, please ask our staff, who are happy to assist you.

From the grill

FOCOLARE STEAK
per kg.

GRILLED PORK STEAK

FILLET
per 100 grams.

GRILLED CHICKEN
boneless chicken thigh.

From the kitchen

VITELLO TONNATO
served with its sauce and our pickled vegetables.

TUSCAN PEPPERY BEEF STEW IN RED WINE
served with sautéed chards or mashed potatoes.

TUSCAN SLOW-BRAISED BEEF CHEEK
served with sautéed chards or mashed potatoes.

FRANCESINA
tuscan stewed boiled beef with onions.

Side dishes

SEASONAL FRIED VEGETABLES

BOILED ZOLFINI BEANS
Le Fontacce organic farm.

SAUTÉED CHARDS

POTATOES
roasted or french fries.

PEAS SAUTÉED WITH WHITE ONION

SALAD