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SELECTION OF € 21

pecorino cheese and typical Tuscan cured meats
served with honey, caramelized red onions & jam (7 - 8)

RABBIT TERRINE € 22

green sauce (olive oil - capers - anchovies - parsley - garlic - breadcrumbs)
aged pecorino cheese crackers (3 - 7 - 9)

BEEF TARTARE € 22

crunchy zucchini - sweet and sour sauce
garlic drops (7)

SLOWLY organic egg cooked at low temperature € 21

foam of fresh pecorino cheese - glazed red onions
crunchy bread rosemary flavoured (1 - 3 - 7)

CREAMED COD citrus flavoured € 23

sour & sweet peppers - black olives powder (1 - 5 - 7 - 9)

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VEGETABLE VARIATIONS € 22

served in different consistencies (9)

MISTICANZA mixture of wild salad € 19

orange - fennels - walnuts (8)

VERDE green leaf salad - pomegranate seeds - corn - € 19

fresh pecorino cheese (7)

COVER CHARGE € 3

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ARTISANAL FUSILLI € 22

red beetroot
drops of local blue-cheese (1 - 3 - 9)

PICI (TYPICAL PIENZA PASTA) € 23

duck ragout - gravy sauce (1 - 9)

TORTELLI € 25

filled with stew oxtail
smoked potatoes foam
celery and cocoa powder (1 - 3 - 7 - 9)

MISCHIATO € 25

(TRADITIONAL NAPOLETAN VARIETY OF MIXED SHORT PASTA)

fresh fish broth
wild fennel (1 - 2 - 5 - 9 - 14)

RISOTTO € 25

wild mushrooms - smoked mozzarella
parsley powder (7 - 9)

Dear Guest, some dishes on our menu may contain ingredients or adjuvant considered allergens.
Other of them, in order to guarantee freshness & quality,
they could be subjected to a fast temperature reduction system.
Please don't hesitate to contact our staff for more info and to let advise you in the best way.
Showing You the allergens book
Allergens list: cereals containing gluten 1. crustaceans 2. eggs 3. peanut 4. fish 5. soy 6.
milk 7. fruit in shell 8. celery 9. mustard 10. sesame seeds 11.
sulphure dioxide and sulphites in concentrations above 10 mg/kg 12. lupine 13. molluscs 14.

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SUCKLING PIG belly € 25

marinated cabbage
homemade mayonese
lightly flavoured with black pepper (3)

SIRLOIN STEAK € 26

pecorino cheese fondue - truffle
potatoes brownies (7 - 9)

VEEL CHEEK € 25

creamy Jerusalem artichoke
glazed poplar mushrooms (7 - 9)

LA FIORENTINA (price each kilogram) € 58

MINIMUM 1.2 KG. TO SHARE IN 2 GUESTS

SERVED WITH

roasted potatoes and grilled vegetables

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TUNA € 27

crunchy broccoli - ponzu sauce
bagnacauda (garlic, anchovies and red wine sauce) (1 - 5 - 6 - 7)

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MILK & BISCUITS

€ 17

cocoa crumble,
breadcrumbs, hot white chocolate milk
and coffee ice cream (1 - 3 - 7 - 8)

Pairing suggested with a glass of 'La Morandina' € 8
slightly bubbled Moscato d'Asti

CANNOLO

€ 17

filled with salty caramel sauce, local ricotta mousse
and caramel ice-cream (1 - 3 - 7 - 8)

Pairing suggested with a glass of 'Florus Banfi' € 10
Moscadello di Montalcino sweet liqueur wine

WALNUTS mousse

€ 17

creamy chestnuts - figs (3 - 7)

Pairing suggested with € 15
'Amalfi Cortona Gimlet' cocktail
(Sabatini gin and homemade Amalfi's lemon cordial)

ALMOND CHOCOLATE CAKE

€ 16

fiordilatte ice-cream (3 - 7 - 8)

Pairing suggested with € 15
'Concerto Martini' cocktail
(vodka, homemade spet coffee liqueur and espresso)

C&V

€ 17

homemade cantucci (typical Siena's almonds cookies)
and vin santo liqueur (1 - 3 - 8 - 12)