

# tO stArt

SELECTION OF € 20

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

VEGETABLE VARIATIONS € 19

served in different consistencies (9)

BEEF TARTARE € 20

glazed cherry tomatoes - rucola salad  
local lard - aged pecorino cheese (7)

SLOWLY organic egg cooked at low temperature € 19

potato foam - Parmesan crackers - crispy prosciutto  
mushrooms - truffle (1 - 3 - 7)

CREAMED COD € 22

citrus flavoured - homemade soya mayo (1 - 5 - 6 - 7 - 9)

## gReens

MISTICANZA € 17

mixture of wild salad - orange - fennel - walnuts (8)

VERDE € 19

green leaf salad - pomegranate  
corn - fresh pecorino cheese (7)

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.

COVER CHARGE € 3

# tHen

HOMEMADE MACCHERONI € 20

rabbit ragout - gravy sauce  
caramellized red onions (1 - 3 - 9)

PICI (TYPICAL PIENZA PASTA) € 21

served in pecorino cheese fondue  
lightly flavoured with black pepper corns (1 - 7 - 8 - 9 - 12)

TORTELLI € 24

filled with pecorino cheese  
creamy & crunchy broad beans (1 - 3 - 7 - 9)

MISCHIATO € 25

(TRADITIONAL NAPOLETAN VARIETY OF MIXED SHORT PASTA)  
fresh clams - yellow plum tomatoes  
basil (1 - 9 - 14)

RISOTTO € 24

smoked sweet peppers  
homemade mayo anchovies flavoured  
& black olives powder (3 - 5 - 7 - 9)

## frOm tHe fArm...

SUCKLING PIG belly € 23  
arrots cream ginger flavoured  
sautéed chards (9 - 10)

SIRLOIN STEAK € 22  
green SAUCE (olive oil - capers - anchovies - parsley - garlic - breadcrumbs),  
glazed endive juniper flavoured (3 - 5 - 9)

ROASTED CHICKEN € 24  
sweet peppers cream  
Potatoes brownies rosemary flavoured (9)

LA FIORENTINA (price per kilogram) € 58  
SERVED WITH  
roasted potatoes and grilled vegetables

## ...tO thE neT

STUFFED FRESH SQUID € 26  
creamy and crunchy zucchini - toasted aromatic bread  
smoked mozzarella drops (1 - 2 - 5 - 7 - 9 - 14)

## toMorrow dieT

MILK & BISCUITS € 15  
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 € 16  
filled with salty caramel sauce, local ricotta mousse  
and salty caramel ice-cream (1 - 3 - 7 - 8)

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

PAVLOVA € 14  
meringue mint flavoured - strawberry  
lemon curd (3 - 7)

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

TORTA CAPRESE € 15  
vanille - fiordilatte ice-cream (3 - 7 - 8)

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

C&V € 17  
homemade cantucci (typical Siena's almonds cookies)  
and vin santo liqueur (1 - 3 - 8 - 12)