



# MENU

## TO GET STARTED

Jamón de bellota 100% ibérico, DOP Juan Manuel Gran selección anada 2022 € 20

Salchichón ibérico, Spicy Chorizo ibérico Juan Manuel

*Toasted bread bruschetta with fresh cherry tomatoes (1)*

Tuscan tasting € 15

*Homemade Porchetta, Capocollo and Tuscan ham refined in wine and herbs,  
Sausages, homemade salted meat with caramelized onions and salted almonds, mixed bruschetta  
(1,4,7,8,9,12)*

Beef tartare with its sauces € 16

*With ancient grain mustard, lime mayonnaise and green sauce (1,3,7,10)*

Large vegetables dish € 12

*Assortment of vegetables with different cooking methods. (3,7)*

Oyster of the Poor € 15

*Cantabrian anchovies, toasted bread slices, curl of French butter, grilled pepper. (3,7)*

Vitel Tonnè € 15

*Veal with tuna sauce, caper berries and sweet and sour onion (3,4,9,12)*

Gazpacho € 15

*Cold fresh tomato soup with fresh vegetables dices and burrata (7,12)*

Saladier flan € 12

*Seasonal vegetable flan with parmesan cheese fondue (3,7)*



## FRESH PASTA

Spaghetti alla chitarra with clams and lupins € 18

*With pistachio grains (1,2,3,4,6,7,8,10,12,14)*

Homemade potato gnocchi with ragout of the day € 16 (1,3,4,14)

*Sea bass ragout with taggiasca olives and fresh tomato*

*Octopus ragout with spicy tomato sauce*

Giondoli with florentine zucchini sauce € 13

(1,3,6,7,10,11)

Tagliatella with Asparagus sauce € 18

*With egg bottarga and confit tomatoes*

(1,2,3,4,6,7,8,10,12,14)

❖ Tagliatelle with porcini mushrooms ragout € 25

(1,2,3,4,6,7,8,10,12,14)

❖ Spaghetti alla chitarra with fresh black hooked truffle € 25

(1,2,3,4,6,7,8,10,12,14)

Mugello ravioli with cinta ragout € 16

*Potato filled ravioli with Cinta pork ragout (1,3,6,7,9,10,11)*

Pacchero with hare ragout € 24

(1,2,3,4,6,7,8,9,10,12,14)

Nb. Supplement for gluten free / lactose free fresh pasta € 2,00 per portion.

Black truffle supplement 10 € per 10 grams

❖ Only if available



## MEAT AND FISH

Duck Breast € 25

*Orange flavored with Cointreau and crunchy vegetables. (7,12)*

Sliced argentinian Angus Beefsteak € 20

*Served with roasted potatoes (10)*

Grilled Octopus € 22

*With oven roasted vegetables (10)*

Mediterranean-style hooked cod € 20

*Cod, anchovies, capers, Taggiasca olives, datterini tomatoes  
(4)*

Impruneta Peposo € 18

*Chuncks of beef in wine, Tuscan herbs, pepper, accompanied with beans in oil. (1,12)*

Braised beef € 18

*With mashed potatoes (7,9)*

Vegetable Burger € 12

*With Sauteed baby spinach side*

Panna water/San Pellegrino Water 750 ml € 3,5

Treated and Carbonated Drinking Water 1lt € 2

Gluten free bread € 2

Service € 3,5