

Appetizers

Tuscan Hors D'oeuvre - Mixed Salami and Toasted Bread with Chicken Liver Patè

Fresh Artichokes Salad with Arugola and Flakes of Parmesan Cheese

Zucchini Salad with Arugola, Parmesan Cheese Flakes, Pine-Nuts and White Truffle Oil

Mixed Crostini (olive pate', porcini mushrooms, tomatoes and chicken liver pate')*

Prosciutto di Parma with Typical Crostini

Prosciutto di Parma with Parmesan Cheese Flakes and Balsamic Vinegar

Prosciutto di Parma with Gorgonzola Crostini and Artichokes

Prosciutto di Parma with Buffalo Mozzarella

Caprese Salad, with Buffalo Mozzarella and Tomatoes

Tuscan Pecorino Cheese with Apple and Tuscan Honey

Mixed Italian Cheeses served with Tuscan Honey

Burratina with Arugola, Cherry Tomatoes and Toasted Bread

Beef Carpaccio with Arugola Salad, Parmesan Cheese Flakes and Fresh Truffle*

First Courses

Our Fresh Home-made Pasta

Pappa al Pomodoro – Typical Tuscan Tomato and Bread Soup

Ribollita - Typical Tuscan Vegetable, Bread and Black Cabbage Soup

Cappellacci - Home Made Pasta Filled with Ricotta Cheese and Spinach, with Butter and Sage

Cappellacci Home Made Pasta Filled with Cheese and Spinach, with Meat Sauce

Cappellacci Home Made Pasta Filled with Cheese and Spinach, with Butter and Truffle

Spaghetti with Tomato and Basil or with Tuscan Meat Sauce

Spaghetti with ^Carrettiera^ Sauce

Fresh Pappardelle with Local-Wildboar Sauce from the Florentine Hills*

“Grandma Isabella”'s Home-Made Lasagna

Potato Gnocchetti with Tuscan Meat Sauce or with Gorgonzola Sauce

Spaghetti with Garlic, Butter and Mullet Roe

Spaghetti with Seafood and Fresh Squids

Home Made Taglierini with Butter and Truffle

Second Courses

Grilled Lamb-Chops with Arugola and Cherry Tomatoes

Classical "Trippa alla Fiorentina" with 24 months-aged Parmisan Cheese

Fried Chicken Fillets with Fried Vegetables

Wildboar with Fried Polenta and Mashed Potatoes

Ossobuco - Veal Shank, with White Beans in Tomato and Sage and Mashed Potatoes

Grilled Veal Loin-Chop with Saute'ed Beet-Greens and Roasted Potatoes

Grilled Beef Fillet with Roasted Potatoes

Grilled Beef Fillet with Porcini Mushroom Cap and Roasted Potatoes*

Beef Fillet with Cream, Green Pepper and Mashed Potatoes

Beef Fillet with Fresh Truffle and Mashed Potatoes

Tagliata di Filetto -Sliced of Beef Fillet with Fresh Artichokes, Rucola and Roasted Potatoes

Florentine T-Bone Steak, for One Person

Florentine T-Bone Steak, for Two People (Cooked Only Rare)

Florentine T-Bone Steak, for Three People (Cooked Only Rare)

Fish Dishes

Fresh Grilled Bass with Tartare Sauce

Curried King Prawns with Pilaf Rice*

*Fried Fresh Calamari and Prawns**

Grilled King Prawns with Tartare Sauce*

Side Dishes - Vegetables

Fresh Asparagus in Olive Oil

Roasted or Fried Potatoes

Mix Salad with Arugola, Lettuce, Carrots and Tomatoes

White Cannellini Beans with Olive Oil and Black Pepper or in Tomato and Sage

Mashed Potatoes with Fresh Truffle

Saute'ed Beet Greens with Olive Oil, Garlic and Chilli Pepper

Fresh Fried Artichokes

Mix of Fried Vegetables – Cauliflower, Eggplants and Zucchini

*Grilled Porcini Mushroom Caps**

Desserts

Desserts from the Trolley, All our Desserts are Home-Made

Kitchen opening time from 19.00 to 22.00 Restaurant closing time 24.00

