

Principii

- L'ANTIPASTO DELLA LOCANDA Our selection of cured meats, cold cuts, cheese and Tuscan crostini 18
- SALTED COD AND POTATO PIE with chickpeas 15
- BRUSCHETTE WITH BURRATA: tomatoes and basil; mortadella and pistachios: asparagus and lemon 15
- TONNO DELLA VALDICHIANA pork in the jar with cannellini beans, onion and pickles 15
- ARTICHOKE FLAN with parmigiano fondue 12
- CHIANINA BEEF TARTARE Tuscan spice scent, mayo and persimmon in oil 16
- BREAD, BUTTER & ANCHOVIES Cantabrian anchovies with sautéed cauliflower, butter and bread 18
- TAGLIERE DEL PASTORE selection of sheep, goat cheese, fruit compote and chestnut honey 16
- TAGLIERE DELL'OSTE prosciutto toscano Dop, cured meats, cold cuts with home made pickles 16
- CROSTINI TOSCANI: "neri" with chicken livers; onion and red wine; chicken and garlic; black cabbage and cannellini beans; tomatoes and basil 14

Home made pasta & Soup

- ACQUACOTTA Traditional Tuscan soup with poached egg 12
- GLI GNUDI nettle and ricotta dumplings, sage and butter with a touch of tomato sauce 14
- I TAGLIOLINI ROSA pink tagliolini with parmesan fondue and truffle 18
- CASARECCE PASTA tomato sauce, burrata and lemon 16
- PAPPARDELLE with wild boar ragù 16
- RAVIOLI with rabbit "alla Cacciatora" served with tomato sauce and melted parmigiano 16
- PICI DELLA QUARESIMA in the style of Artusi's recipe, which is actually pasta!
Walnut and bread pesto, cinnamon, nutmeg, brown sugar, and pecorino cheese 16

"Naturalized" Montanare Water – €2.50
Acqua Panna & San Pellegrino – €3.00
Cover charge – €3.00

Dishes may contain allergens. We recommend asking our staff for more information.

Traditional second courses

- BACCALA' salted cod "IN ZIMINO" style with chard, raisins and pinenut 22
- L'OSSOBUCO stewed ossobuco and green peas 18
- IL FRITTO deep fried meats, vegetables, fruits and pansanto 23
- LAMPREDOTTO with seasonal stewed vegetables, green savory sauce and croutons 20
- POLPETTE "ALLA PIZZAIOLA" MEATBALLS tomato, mozzarella and oregano 18
- COTOLETTA Crispy deep fried pork Milanese-style with cherry tomatoes and arugula 22

From the grill

- PORK CHOP with pepper and rosemary with onion and beer sauce 20
- BEEF TOMAHAWK with traditional caper sauce (for 2 people) 44
- BEEF TAGLIATA with potatoes and secret sauce 20

From the garden to the table 8

- POTATOES and ONIONS Baked under ash
- SAUTÉED CAULIFLOWER
- SEASONAL SALAD
- PUNTARELLE chicory with garlic, EVO oil, and anchovy
- "FAGIOLI ALL'UCCELLETTO"
Tuscan-style cannellini beans

Dessert 9



- ZUPPA INGLESE
- TIRAMISÙ
- TART TATIN with VANILLA GELATO
- BLACKBERRY AND PINE NUT TART
- WHITE CHOCOLATE CREAM
with red heart of strawberries
and chocolate crumble
- CANTUCCI & VINSANTO