

Principii

- L'ANTIPASTO DELLA LOCANDA Our selection of cured meats, cold cuts, cheese and Tuscan crostini 18
- SALTED COD AND POTATO PIE with green pea sauce 15
- BRUSCHETTE WITH BURRATA: tomatoes and basil; mortadella and pistachio; anchovy and pesto 15
- TONNO DELLA VALDICHIANA pork in the jar with cannellini beans, onion and pickles 15
- STUFFED ZUCCHINI BLOSSOMS with ricotta and zucchini served with our delicious green sauce 12
- CHIANINA BEEF TARTARE Tuscan spice scent, mayo and persimmon in oil 16
- BREAD, BUTTER & CANTABRIAN ANCHOVIES with roasted bell pepper, parsley and capers 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

- TOMATO AND TUSCAN BREAD SOUP with basil 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
- RABBIT RAVIOLI with tomato sauce and parmigiano shaves 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

BEEF SPEZZATINO with potatoes 18

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

BAKED SUMMER VEGETABLE CAPONATA

SEASONAL SALAD

LA PANZANELLA traditional bread and seasonal vegetables salad with basil

"FAGIOLI ALL'UCCELLETTO" cannellini beans
Tuscan-style

Dessert 9



ZUPPA INGLESE

TIRAMISÙ

TART TATIN with VANILLA GELATO

BLACKBERRY AND PINE-NUT CROSTATA

PEACH AND AMARETTI CHEESECAKE

STRAWBERRY AND MANGO SORBET

CANTUCCI & VINSANTO