

Menu

Starter

Sandwich al buio

Sandwich filled with salted codfish mousse, cuttlefish ink and cream of roasted cherry tomatoes (1, 4, 7)

Tomino di capra arrosto

Tomino goat's cheese from Varena with steamed vegetables and Il Poggio olive oil (7, 9)

Fiore ripieno

Zucchini flower stuffed with soft cheese, served with fresh tomato and basil (7)

Marinata di manzo

Marinated beef sirloin with crunchy seasonal salad and marinated greens (1, 3, 4, 9, 14)

First courses

Gnocchi di melanzane arrosto

Roasted eggplant gnocchi with fresh tomato, basil, thyme and shaved parmesano (1, 3, 7)

Spaghetti alla chitarra cacio e pepe

Chitarrina pasta in a cacio cheese and pepper sauce, served on a red pepper cream (1, 3, 7)

Ricordo di un amico

Stracci pasta in wild boar ragù, flavoured with bay leaf and juniper (1, 3, 9)

Mare nostrum in pasta

Raviolo filled with white fish, with shell fish and clams from the Tuscan archipelago (1, 3, 2, 4, 14, 9)

Entrées

Coniglio fritto

Fried rabbit with zucchini and fried zucchini flowers

Voleva essere un hamburger

Beef tartare with crunchy schiacciata bread, raw vegetables and yogurt dressing (1, 4, 10, 7)

Faraona alla moda toscana

Guinea-fowl stuffed with sage frittata and sausage, in Vin Santo dessert wine sauce (3, 7, 9)

"Acquapazza"

Sea bream from the Tuscan archipelago, in an orange-peel, basil and tomato fumet

Bistecca della Valle del Sasso

Superior quality Tuscan beef steak, served with potatoes and beans in olive oil



Information on the presence of products or substances that may cause allergies, or to which customers may be intolerant, are available from the staff. It is also possible to consult a list of them, which will be provided on request.

BREAD FROM LE TRE RANE, WATER AND OLIVE OIL FROM OUR FARM 2 €