

*No charge for cover and service*

<i>Norda mineral water, natural, 1 lt. in glass bottle</i>	1,00
<i>Ferrarelle mineral water, sparkling, 0,75 lt. in glass bottle</i>	1,00
<i>Coca Cola Zero, Fanta, Sprite</i>	2,00

## *Appetizer*

<i>Salad of organic spelt, olives and Pecorino* (V)</i>	5,00
<i>Panzanella (Tuscan salad of bread, onion, tomato, cucumber) (V)</i>	5,00
<i>Fantasia di crostini toscani - a selection of little toasts with typical toppings of pate, olives, sage, tomatoes that change weekly depending on the season</i>	6,00
<i>Salad of cucumber, string beans, tomato and sheep-milk ricotta(V)</i>	6,00
<i>Caprese salad (slices of fresh tomato and mozzarella cheese)</i>	7,00
<i>Cured meats from Crete Senesi region with melon</i>	8,00

*(V) = vegetarian*

## *Pasta and soup*

<i>Soup of potatoes and leeks with toasted bread (V)</i>	7,00
<i>Farmer's Soup of vegetables with spelt and organic legumes (V)</i>	7,00
<i>Pici* with tomato sauce (V)</i>	7,00
<i>Spaghetti with spring onions and cherry tomatoes (V)</i>	7,00
<i>Traditional lasagna with Chianina beef ragu</i>	8,00
<i>Casarecce* of spelt with Cinta Senese cheek and fresh Pecorino*</i>	8,00
<i>Tagliatelle* with Chianina beef ragu</i>	8,00
<i>Straccetti* of spelt with sausage, chicory and fresh Pecorino*</i>	8,00

*(V) = vegetarian*

*\*Casarecce, small pasta*

*\*Pici, tuscan spaghetti*

*\*Straccetti, small "broken" pasta*

*\*Tagliatelle, long wide noodles*

*\*Pecorino, sheep's milk cheese*

## Main course

<i>Assortment of grilled and pan cooked vegetables (V)</i>	8,00
<i>Parmigiana di melanzane, slices of eggplant and tomato sauce (V)</i>	8,00
<i>Steak of pork from Crete Senesi, grilled, with sweet onion sauce</i>	9,00
<i>Rosticciana (pork ribs and sausage), grilled</i>	9,00
<i>Involtini (rolled slices) of pork oven baked (allow 15 minutes)</i>	9,00
<i>Polpettone (meat loaf) of Chianina beef</i>	10,00
<i>Sweet onions stuffed with sausage, served with cannellini beans</i>	10,00
<i>Grilled Chianina beef steak</i>	12,00

*All meat courses are served garnished with vegetables of the day*

<i>Selection of organic raw-milk cheeses with raw vegetables</i>	12,00
<i>Baked fresh Pecorino* with pears, honey and hazelnuts</i>	9,00

## Dessert

<i>Panna cotta with red berry sauce</i>	5,00
<i>Tiramisù</i>	5,00
<i>Individual hazelnut cake with hot chocolate sauce</i>	5,00
<i>Cantucci from the bakery in Montisi and Tuscan VinSanto</i>	5,00
<i>Seasonal fresh fruit salad</i>	5,00

<i>Illy espresso</i>	2,00
<i>Cappuccino with organic fresh whole milk and Illy espresso</i>	3,00
<i>Tea or tisane</i>	2,00