July 2005

da Roberto, Taverna in Montisi

La Carte

Panzanella seasoned bread with vegetables and shellfish	7,00
Bavarese of peppers and asparagus with thyme dressing	6,00
Deer prosciutto with walnut bread and asparagus salad	6,00
Marinated duck breast with mixed greens and Nobile wine sauce	6,00
Fresh straccetti egg pasta with a dressing of saffron, fish and thyme	8,00
Cream of potato and leek with tagliolini pasta with black truffle	8,00
Fresh chitarra egg pasta with green onions and dried tomato	7,00
Lasagnetta with duck ragout, cannellini beans and dried tomatoes	7,00
Fillets of spigola - fish with broccoli and carrot soufflé	13,00
Lamb cutlets in an almond crust with garlic dressing	11,00
Duck with dried fruit and aubergine in filo pastry	11,00
Grilled pigeon with leeks, pears and a walnut sauce	11,00
Saddle of hare with redcurrants and balsamic vinegar	11,00
Peach and melon strudel with melissa sauce	7,00
Semifreddo of ricotta and candied fruit with Vinsanto sauce	7,00
Chocolate millefeuille with cream and mixed berry sauce	7,00
Forrest fruit warm salad with bitter chocolate quenelle	7,00
Bavarese of cinnamon with a liquid coffee heart La Carte	7,00

Molded peppero and asparagus bavarese with thyme dressing Bread salad with vegetables and shellfish Deer prosciutto with walnut bread and asparagus salad Marinated duck breast with mixed greens and Nobile sauce

Potato and onion cream with tagliolini pasta with black truffle Fresh chitarra egg pasta with green onions and dried tomatoes Fresh straccetti egg pasta, saffron sauce, fish and thyme sauce Lasagnetta with duck ragout. cannellini beans and dried tomato Peach and melon strudel with melissa sauce Semifreddo of ricotta and candied fruit with Vinsanto sauce Chocolate millefeuille with cream and mixed berry sauce Forrest fruit warm salad with bitter chocolate quenelle Bavarese of cinnamon with a liquid coffee heart