Appetizers

Selection of traditional, regional cured meats with rock melon	6,00
Salad of asparagus, mushrooms, sheeps-milk cheese and bacon	6,00
Caprese salad (slices of tomato and mozzarella cheese)	6,00
Warm octopus and potato salad	6,00
Selection of seasonal grilled and pan-cooked fresh vegetables	6,00
Fantasia of toast bread Tuscan style	6,00

Pasta and soups

Soup of potatoes and leeks with tagliolini pasta	7,00
Orecchiette (short pasta) with asparagus and bacon	7,00
Pici, long rolled pasta, with tomato and garlic cream sauce	7,00
Tagliatelle, long plain pasta, with chianina beef ragu	7,00
Fusilli with cherry tomatoes, lemon zest and basil dressing	7,00
Casarecce with sausage, mushrooms and sheeps-milk cheese	7,00
Spaghetti with guanciale and sheeps-milk cheese	7,00

Main course

Slices of tender grilled beef	12,00
Filet of pork with citrus sauce	10,00
Rosticciana (pork ribs and sausage), grilled	10,00
Slices of capocollo (pork meat), grilled	10,00
Kebab of chicken breast and turkey	10,00
White onions and peppers filled with vegetables and meat	9,00
Parmigiana di melanzane (slices of eggplants and tomato sauce)	9,00
Selection of raw-milk cheeses with fresh raw vegetables	9,00
Warm sheeps-milk cheese with chestnut honey and hazelnuts	9,00

All main courses are served garnished with vegetables of the day

Dessert

Individual chocolate cake with melting heart (allow 20 min.)	6,00
Individual tender chocolate and ricotta cake with custard sauce	5,00
Tiramisù	5,00
Individual apple cake with warm limoncello yellow cream	5,00
Individual walnut cake with hot chocolate sauce	5,00
Fresh fruit salad with icecream	5,00