# Spring 2007 da Roberto, Taverna in Montisi

### Appetizer

Caprese salad (slices of fresh tomato and mozzarella cheese)	6,00
Salad of organic spelt from Crete Senesi	6,00
Fantasia of toast bread Tuscan style	6,00
Salad of asparagus, cherry tomatoes and sheeps-milk cheese	7,00
Organic cured meats from Crete Senesi with rock melon	7,00

## Pasta and soup

Soup of organic black chick-peas with toast bread	7,00
Farmer's soup with greens, organic legumes and toast bread	7,00
Tagliatelle with tomato sauce flavoured with garlic cream	7,00
Pici with bread crumbs and sheeps-milk cheese (briciolata)	8,00
Pappardelle (long plane pasta) with Chianina beef ragu	8,00
Traditional lasagna with Chianina beef ragu	8,00
Casarecce with sausage, champignon mushroom and sheeps-milk cheese	8,00
Orecchiette of spelt with Cinta Senese cheek, chick-peas and mint	8,00

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#### Main course

Assortment of grilled and stuffed vegetables	9,00
Parmigiana di melanzane (slices of eggplant and tomato sauce)	9,00
Two fried eggs with salad of asparagus	10,00
Salad of fresh octopus from rocks in the Mediterranean Sea	12,00
Steak of organic pork, grilled	10,00
Rosticciana (organic pork ribs and sausage), grilled	10,00
Filet of organic pork, grilled, with vegetables sauce	11,00
Sweet onions stuffed with sausage and served with zolfini beans	12,00
Slices of grilled Chianina (from Val di Chiana white cow) beef	12,00
All meet courses are served garnished with vegetables of the day	
Selection of organic raw-milk cheeses with raw vegetables	12,00
Warm sheeps-milk cheese with honey and hazelnuts	9,00

#### Dessert

Tiramisù	5,00
Individual apple cake with warm limoncello yellow cream	5,00
Individual hazelnut cake with hot chocolate sauce	5,00
Seasonal fresh fruit salad	5,00