# August 2006 da Roberto, Taverna in Montisi

### Appetizer

Selection of regional organic cured meats with rock melon	6,00
Salad of arugula, cherry tomatoes and sheeps-milk cheese	6,00
Caprese salad (slices of tomato and mozzarella cheese)	6,00
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 soup

Soup of potatoes and leeks with tagliolini pasta	8,00
Casarecce (short pasta) with sausage and sheeps-milk cheese	8,00
Orecchiette (short pasta) with French beans 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
Traditional lasagna with chianina beef ragu	7,00
Spaghetti with guanciale (pork cheek) and sheeps-milk cheese	7,00
Vegetarian lasagna with pesto (basil and olive oil sauce)	7,00

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#### Main course

Slices of tender grilled beef	12,00
Filet of pork with apricot sauce	11,00
Rosticciana (pork ribs and sausage), grilled	10,00
Slices of capocollo (pork meat), grilled	10,00
Stuffed onion and pepper with vegetables and meat	9,00
Stuffed tomatoes with rice served with roasted potatoes	9,00
Parmigiana di melanzane (slices of eggplant and tomato sauce)	9,00
Selection of raw-milk cheeses with fresh raw vegetables	9,00
Warm sheeps-milk cheese with 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
Tiramisù	5,00
Individual apple cake with warm limoncello yellow cream	5,00
Individual hazelnut cake with hot chocolate sauce	5,00
Fresh fruit salad with icecream	5,00