October 2007 da Roberto, Taverna in Montisi

Appetizer

Panzanella (Tuscan salad of bread, onions, tomato,)	5,00
Salad of organic spelt from Crete Senesi and sheeps-milk cheese	5,00
Fantasia of toast bread Tuscan style (Tuscan Crostini)	6,00
Fettunta (toast bread with olive oil) served with zolfini beans	7,00
Salad of artichokes, Cinta Senese bacon and fresh tomato	8,00
Caprese salad (fresh tomato and buffalo-milk organic mozzarella)	8,00
Cured meats from Crete Senesi region with rock melon	8,00

Pasta and soup

Soup of potatoes and leeks with toast bread	7,00
Farmer's Soup of vegetables and regional organic legumes	7,00
Tagliatelle with tomato sauce flavoured with garlic cream	7,00
Tuscan pici with Cinta Senese bacon and sheeps-milk cheese	8,00
Pappardelle (long flat noodles) with Chianina beef ragu	8,00
Traditional lasagna with Chianina beef ragu	8,00
Straccetti of spelt with sausage, champignon and sheeps-milk cheese	8,00
Casarecce of spelt with Cinta Senese bacon, chick-peas and mint	8,00

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Main course

Assortment of grilled and pan cooked vegetables	8,00
Parmigiana di melanzane (slices of eggplant and tomato sauce)	8,00
Steak of pork from Crete Senesi, grilled, with sweet onion sauce	9,00
Rosticciana (pork ribs and sausage), grilled	9,00
Filet of pork, grilled, served with sweet vegetable sauce	11,00
Sweet onions stuffed with sausage and served with zolfini beans	12,00
Grilled Chianina (the large white cow from Val di Chiana) 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

Panna cotta	5,00
Tiramisù	5,00
Individual hazelnut cake with hot chocolate sauce	5,00
Cantucci from the bakery in Montisi and Tuscan Vin Santo	5,00
Seasonal fresh fruit salad	5,00

No charge for cover and service