## April 2008

## da Roberto, Taverna in Montisi

No charge for cove	er and service

140 (1111)	18e jor cover unu service	€
Norda mineral water, natural, 1 lt. in glass b	bottle	1,00
Ferrarelle mineral water, sparkling, 0,75 lt. i	in glass bottle	1,00
Coca Cola Light, Fanta, Sprite		2,00
Appetizer		€
Salad of organic spelt, olives and Pecorino* (	(V)	5,00
Panzanella (Tuscan salad of bread, onions, to		5,00
Fantasia di crostini toscani - a selection of lit		6,00
toppings of pate, olives, parsley, tomatoes that		0,00
Salad of artichokes, Cinta Senese bacon and f		7,00
Cured meats from Crete Senesi region		8,00
(V) = vegetarian		,
Pasta and soup		€
Soup of potatoes and leeks with toasted bread	l(V)	7,00
Farmer's Soup of vegetables with spelt and o	organic legumes (V)	7,00
Pici* with tomato sauce flavoured with garlie	c cream (V)	7,00
Soup of white and black chick peas and tubet	$ti^*(V)$	7,00
Spaghetti with spring onions and cherry tom	natoes (V)	7,00
Traditional lasagna with Chianina beef ragu		7,00
Casarecce* of spelt with Cinta Senese bacon a	and fresh Pecorino*	8,00
Pappardelle* with Chianina beef ragu		8,00
Straccetti* of spelt with sausage, chicory and	l fresh Pecorino*	8,00
Straccetti* of spelt with sausage, chicory and (V) = vegetarian	l fresh Pecorino*	8,00

*Open for lunch:* 12,00 to 14,00

dinner: 19,00 to 21,30

except Mondays

bookings welcome at 0577 845159 or info@tavernamontisi.com

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Main course	€
Assortment of grilled and pan cooked vegetables (V)	8,00
Parmigiana di melanzane (slices of eggplant and tomato sauce) (V)	8,00
Steak of pork from Crete Senesi, grilled, with sweet onion sauce	9,00
Rosticciana (pork ribs and sausage), grilled	9,00
Crostoni of "Polenta" of Marano corn with pork sausage ragù	9,00
Involtini (rolled slices) of pork oven baked (allow 15 minutes)	9,00
Polpettone (meat loaf) of Chianina beef	10,00
Sweet onions stuffed with sausage, served with cannellini beans	10,00
Filet of pork, grilled, served with sweet vegetable sauce	11,00
Grilled Chianina beef steak	12,00
All meat courses are served garnished with vegetables of the day	
Selection of organic raw-milk cheeses with raw vegetables	12,00
Baked fresh Pecorino* with pears, honey and hazelnuts	9,00
Dessert	€
Panna cotta with caramel	5,00
Tiramisù	5,00
Cold slices of fresh ricotta with cocoa powder and sugar	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

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