Summer 2007 da Roberto, Taverna in Montisi

Appetizer

Panzanella toscana	5,00
Salad of organic spelt from Crete Senesi	6,00
Fantasia of toast bread Tuscan style	6,00
Salad of arugula, cherry tomatoes and sheeps-milk cheese	7,00
Fettunta (toast bread with olive oil) served with zolfini beans	7,00
Caprese salad (fresh tomato and buffalo organic mozzarella)	8,00
Cured meats from Crete Senesi with rock melon	7,00

Pasta and soup

Soup of potatoes and leeks wiith toast bread	7,00
Soup of organic black chick-peas with toast bread	7,00
Tagliatelle with tomato sauce flavoured with garlic cream	7,00
Tuscan pici with bread crumbs and sheeps-milk cheese (briciolata)	7,00
Pappardelle (long plane pasta) with Chianina beef ragu	8,00
Traditional lasagna with Chianina beef ragu	8,00
Straccetti of spelt with chicory, sausage and sheeps-milk ricotta	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 pan cooked vegetables	9,00
Parmigiana di melanzane (slices of eggplant and tomato sauce)	9,00
Tomatoes and peppers stuffed with rice, served with roast potatoes	10,00
Salad of fresh octopus from rocks in the Mediterranean Sea	12,00
Steak of pork from Crete Senesi, grilled	10,00
Rosticciana (pork ribs and sausage), grilled	10,00
Filet of pork from Crete Senesi, grilled, with vegetables sauce	11,00
Capocollo of Cinta Senese pork, grilled, with peach sauce	11,00
Sweet onions stuffed with sausage and served with zolfini beans	12,00
Grilled Chianina (the 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

Panna cotta with fresh strawberries	5,00
Tiramisù	5,00
Individual hazelnut cake with hot chocolate sauce	5,00
Individual apple cake with limoncello yellow cream	5,00
Cantucci from Montisi and Vin Santo from Grancia	5,00