



The board offers a choice of two courses from our *à la carte* menu, excluding the excellences, and one course from the dessert menu.

COLD CUT BOARDS

12 €

Cinta Senese and Chianina

from naturally reared 'Cinta senese' pork and Chianina breed from the butcher Fierli served with pickled vegetables
allergens: 9, 12

Pecorino cheese from Pienza

Selection of variously matured pecorino cheeses sourced from the Buca Nuova farm and served with Mantovan mustards and honey from Podere Pereto farm
allergens: 7

Tarese del Valdarno

Cured meats recognised by Slow Food and sourced from the butcher Sani. Served with whipped lard

SOUPS

Pappa al pomodoro with Stracciatella Cheese

14 €

allergens: 1, 7, 9

Peas cream with spring herb sauce



12 €

Spring vegetable stew with chamomile and bread croutons

14 €

allergens: 1

FIRST COURSE DISHES

Pici cacio e pepe

14 €

allergens: 1, 7

Pasta and beans



14 €

allergens: 1, 12

Spaghettone with clams and mint

16 €

allergens: 1, 14

Chickpea fritters with ricotta cheese, Tarese, walnuts, and Swiss chard



14 €

allergens: 1, 7, 8

Carrot risotto with red mullet and almonds*

16 €

allergens: 4, 7, 8, 12

Pan-fried rice with "ossobuco" ragout

16 €

allergens: 7, 9, 12

Pappardella filled with apple and pork, with its own broth

16 €

allergens: 1, 3, 6



MAIN DISHES

Fried rabbit with fennel salad and lime dressing 18 €

allergens: 1

Lemon coquelet with carrots and cumin 18 €

Cod with peas and broad beans* 20 €

allergens: 4

Black chickpea croquettes, pea hummus, and sweet paprika yogurt 16 €

allergens: 1, 7, 11

Roasted red onion with xatò sauce and pecorino cheese 16 €

allergens: 7, 8, 12

Sliced Sirloin aromatic steak 22 €

- with zolfini beans with sage and rosemary
- with taragon roasted potatoes
- with garlic spinach

SIDE DISH 5 €

EXCELLENCE

Fiorentina T-bone steak 7/100g €

served with grilled vegetables and beans with extra virgin olive oil

Steak fillet 28 €

served with grilled vegetables and beans with extra virgin olive oil

Our selection of cheeses 4 pz - 12 €, 6 pz - 18 €, 8 pz - 24 €

allergens: 7

SERVICE CHARGE 3 €

OUR SUPPLIERS

The attention to excellence that guides our kitchen starts with our primary ingredients. For this reason we have selected to source products from local producers who work in symbiosis with the territory and its traditions: Pastificio Fabbri, Acquarello, Podere Pereto, Agreste, Azienda Agricola La Grotta, Macelleria Fierli, Macelleria Sani, Fattoria Buca Neggs, Forma d'Arte, Tenuta Armaiolo, Acetaia Giusti, Un Mondo di Pasta, Gelateria L'ArtiGianale, Fabbrica del Panforte, Opera Waiting

*According to availability, the dish could contain frozen ingredients.