



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

Pasta and chickpeas tuscan style

14 €

allergens: 1, 3, 12

Cream of cauliflower with coffee oil



12 €

Acqua Cotta with egg and pecorino cheese

15 €

allergens: 1, 3, 7, 9

FIRST COURSE DISHES

Pici pasta with Chianina beef ragout

14 €

allergens: 1, 9, 12

Tortiglioni with white ragù, juniper and crunchy pistachios

15 €

allergens: 1, 9, 12

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

14 €

allergens: 1, 7, 8

Fusilli with pheasant ragout and thyme pesto

16 €

allergens: 1, 9, 12

Sangiovese risotto with sausage, broccoli, and pecorino cheese

16 €

allergens: 7, 12

Gnocchi with cuttlefish ink, bottarga and lime

16 €

allergens: 1, 3, 7, 14

Gratin "monk's sleeve" pasta with zucchini and pecorino cheese

14 €

allergens: 1, 7



MAIN DISHES

Monkfish with shallots and saffron sauce* 20 €

allergens: 4, 7, 12

Fried rabbit with fennel salad and lime dressing 18 €

allergens: 1

Lemon coquelet with carrots and cumin 18 €

Pumpkin millefeuille, hazelnut, and green sauce 16 €

allergens: 8

Purgatory eggs with bread and pecorino 16 €

allergens: 1, 3, 7

Sliced Sirloin aromatic steak 22 €

- with zolfini beans with sage and rosemary
- with taragon roasted potatoes
- with grilled cabbage

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.