

menu

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 fruit 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

Beans with pork rinds

allergens: 10, 12

15 €

Leek and potato cream with balsamic vinegar

allergens: 12



12 €

Pappa al pomodoro

allergens: 1, 9



14 €

FIRST COURSE DISHES

Barley "risotto" with asparagus and sheep's milk blue cheese

allergens: 1, 7

16 €

Pici pasta with Chianina beef ragù

allergens: 1, 9, 12

14 €

Fusilloni pasta with white ragù and crispy Jerusalem artichoke

allergens: 1, 9, 12

15 €

Potato gnocchi with Pecorino cheese, herbs and walnuts

allergens: 1, 3, 7, 8

14 €

Ricotta and spinach Gnudi with cherry tomatoes and basil

allergens: 7

14 €

Risotto with peas, rigatino and lemon

allergens: 7, 12

16 €

Linguine, cauliflower, squid, and capers*

allergens: 1, 7, 12, 14

16 €

menu

MAIN DISHES

Cod tempura with pickled coloured cauliflowers* 20 €
allergens: 1, 4, 12

Braised beef cheek with smokey mashed potatoes 18 €
allergens: 7, 9, 12

Pork belly with lentils and coffee flavored celeriac 18 €
allergens: 3, 9, 12

Broad bean flan with Pecorino cheese and mint 16 €
allergens: 7

Grilled pecorino cheese with porcini powder and pear chutney 16 €
allergens: 7, 12

Sliced Sirloin aromatic steak 22 €

- with zolfini beans with sage and rosemary
- with taragon roasted potatoes
- with sweet-and-sour Tropea onion (12)

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, Azienda Agricola La Grotta, Macelleria Fierli, Macelleria Sani, Fattoria Buca Nuova, Tenuta Armaiolo.

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