

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

Leek and potato cream with balsamic vinegar



12 €

allergens: 12

Crispy panzanella



14 €

allergens: 1, 12

FIRST COURSE DISHES

Pici with aglione sauce and anchovy breadcrumbs

16 €

allergens: 1, 4, 12

Fusilloni with salted cod, olives, capers, and pine nuts*

16 €

allergens: 1, 4, 8, 12

Potato gnocchi with Pecorino cheese, herbs and walnuts

14 €

allergens: 1, 3, 7, 8

Tomatoes risotto

16 €

allergens: 7, 12

Ruote Pазze pasta with pork ragù scented with wild fennel

15 €

allergens: 1, 9, 12

Chianina beef ravioli with pecorino cheese sauce

16 €

allergens: 1, 3, 7, 9, 12

Cannelloni with broccoli and hazelnuts

16 €

allergens: 1, 3, 8

Baked tortiglioni with vegetable ragù and seasonal herbs



14 €

allergens: 1, 9, 12

menu

MAIN DISHES

Lamb terrine, cherry tomatoes and mustard dressing 18 €

allergens: 10

Chicken steak, potatoes and Taggiasca olive mayonnaise 18 €

allergens: 3

Fried calamari with fennel and radish salad* 20 €

allergens: 1, 14

Eggplant parmigiana 16 €

allergens: 7

Grilled cabbage, 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 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.