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 VEGAN — 12 €
allergens: 12

Acquacotta with egg and pecorino cheese — 14 €
allergens: 1, 3, 7, 9

FIRST COURSE DISHES

Pici with aglione sauce and anchovy breadcrumbs — 16 €
allergens: 1, 4, 12

Ruote Pazze pasta with pork ragù scented with wild fennel — 15 €
allergens: 1, 9, 12

Potato gnocchi with butter, sage and pioppino mushrooms — 15 €
allergens: 1, 3, 7

Pumpkin risotto with sausage and walnuts — 16 €
allergens: 7, 8, 12

Fusilli with garlic, oil, chili pepper and grey mullet bottarga — 16 €
allergens: 1, 4

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 VEGAN — 14 €
allergens: 1, 9, 12

menu

MAIN DISHES

Duck leg confit with pumpkin and turnip greens — 18 €

Chicken parcel with chestnuts and roasted lettuce — 18 €
allergens: 7

Salted cod croquette with melted leeks and pomegranate* — 20 €
allergens: 3, 4, 7

Pumpkin Mille-Feuille with Hazelnuts and Green Sauce VEGAN — 16 €
allergens: 8

Roasted pecorino cheese with mushrooms and orange — 16 €
allergens: 7

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.