

ALLERGENI

- 1. Gluten
- 2. Crustaceans and derivanties
 - 3. Eggs
 - 4. Fish and derivanties
- 5. Peanuts and derivanties
- 6. Soy and derivanties
- 7. Milk and derivanties
- 8. Nuts and derivanties
- 9. Celery and derivanties
- 10. Mustard and derivanties
- 11. Sesam and derivanties
 - 12. Sulphire
- 13. Lupin, molluscs and derivanties



vegetarian



slow food



no gluten



FOLLOW US FACEBOOK & INSTAGRAM



TRADITIONAL TRAY

Tuscan prosciutto aged 18 months

Tuscan salame

Tuscan salame with fennel seeds

Sopressata (Tuscan cold cut)

Mature pecorino cheese

Semi-mature pecorino cheese

Chicken liver patè croutons

Vegetarian croutons

Home-made jam

Home-made pickled vegetables

Cream cheese

Deep fried dough

(1,6,7,8,9,10,12)

1 PERSON 16,00€

2/3 PEOPLE 28,00€

5/6 PEOPLE 42,00€

SPECIAL CHEESE TRAY

Pecorino from Siena

Tuscan mature pecorino

Goat cheese

Bluecheese

Parmigiano reggiano Vacche Rosse

Home made jam

CHEESE CAKE

Marinated salmon Cheese cake

with sprouts

15,00€

(1,4,6,7,10)

COCCOLI

Tuscan prosciutto, spreadable cheese and deep fried dough

14.00€

(1,6,7,10)



SEAFOOD SALAD

Warm seafood salad

15,00€

(2,4,9,12,14)

2 PEOPLE 21,00€

VEGETARIAN BEPPA TRAY

Caprese skewer

Aubergine parmigiana

Baked courgettes

Galaverna del Palagiaccio cheese

Vegetable Flan

Artichokes in oil

Deep fried dough (1,3,6,7,10,11,12)

16,00€

COVER CHARGE

2.50€

SLOWFOOD TRAY

Prosciutto made from grey pork meat "Le Selve di Vallolmo"

Mortadella di Prato "Macelleria Mannori"

Capocollo di Martina Franca

Pallone di Gravina cheese

Pecorino cheese

Mandarine from Ribera jam

25,00€



OUR SUGGESTION

Traditional Tray

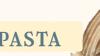
Bistecca alla Fiorentina in costola (sirloin on the bone) 1kg for 2 people

> 1 Bottle of Chianti Monteguelfo DOCG

> > Water

baked potatoes

2 PEOPLE 75.00€



Chitarrina with three tomato sauce (Florentine tomato, cherry tomato, yellow cherry tomato) and stracciatella cheese (1,3,6,7,9,10)	12,00€
Ravioli stuffed with aubergine, butter and prawns (1.2,3,6,7,9,10)	14,00€
Potato dumpling mussels, clams and Florentine courgettes (1,3,6,9,10)	16,00€
Maccheroncini with Cinta senese (pork meat from Siena) ragout (1,3,6,7,9,10,12)	14,00€
Risotto aged 22 months creamed with truffle and pumpkin flowers	22,00€

SECOND COURSES

Beef tartare mustard dressing, anchovies and row vegetables (9,10,12)	18,00€
Croaker steak and sauteed chard	20,00€

Hamburger, bun from Panificio Gentile di Gragnano, tomatoes, cucumbers, salad, onion mayo, ketchup and chips (1,3,7,10,11)

Filet mignon 300gr Jamaican black pepper sauce and side dish

30,00€

(7,9,12)

Porchetta style roast rabbit with porcini mushrooms





Bistecca alla Fiorentina nel filetto
PREMIUM selection (minimum size 1,2kg)**
70,00€/kg

Bistecca alla Fiorentina in costola PREMIUM selection (minimum size 1 kg)**

60,00€/kg

SIDE DISHES

	Chips (1)	6,00€
	Baked potatoes	6,00€
	Mixed salad	6,00€
	White local beans with EVO	6,00€
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Tomato salad (4 different kind of tomatoes and basil)

(§) Sauted vegetabled

7,00€

FROM THE CHARCOAL

Sliced sirloin baby spinach and balsamic sauce (12)	20,00€
Bistecca alla Fiorentina (T-bone steak) grilled on charcoal	55,00€/kg

Bistecca alla Fiorentina (T-bone steak) grilled on charcoal Premium 70,00€/kg Selection from Macelleria Soderi (minimum size 1,2 kg)**

Bistecca alla Fiorentina in costola (sirloin on the bone) grilled on.............60,00€/kg charcoal Premium Selection from Macelleria Soderi (minimum size 800 gr)**

**Ask to our staff to discovery the Special race Selection of the week.

Some products according to market availability, are subjected to rapid temperature reduction to ensure quality and safety, as describedin the HACCP Plan pursuant to EC Reg. 852/04 and Reg. 853/04.

Some products may be frozen at the origin.

18,00€

(minimum size 1/1,2 kg)

In accordance with the provisions of EU Reg. No. 1169/2011

for any information on substances or allergens it is possible to consult the appropriate documentation which will be provided, upon request, by the service staff.

*Given the limited production of the principals treated to maintain the level of craftsmanship, some products could be replaced with other slow food references.