

*A lot of research of the best local raw materials and  
the desire to exalt these in the best way.*

*These are the ingredients of our dishes.*

*Chef Visman Sonia e Pietro Cacciatori*

### GREAT CLASSIC € 70

Some of our dishes that have made the story of our Restaurant.  
Dishes designed in few minutes or a result of a long reflection.  
Since 1989

“Bistecca” tomatoes carpaccio, peach, mustard mayo,  
zucchini flower and celery sorbet

Taglierini with lemon preserved under salt,  
warm ricotta cheese mousse and duck tartar

Homemade pici with rabbit ragù  
and vegetables from the garden

Spiced pigeon perfumed with Marsala wine,  
Spinach and caramellized figs

Dessert by our pastry Chef

*Matching of five wines by the glass € 38*

### A LITTLE € 55

A little tasting of our kitchen between aromas and flavors of home

Spaghetti cooked like a risotto with cherry tomatoes,  
Basil pesto and creamy burrata

Skewer of Pomarancino lamb, pepper and spring onion  
served with aubergine caponata

Tiramisù

Savoiaro biscuits, mascarpone and vanilla custard,  
caffè jelly, 70% dark chocolate

*Matching of three wines by the glass € 25*

Tasting menus will be served for minimum 2 people.

### APERITIVO

Valdobbiadene Prosecco Superiore 6 €

Champagne 10 €

Classic cocktails 8 €

### STARTERS € 18

Homemade cold cuts made like tradition  
from Macchiaiola Maremmana pig  
with homemade vegetables under oil € 20  
(-)

Our selection of biologic and artisanal cheese with homemade jam  
(7)

Marinated wild trout and lightly cooked,  
Zucchini, ginger and ricotta cheese  
(4-6-7)

“Bistecca” tomatoes carpaccio, peach, mustard mayo,  
zucchini flower and celery sorbet  
(1-3-5-7-10)

Homemade smoked duck breast  
with watermelon marinated in red wine and Timut pepper  
(12)

### FIRST COURSES € 20

Risotto Carnaroli with baked red pepper sauce,  
lard, goat cheese and walnuts  
(7-8)

Spaghetti cooked like a risotto with cherry tomatoes,  
Basil pesto and creamy burrata  
(1-7-8)

Taglierini with lemon preserved under salt,  
warm ricotta cheese mousse and duck tartar  
(1-3-7)

Home made pici with rabbit ragù  
and vegetables from the garden  
(1-9)

-Taste like a bechamel-  
Homemade Ravioli filled with zucchini,  
butter and nutmeg from Indonesia  
(1-3-7)

### MAIN COURSES € 28

Chianina IGP beef cooked on wood fire with grilled vegetables:  
“Fiorentina” T-bone steak served € 75/Kg (for 2/3 people)  
Sirloin steak € 70/Kg (for 2 people)  
“Tagliata” with aromatic herbs sauce served with grilled veggies € 28

Duck leg cooked in casserole with saffron from Chianti,  
Red pepper salad  
(12)

Spiced pigeon perfumed with Marsala wine,  
Spinach and caramellized figs  
(Half 20 € - whole 30€)  
(10-12)

Skewer of Pomarancino lamb, pepper and spring onion  
served with aubergine caponata  
(1-5-8-9-12)

Rollè of rabbit filled with omelet, tarragon pesto  
and seasonal vegetables gratin  
(3-8)

Cod fish grilled on the lemon, Mediterranean sauce  
and deep fried sage  
(4-5)

Spelled, courgette and turmeric croquettes with horseradish dip and  
caponata of vegetables from the garden € 20  
(1-3-5-7-8)

MANY OF OUR DISHES COULD BE PREPARED GLUTEN FREE

All the bread is home made with sourdough and special flours  
(1-5-7-8-11)

Naturized water l.0,75	€ 3
Coffee	€ 4
Cover charge, homemade bread, EVO Chianti oil	€ 5
Soft drinks and beers	€ 4
Fruit Juice L.0,5	€ 5