

*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

Sandwich with liver patè, dark chocolate and onions sauce
with autumn salad

“Gnudi” of ricotta cheese and spinach gratin with pumpkin sauce,
pecorino cheese and Timut pepper

Risotto Carnaroli with pigeon sauce, own liver flavored with Vin Santo,
sliced breast and mint

Roasted wild boar with marinated red cabbage
and friggiteli peppers

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

Whole meal pappardelle with traditional hare ragù
and “dolce forte” sauce

Roasted Pomarancino lamb with dry tomatoes panure
and sauté chicory

Panello con l’uva

Traditional sweet focaccia with grape served warm
With caramelized walnuts ice cream

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

Prosciutto & Prosciutto

Macchiaiola Maremmana ham with black olive and

D’Osvaldo ham with vegetables giardiniera € 20

(-)

Our selection of biologic and artisanal cheese with homemade jam

(7)

Chianina beef tartar with marinated beetroots,

almond cream and basil

(5-8)

Sandwich with liver patè, dark chocolate and onions sauce

with autumn salad

(1-3-7-8)

Green tomatoes according to the old recepy of Visman family,

red wine, pinenuts and grapes

(1-8-12)

FIRST COURSES € 20

Risotto Carnaroli with pigeon sauce, own liver flavored with Vin Santo,

sliced breast and mint

(7-9-12)

“Gnudi” of ricotta cheese and spinach gratin with pumpkin sauce,

pecorino cheese and Timut pepper

(1-3-7)

Whole meal pappardelle with traditional hare ragù

and “dolce forte” sauce

(1-3-8-9-12)

Ricotta ravioli stuffed with porcini mushrooms and chard,

butter and calamint

(3-7-8)

Chestnuts gnocchi with black cabbage, leeks and roasted pumpkin

and crispy bacon

(1-3-8)

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)

Grilled Chianina beef fillet with porcini mushroom € 35

Grilled duck breast with grapes sauce and leg cooked in

casserole with roasted pepper salad

(12)

Spiced pigeon perfumed with Marsala wine,

Spinach and caramelized figs

(Half 20 € - whole 30€)

(10-12)

Roasted Pomarancino lamb with dry tomatoes panure

and sauté chicory

(1-8-10)

Roasted wild boar with marinated red cabbage

and friggiteli peppers

(5)

Grilled porcini mushroom in vine leaf

with horseradish dip

€ 20

(1-5-7)

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)

Cover charge, homemade bread, EVO Chianti oil € 5

Naturized water l.0,75 € 3

Coffee € 4

Soft drinks and beers € 4

Fruit Juice L.0,5 € 5