

Appetisers

Norcino (selection of cold meats and salami from Norcia with Tuscan style croûton, <i>bruschetta</i> with olive oil and sheep's cheese)	€ 7,00
Cinta Senese (Selection of cold meats produced in the Siena region with Tuscan style croûton, lard and truffle flavoured cheese)	€ 9,00
Mangalitsa (Selection of cold meats from magalista with Tuscan style croûton, lard and pecorino cheese)	€ 10,00
<i>Jamon Serrano</i> and mozzarella cheese	€ 9,00
Al Andalus (Selection of Spanish cold meats and Pata Negra)	€ 12,00
<i>Carpaccio</i> of smoked beef with orange	€ 9,00
Chianina rump beef marinated with granny smith apples and raspberries	€ 8,00
Turkey breast with honey and pineapple	€ 9,00
Cep mushroom (porcini) croûton with smoked duck breast	€ 10,00
Piedmont Tartare with truffle	€ 9,00

Bruschette

Traditional with local extra vergine olive oil	€ 1,50
Fresh tomato and basil	€ 3,00
Tuscan style croûton with liver paté	€ 4,00
Croûton with lard, honey and walnuts	€ 5,00

Home made pasta

Fettuccine with Chianina meat sauce	€ 8,00
Lombrichi all'amatriciana with Sienese <i>guanciale cinta</i>	€ 8,00
Spinach Fettuccine with pachino souce and ricotta	€ 9,00

Stuffed pasta

Ravioli with cep mushroom filling in a wild boar sauce	€ 9,00
Gnocchi with cep mushroom filling in a truffle sauce	€ 12,00
Mezzelune with radicchio filling in gorgonzola cheese and walnuts	€ 12,00

Grilled meat

Sausages	each	€ 2,50
Irish beef steak		€ 13,00
Entrecôte Argentine Angus		€ 13,00
T-bone steak	per 100 g	€ 4,50
Butter beef	per 100 g	€ 4,30
Entrecôte Canadian Bison	per 100 g	€ 6,00
Entrecôte <i>di manzetta Prussiana</i>	per 100 g	€ 4,50
Entrecôte <i>di Manzo Danese</i>	per 100 g	€ 5,50
Lamb chop served hot from the grill		€ 13,00
Mixed grill		€ 14,00

Le Tagliate

Tagliata with lard	€ 13,50
Tagliata with radicchio and aceto balsamico	€ 13,50
Tagliata with rocket salad and matured cheese	€ 13,50
Tagliata with Blue Stilton and pears	€ 14,00
Tagliata with Castelmagno cheese and hazelnuts	€ 14,00
Tagliata with truffle	€ 15,00

Main courses

Kid stew offal with artichokes	€ 10,00
Roasted rabbit filled with potatoes	€ 11,00
Roman style tripe with pecorino cheese	€ 8,00
Sirloin steak with green pepper	€ 14,00
Chianina beef scallops with orange sauce	€ 9,00

Side dishes

Chicory dressed with lemon or sauted	€ 4,00
Roast potatoes o pommes frites	€ 4,00
Green or mixed salad	€ 3,00
Roasted peppers	€ 4,00
Marinate eggplants	€ 4,00
Songino with anchovy pesto	€ 5,00

Cheeses

Selection of national and international cheeses	€ 800
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FISH MENU

Appetisers

Raw Fish	€ 14.00
Tartare of tuna fish, and truffles	€ 10.00
Caprese of salmon and salmon eggs	€ 10.00
Carpaccio of tuna fish with citrus fruits and mint	€ 9.00
Carpaccio of smoked sword fish with pineapple and red pepper	€ 9.00
Galician octopus	€ 14.00
Guazzetto of baby squid and chick peas	€ 9.00
Sauté of mussels	€ 9.00

First Courses

Linguine with clams and salted mullet role	€ 12.00
Spaghetti with tuna fish and asparagus	€ 11.00
Risotto with gilthead bream, courgettes and courgette flowers	€ 11.00
Mezzelune with shellfish filling, red shrimps and champagne	€ 18.00

Main Courses

Grilled scampi and shrimps	€ 16.00
Tagliata grilled tuna fish	€ 16.00
Oven baked fish of the day with roast potatoes	per 100 g € 4.50
Mixed fried sea food	€ 12.00