

ENGLISH MENU

APPETISERS

Starter from Sor Francesco (Selection of national cured meats with Tuscan croûton, lard and truffle cheese)	€ 12.00
Al Andalus (Selection of Spanish cured meats and Pata Negra)	€ 16.00
Smoked beef carpaccio with orange	€ 11.00
Marinated Chianina beef with granny smith apple and raspberries Vinegar	€ 11.00
Platter of Orlando (The cutting board of beef cold cuts of our production)	€ 12.00
Grilled asparagus with truffle fondue	€ 13.00
Piedmontese Fassona beef tartare with truffle	€ 12.00
Marchigiana Tartare with burrata and pistachios	€ 12.00
Galician Tartare with cheese and hazelnuts	€ 12.00

BRUSCHETTE

Traditional with extra virgin olive oil from Blera	€ 2.50
With Fresh tomato, mozzarella and basil	€ 6.00
Tuscan style croûton with liver paté	€ 6.00
Croûton with lard, honey and walnuts	€ 6.00
Cep mushroom croûton with smoked duck breast*	€ 12.00

HOME MADE PASTA

<i>Fettuccine</i> with Frisona meat sauce	€ 10.00
<i>Green Fettuccine</i> with tomatoes and stracciatella	€ 11.00
<i>Lombrichi</i> "all'amatriciana" with cinta senese bacon	€ 12.00
<i>Pappardelle</i> with wild boar sauce and chili pepper	€ 10.00
<i>Tagliolini</i> with truffle	€ 13.00
<i>Mezzemaniche</i> with white beef ragu "Cachena"	€ 10.00

STUFFED PASTA

<i>Ravioli</i> stuffed with porcini mushroom in wild boar sauce	€ 13.00
* <i>Gnocchi</i> stuffed with porcini mushroom in a truffle sauce	€ 13.00
**Tortelli stuffed with artichokes and pecorino cheese with artichokes and sage	€ 13.00

GRILLED MEAT

Sausages	each	€ 3.00
*Grilled Lamb chops		€ 16.00
Rubia Gallega with asparagus		€ 22.00
Argentine Entrecote with lard		€ 19.00
Argentine Entrecote with radicchio and balsamic vinegar		€ 19.00
Argentine Entrecote with rocket salad and parmesan		€ 19.00
Argentine Entrecote with Blue Stilton cheese and pears		€ 19.00
Argentine Entrecote with Castelmagno cheese and hazelnuts		€ 19.00
Argentine Entrecote with truffle		€ 22.00
Argentine Entrecote with cardoncelli mushrooms		€ 22.00

MAIN COURSES

Kid stew	€ 16.00
Roast rabbit with potatoes	€ 16.00
Duck leg in comfit with fennel and citrus fruits	€ 16.00
Black Rooster by Chianti with peppers	€ 16.00
Cardoncelli mushrooms with potatoes	€ 18.00

SIDE DISHES

Chicory dressed with lemon or sauted	€ 5.00
Roasted potatoes o pommes frites	€ 5.00
Green or mixed salad	€ 4.00
Grilled eggplants	€ 5.00
Grilled zucchini	€ 5.00
Grilled asparagus	€ 8.00
Roasted peppers	€ 5.00

CHEESES

Selection of national and international cheeses	€ 10.00/12.00
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