

## APPETIZERS



Platter of three cured meats and cheeses from the Spinelli farm (pecorino aged for 3 months and flowery rind cheese) with Tuscan black crouton and caramelized onion compote 16  
1,7

Beef tartare knife chopped (120g) 14

The proposed seasoning includes: EVO oil, salt, pepper, capers, mustard, lemon peel, worcestershire sauce. Alternatively, EVO oil and salt. No variations are possible.

4,10

Marinated anchovy fillets with croutons, whipped parsley butter and sweet and sour onion 12

1,4,7,11,12 può contenere 6,10,13,8

Tempura fried courgette flowers with ricotta cheese mousse and dried tomatoes 12

7

## FIRST COURSES

*La nostra pasta fresca è fatta in casa e lavorata a mano*

Strozzapreti (typical hand made pasta) with roe deer ragu. 14

1,9

Risotto with courgettes, San Rocco saffron, robiola cheese and crispy bacon. 14

7

Black tagliolini with fish ragout and confit cherry tomatoes. 16

1,3,4,14

Green tortelli stuffed with potatoes with purple cabbage sauce, ricotta foam and San Rocco saffron. 15

1,3,7

Ricotta and spinach gnudi (Vegetable meatball) in butter and sage. 12

7

## SECOND COUSES

Stuffed rabbit, brown sauce, mustard and savory 14

7,9,10

Fried slice of veal with tomato and cappers sauce 14

1,3,9

Grilled national beef, rocket cream and parmesan mousse 18

7

National beef steak, rosemary and coarse salt (min 1KG) 5 per hectogram

Rustic fish soup with crouton 18

1,4,9,14

Eggplant's parmesan of chef Lalla 12

7

## SIDE DISHES

Roasted potatoes 6

Baked vegetables 6

Fresh tomato and basil salad from the garden 6

## DESSERTS

Home made desserts 8