

Specialities

Appetizers

Tris di crostoni € 6.00

3 of toasted bread with: sausage and stracchino, chicken's livers sauce, radicchio (red salad) and stracchino (fresh cow's cheese)

Crostini di polenta € 6.00

Toasted polenta with chicken's livers sauce, onions sauce, mushrooms sauce, oil and parmigiano.

First courses

Minestrone di verdure e farro € 9.00

Vegetable soup and spelled

Pasta e ceci (chickpeas soup with pasta) € 8.00

Acqua cotta € 8.00

Zup with onion, celery, fresh tomato, eggs, pecorino, salt, oil, pepper. The zup is on toasted bread.

Linguine al sapore di mare € 12.00

Sea bass, squid, mussels, clams, shrimp, prawn.

Pici with duck sausage € 10.00

Second courses

Trippa fiorentina € 10.00

Bullock's chitterlings (beef tripe) with tomato sauce, carrots, celery, onions and garlic

Brasato al chianti € 10.00

Beef rump cooked in the chianti wine, with carrots, onions, celery, rosemary, sage, garlic

Grigliata di Carne € 12.00

Sausage, scamorza (pork steak), rosticiana (pork ribs) and chicken breast.

Peposo € 10.00

Beef muscle cooked in the chianti wine, with sage, rosemary, garlic, salt and pepper

Maialino al forno € 12.00

Pork leg cooked in the oven, with sage, rosemary and garlic

Pesce spada gratinato al pistacchio € 12.00

Gratin swordfish with pistachio

Dessert

Grape cake with walnut, rosemary and vinsanto € 5.00

