

# Menu

The board offers a choice of two courses from our *à la carte* menu, excluding the excellences, and one course from the dessert menu.

## COLD CUT BOARDS

10 €

### Cinta Senese and Chianina

from naturally reared 'Cinta senese' pork and Chianina breed from the butcher Fierli served with pickled vegetables  
allergens: 9, 12

### Pecorino cheese from Pienza

Selection of variously matured pecorino cheeses sourced from the Buca Nuova farm and served with Mantovan mustards and honey from Podere Pereto farm  
allergens: 7

### Tarese del Valdarno

Cured meats recognised by Slow Food and sourced from the butcher Sani. Served with whipped lard

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## SOUPS

10 €

### Acqua cotta

allergens: 1, 3, 7, 9

### Cream of leeks and potatoes, black olives and balsamic vinegar

allergens: 12



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## FIRST COURSE DISHES

### Pici cacio e pepe

allergens: 1, 7

12 €

### Tortiglioni with mushroom ragout and feta cheese

allergens: 1, 7, 12

14 €

### Chitarra spaghetti with shellfish and lime\*

allergens: 1, 2, 3, 7, 12

16 €

### Chickpea fritters with ricotta cheese, Tarese, walnuts, and Swiss chard

allergens: 1, 7, 8

14 €

### Flying saucers with rabbit ragout and pistachios

allergens: 1, 8, 9, 12

16 €

### Sangiovese risotto, sausage, romanesco broccoli, seasoned pecorino cheese

allergens: 7, 12

14 €

### Pumpkin gnocchi with gorgonzola cheese and almonds

allergens: 1, 3, 7, 8

12 €

### Sweet potato lasagna with vegetable ragout

allergens: 8, 9, 12



14 €


# Menu

## MAIN DISHES

Salmon in a hazelnut crust, cardoncelli mushrooms, broccoli and chili pepper **20 €**  
allergens: 1, 4, 7, 8

Gineper wild boar stew with zolfini beans **18 €**  
allergens: 9, 12

Cacciatora chicken with rosemary potatoes **18 €**  
allergens: 12

Pumpkin millefoglie with hazelnuts and salsa verde **16 €**  
allergens: 8 

Legume burger, sautéed chard and caramellized onion **16 €** 

Sliced Sirloin aromatic steak **20 €**

- with sautéed green beans with tomato
- with garlic spinach
- with tarragon roasted potatoes

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SIDE DISH **5 €**

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## EXCELLENCE

Fiorentina T-bone steak **6/100g €**  
served with grilled vegetables and beans with extra virgin olive oil

Steak fillet **25 €**  
served with grilled vegetables and beans with extra virgin olive oil

Our selection of cheeses **4 pz - 12 €, 6 pz - 18 €, 8 pz - 24 €**  
allergens: 7

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SERVICE CHARGE **3 €**

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## OUR SUPPLIERS

The attention to excellence that guides our kitchen starts with our primary ingredients. For this reason we have selected to source products from local producers who work in symbiosis with the territory and its traditions: Pastificio Fabbri, Acquarello, Podere Pereto, Agreste, Azienda Agricola La Grotta, Macelleria Fierli, Macelleria Sani, Fattoria Buca Neggs, Forma d'Arte, Tenuta Armaiolo, Acetaia Giusti, Un Mondo di Pasta, Gelateria L'ArtiGianale, Fabbrica del Panforte, Opera Waiting

\*According to availability, the dish could contain frozen ingredients.