

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

SOUPS

10 €

Acqua cotta

allergens: 1, 3, 7, 9

Pumpkin cream with lemongrass and toasted pumpkin seeds

FIRST COURSE DISHES

Pici pasta with Chianina beef ragout

allergens: 1, 9, 12

12 €

Tortiglioni with mushroom ragout and feta cheese

allergens: 1, 7, 12

14 €

Gigli pasta with red mullet ragout and dill*

allergens: 1, 3, 4, 7

14 €

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

allergens: 1, 7, 8

14 €

Sangiovese risotto, sausage, romanesco broccoli, seasoned pecorino cheese

allergens: 7, 12

14 €

Vaccinara green cannelloni

allergens: 1, 3, 7, 9, 12

14 €

Mugellani tortelli with sausage ragout

allergens: 1, 3, 9, 12

12 €

Pumpkin gnocchi with gorgonzola cheese and almonds

allergens: 1, 3, 7, 8

12 €


Menu

MAIN DISHES

Arezzo typical stew 18 €
allergens: 1, 9, 12

Cacciatora chicken with rosemary potatoes 18 €
allergens: 12

Codfish and vegetables tempura with aromatic mayonese* 20 €
allergens: 1, 3, 4

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

Roasted pecorino cheese with porcini powder and pear chutney 16 €
allergens: 7, 12

Sliced Sirloin aromatic steak 20 €

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

SIDE DISH 5 €

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

SERVICE CHARGE 3 €

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.