33
TRENTATRÉ
TUSCAN BISTRO & BAR

Every day we can offer quality thanks to the work of those who support us with passion and expertise.

A sincere thank you to our suppliers, guardians of quality and tradition.

-STARTERS-

Anchovies in pesto	Cantabrian anchovies with olive oil, basil, pine nuts, parmesan cheese, and chili pepper (4,7,8)	8
Lentils falafel	With Tuscan lentils, spicy tomato sauce, basil, garlic and spices	8
Fried polenta	Fried polenta sticks with tomato sauce, cheese and pepper sauce and green sauce (7)	8
Tortello alla lastra	Stuffed with potatoes, sun-dried tomatoes and mozzarella with garlic and rosemary cream (1,7)	10
Mushrooms carpaccio	Porcini mushrooms slices, arugula pesto and Grana Padano cheese (7)	12
Fried rabbit	Marinated with rosemary, fried in batter. Served with aioli sauce and chives (1,3)	12
Cold cuts and cheeses selection	Local cured meats and pecorino cheeses, jams and honey (1,7)	12
Beef bruschetta	Beef tartare topped with onion, truffle, chives and basil pesto (1,3,8)	18

-FIRST COURSES-

Cream soup	Chestnuts and mixed mushrooms puree with crunchy bread (1)	10
Pici	Mushroom and thyme ragù (1)	14
Tagliolini	With trout, lemon juice, chopped pistachios and butter (1,4,7,3,8)	16
Gnudi	Ricotta cheese, raviggiolo cheese and spinach, with grilled tomato sauce (1,7)	16
Risotto	Carnaroli rice with Casentino saffron and sambudello (7)	16
Ravioli	Stuffed with raviggiolo, with yellow pumpkin cream (1,3,7)	17
Pappardelle	With wild boar and juniper ragout (1,3,9)	20

33
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-MAIN COURSES-

Potato gateau	Potato pie stuffed with onion and olives with salad and smoked scamorza cheese (1,3,7)	20
Veggie balls	Chickpea and eggplant balls with green sauce	20
Fegatini di pollo	Pan-fried with caramelized onions and mashed potatoes (7)	23
The Town of the trout!	Salmon-quality trout pan-fried in butter and lemon, with sautéed spinach (4,7)	24
Shrimps	Shrimp tails with gorgonzola cheese sauce and grilled bread (1,2,7)	24
Lamb fricassee	Lamb bites with butter, aromatic herbs and egg cream (3,7)	25
The Steak!	Beef born and raised in Casentino, cooked over charcoal (min. 800 g) With buttered potatoes (7)	8 (per hg)

-SIDES-

Mixed salad	6
Crispy potatoes	6
Grilled vegetables	6
Seasonal vegetables	6

Cover charge • 3

Water • 2

Please inform our staff of any allergies or intolerances you may have.

The staff

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-DESSERTS-

Affogato	Cream ice cream and hot coffee (7)	5
Panna cotta	Dark chocolate with white chocolate ice cream (7)	6
Lattaiolo	With mint and honey infusion (3,7)	6
Ice Creams & Sorbets	3 scoops of your choice (7)	6
The classic tiramisu!	With mascarpone, ladyfingers, coffee, chocolate (1,7,8)	7
Ricotta cheese cake	With hazelnut cream and vanilla fiordilatte ice cream (1,3,7,8)	7

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