

# RESTAURANT MENU

## -STARTERS-

Lettuce heart	Salad with crispy bread, anchovy sauce, onions and grana padano cheese (1,3,4,7,10,12)	8
Fritters	Chickpea and rosemary fritters with lemon mayo (1,3,7)	8
Broad beans and pecorino	Braised broad beans with aged pecorino cheese, extra virgin olive oil and red wine reduction (7)	8
Lentils Falafel	With Tuscan lentils, spicy tomato sauce, basil, garlic and spices (1)	9
Trout ceviche	With celery, parsley, caramelized almonds, onion and yogurt (7,9)	9
Anchovies in pesto	Cantabrian anchovies with pesto of basil, pine nuts, parmesan cheese and chili pepper (4,7,8)	10
Tortello alla lastra	Stuffed with potatoes, dried tomatoes and mozzarella cheese with yellow cherry tomatoes and pecorino butter sauce (1,7)	12
Cold cuts & Cheeses	Local cured meats and pecorino cheeses, jams and honey, panbrioche with chicken livers (1,7)	13
Beef bruschetta	Beef tenderloin seasoned with onion, truffle cream and basil pesto (1,3,8)	18

## -FIRST COURSES-

Cream soup	Pea and leek soup with yogurt and crispy bread (1,7,9)	10
Pici	Creamy artichoke and walnut ragout (1,8)	14
Gnudi	Raviggiolo cheese and spinach with brown butter and sage (1,3,7)	16
Risotto	Asparagus, lemon juice, butter and parmigiano cheese (1,7)	16
Potato gnocchi	With matured pecorino cream, broad beans and crispy rigatino (1,3,7)	17
Dumplings	Salmon-quality trout and ricotta cheese dumplings with parsley pesto, mint and almonds (1,7,8)	18
Tagliatelle	White rabbit ragout and green olives (1,9)	19

## -MAIN COURSES-

Vegetable flan	Seasonal vegetable bake with vegan béchamel sauce (1)	20
Pork ribs	Honey and orange-glazed with fennel salad (6)	23
The Town of trout!	Salmon-quality trout slice baked with sliced potatoes, saffron and lemon butter (4,7)	24
Duck 'in porchetta'	Duck leg with orange sauce and buttered monk's beard (7)	25
Octopus confit	Steamed with caramelised onions, asparagus and yogurt (7)	26
'Scottadito' lamb	Marinated lamb chops, grilled and served with a rosemary and thyme sauce and fried artichokes (1)	27
Beef fillet	With pepper sauce and sautéed chard (7,9)	29
The Steak!	Beef born and raised in Casentino grilled (min. 800 gr) - With crispy potatoes and anchovy sauce (3,4,7,10)	10 (per hg)

## -SIDE DISHES-

Mixed salad	6
Crispy potatoes (1)	6
Grilled courgettes and mint	6
Sautéed spinach	6
Fried artichokes (1)	6

## -DESSERTS-

Affogato	Ice cream and hot coffee (3,7)	6
Panna cotta	Dark chocolate with white chocolate ice cream (7)	7
Lattaiolo	Strawberry sauce (1,3,7)	7
Ice Creams & Sorbets	3 flavors of your choice (3,5,7,8)	7
The classic tiramisu!	With mascarpone, ladyfingers, coffee, chocolate (1,3,7,8)	8
New York cheesecake	Served with dark chocolate sauce or fruit sauce (1,3,7)	8

Cover • 3

Water • 2

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

*The staff*