

STARTERS AND “COCCOLE” (DEEP-FRIED DOUGH BALLS)



DEEP-FRIED TORTELLO FILLED OF BURRATA CHEESE AND POTATOES (1,3,5,7,12)	€ 3,00
<small>WITH 24 MONTHS AGED PARMA HAM</small>	
BRUSCHETTA DI CECCO (0 GODURIOSA) (1,4,7,12)	€ 9,00
<small>WITH STRACCIATELLA CHEESE, ANCHOVIES FROM CANTABRIAN SEA AND BAKED TOMATOES</small>	
SMALL HOMEMADE SANDWICH WITH RUBBED TOMATO AND “JAMON IBERICO” (1,7,12)	€ 7,00
BRUSCHETTA PAOLINO (1,7)	€ 7,00
<small>WITH WARM PECORINO CHEESE FROM “LA DISPENSA” (PISTOIA) AND RAW SAUSAGE</small>	
BRUSCHETTA BOCCON DEL PRETE (1,7,11)	€ 7,00
<small>WITH PORK CHEEK, GORGONZOLA CHEESE, CHESTNUT HONEY</small>	
BRUSCHETTA AFFUMICATA (1,7,11)	€ 7,00
<small>SMOKED BURRATA CHEESE, ROASTED BACON, DRIED TOMATOES PESTO</small>	
“COCCOLE” (DEEP-FRIED DOUGH BALLS) WITH HAM AND STRACCIATELLA CHEESE (1,5,7,8,11)	€ 9,00
“COCCOLE” (DEEP-FRIED DOUGH BALLS) WITH MORTADELLA, STRACCIATELLA CHEESE, PISTACHIOS (1,5,7,8,11)	€ 9,00
“COCCOLE” (DEEP-FRIED DOUGH BALLS) WITH DUCK SPECK AND SMOKED BURRATA CHEESE (1,5,7,8,11)	€ 12,00
CARPACCIO OF HOMEMADE MARINATED SALMON IN MOJITO AND DILL (1,12)	€ 12,00
<small>WITH BEET, POTATOES AND VALERIAN SALAD.</small>	
AUBERGINES PARMIGIANA WITH PARMESAN CREAM (1,5,7,9)	€ 9,00
TUSCAN THICK TOMATO AND BREAD SOUP WITH STRACCIATELLA CHEESE (1,7,9,12)	€ 4,50
TAGLIERE DA SPIAGGIA* (1,2,3,4,5,7,9,12)	€ 17
<small>RAW RED PRAWNS FROM SICILY WITH CITRUS MAYONNAISE, TASTE OF SEAFOOD SOUP WITH TOASTED BREAD, DEEP-FRIED ANCHOVIES FILLETS</small>	
TAGLIERE DELLA TRADIZIONE (1,4,7,11)	€ 14
<small>ASSORTMENT OF TUSCAN CURED MEATS AND COLD CUTS FROM MACELLERIA MARINI, PECORINO CHEESE FROM “LA DISPENSA” (PISTOIA), SMALL BRUSCHETTAS WITH LIVER PATÈ AND WITH CURED PORK CHEEK</small>	
TAGLIERE DELL’ORTAGGIO (1,3,7,9,12)	€ 15,00
<small>SMALL AUBERGINES “PARMIGIANA” WITH PARMESAN CREAM, TASTE OF THICK TOMATO AND BREAD SOUP WITH STRACCIATELLA CHEESE, DEEP-FRIED SEASONAL VEGETABLES IN TUSCAN STYLE, PECORINO CHEESE FROM “LA DISPENSA” (PISTOIA)</small>	
DEGUSTATION OF HAMS WITH HOMEMADE SANDWICH (1,12)	€ 17,00
<small>JAMON IBERICO 36 MONTHS FROM ESTREMADURA, GRIGIO DEL CASENTINO FROM MACELLERIA MARINI, PARMA 24 MONTHS FROM MACELLERIA VESCOVI</small>	
CARPACCIO OF HOMEMADE MARINATED BEEF WITH ICEBERG AND BAGNA CAUDA (4,7)	€ 12,00

SALAD

SEASONAL MIX SALAD	€ 5,00
DEL CONTADINO SALAD (1,7)	€ 9,00
<small>LETTUCE, TOMATOES, TOASTED BREAD, PECORINO CHEESE, ROASTED BACON</small>	
CAPRESE WITH LOCAL TOMATOES AND CAMPANIA’S BUFFALO MOZZARELLA DOP (7)	€ 11,00

LACKING THE FRESH PRODUCT SOME INGREDIENTS COULD BE FROZEN*

ALLERGEN LIST

1. CEREALS CONTAINING GLUTEN
wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof.
2. CRUSTACEANS AND PRODUCTS THEREOF
both marine and freshwater
3. EGGS AND PRODUCTS THEREOF
4. FISH AND PRODUCTS THEREOF
5. PEANUTS AND PRODUCTS THEREOF
6. SOYBEANS AND PRODUCTS THEREOF
7. MILK AND PRODUCTS THEREOF
including lactose

8. NUTS

almonds (*Amgdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof.

9. CELERY AND PRODUCTS THEREOF

10. MUSTARD AND PRODUCTS THEREOF

11. SESAME SEEDS AND PRODUCTS THEREOF

12. SULPHUR DIOXIDE AND SULPHITES

at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.

13. LUPIN AND PRODUCTS THEREOF

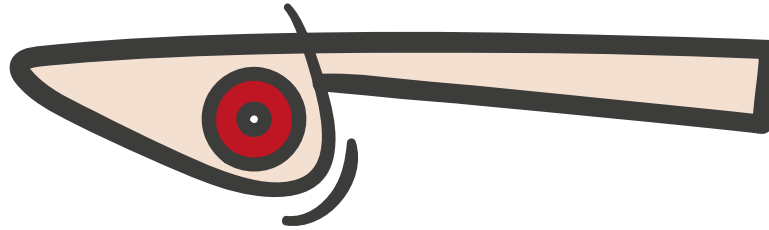
14. MOLLUSCS AND PRODUCTS THEREOF

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FOOD



FIRST COURSES

ALL FRESH PASTA IS MADE IN OUR LABORATORY



CAPPELLACCI FILLED OF "CARBONARA" IN "GRICIA STYLE" (BACON, BUTTER, PECORINO CHEESE) (1,3,7,12).....	€ 14,00
CAPPELLACCI FILLED OF BUFFALO RICOTTA CHEESE, ANCHOVIES AND CITRUS FRUITS ZEST WITH BUTTER, ANCHOVY SAUCE (COLATURA DI ALICI) AND LEMON ZEST (1,2,3,4,7,12).....	€ 15,00
PICI WITH AGLIONE (TYPICAL SPECIAL TOSCAN GARLIC) AND TOMATO (1,12).....	€ 15,00
FRESH TAGLIOLINI WITH CHEESE, PEPPER, BISQUE OF SHELLFISH AND RED RAW PRAWN FROM MAZARA DEL VALLO *(1,2,3,4,7,9,12).....	€ 15,00
TORTELLI FILLED OF BURRATA CHEESE, MORTADELLA AND PISTACHIOS WITH PARMESAN CREAM AND DROPS OF BALSAMIC VINAIGRE (1,2,4,7,8,9,12).....	€ 14,00
PICI PASTA WITH MEAT SAUCE (1,3,7).....	€ 12,00

MAIN COURSES

FIorentina BEEF STEAK WITH ROASTED POTATOES (1) SCOTTONA 30 DAYS OF MATURATION.....	€ 5,00
	X HG
PREMIUM FIorentina BEEF STEAK WITH ROASTED POTATOES (1) OLD COW OF ITALIAN FRISONA 30 DAYS OF MATURATION.....	€ 6,00
	X HG
SEARED PORK CHOP (PLUMA) WITH ROSEMARY AND WHITE BEANS.....	€ 17,00
FRIED CHICKEN AND SEASONEL VEGETABLES IN TURSCAN STYLE (1,3,5,12).....	€ 14,00
SCALDED CUTTLEFISH WITH TWO GAZPACHOS* (4,12).....	€ 16,00
SLIGHTLY SPICY CRUNCHY OCTOPUS WITH POTATOES CREAM AND BASIL FLAVOURED OLIVE OIL* (4,7).....	€ 18,00

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COVER CHARGE €2,50

PURIFIED WATER: 1 LITRE € 1 - 1/2 LITRE € 0,50

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