

## SPRING MENU 2024

"Small bites to start..." | **FOR ONE PERSON** | **FOR TWO PEOPLE**

- Crouton of bruleed chicken liver on buffalo ricotta and truffle sauce | 8.00 | 15.00
- Tomato soup version 4.0 | 6.00 | 10.00
- Cotechino, egg, and truffle | 8.00 | 15.00
- Bacon with anchovies and caper, on toasted bread | 6.00 | 10.00
- Risotto balls with chickpea hummus | 8.00 | 15.00
- Smoked salmon on avocado bed, bread, greens, and homemade mayonnaise | 8.00 | 15.00
- Vegetable consommé with Wakame seaweed | 6.00 | 10.00
- *The Brazilian corner...*
  - Fried manioca, the Brazilian classic | 6.00 | 10.00
  - Plantain basket with shredded meat... Truly special | 8.00 | 15.00

**Classics always of quality** (suggested for 2 or more people)

- Selection of Tuscan cold cuts, with Maremma cheeses and flatbread | / | 30.00

**Special** (suggested for 2 people)

- Tuscan PDO prosciutto, semi-matured PDO pecorino cheese, bread crostini, and our sauces paired with a bottle of champagne | / | 45.00

**Salads...** (suggested for two people) | **FOR ONE PERSON** | **FOR TWO PEOPLE**

- Caterina's salad (mixed greens, hard-boiled egg, anchovies, capers, pecorino) | / | 25.00
- Caprese salad served with flavored crotons | / | 25.00
- Simply leaves, fresh tomato, buffalo mozzarella with basil | / | 25.00
- Baby arugula, Tuscan grains, and semi-matured pecorino | / | 25.00

**Staying light...** | **FOR ONE PERSON** | **FOR TWO PEOPLE**

- Chitarra spaghetti with fresh tomato and basil | 10.00 | 18.00
- Ribollita, the Tuscan classic | 10.00 | 18.00
- Frittata with ricotta, zucchini, and cherry tomatoes (recommended for two people) | / | 15.00
- Roasted suckling pork with green salad | 14.00 | 24.00
- Roasted loin carpaccio with seasonal vegetables | 14.00 | 24.00

**Our fresh pasta** | **FOR ONE PERSON** | **FOR TWO PEOPLE**

- Maremman ravioli with wild boar ragout | 14.00 | 25.00
- Tagliatelle with lightly smoked fresh salmon | 12.00 | 20.00
- Mugellani tortelli with butter and sage | 12.00 | 20.00
- Bardiccio squares with Parmigiano Reggiano sauce and basil | 16.00 | 28.00

**Fresh out of the oven...**

- Lasagna with ragout | 14.00 | 25.00
- Florentine crepes with béchamel | 14.00 | 25.00
- Crepes with green asparagus in white wine | 16.00 | 28.00

**One course meal - Minimum for Two People** *(the elegant combination of carbohydrates and proteins...)* | **FOR ONE PERSON** | **FOR TWO PEOPLE**

- Zucchini and Grana Padano risotto with marinated pigeon breast in wine | / | 38.00
- Saffron risotto with veal ossobuco | / | 38.00
- Creamed cod with toasted polenta (the best of Venice...) | / | 35.00
- Potato mousse, minced pork meat, gratinated with caciotta cheese | / | 30.00

**Selection of our meats** | **FOR ONE PERSON** | **FOR TWO PEOPLE**

- Bresaola carpaccio with mixed greens, shaved Grana cheese | 25.00 | 45.00
- Beef tenderloin carpaccio with cheese slices and red berries | 30.00 | 52.00
- Grilled pork tenderloin with special sauce and sautéed potatoes | 22.00 | 40.00
- Grilled picanha with roasted cherry tomatoes | 25.00 | 46.00
- Beef tenderloin tartare my way (without anchovies, capers, or eggs) | 25.00 | 46.00
- Peposo, the classic Tuscan dish, with polenta | 28.00 | 50.00
- Florentine steak Euro (by reservation) | € 6.00 per 100 grams | / |

**...pre-dessert and dessert** | **FOR ONE PERSON** | **FOR TWO PEOPLE**

- Plate of 3 cheese tastings with our paired sauces | 9.00 | 15.00
- Seasoned buffalo ricotta, Monte Giovi honey, and pistachios | 7.00 | 12.00
- Sweet and sour stuffed cappelletti on aged meat | 6.00 | 10.00
- Stuffed PDO chestnut Necci accompanied by our artisanal gelato | 9.00 | 10.00
- Chef Ana's famous pineapple cup | 9.00 | 15.00
- Our artisanal gelato (ask about available flavors today) | 8.00 | 14.00
- Trilogy of filled cannoli (vanilla, hazelnut, and ricotta) | 9.00 | 15.00
- Stuffed puff pastry flowers... with fruit and gelato | 9.00 | 15.00
- Shortcrust pastry tart with chocolate cream and fresh berries | 7.00 | 12.00