



## SPRING MENU

<b>Small bites to start</b>	For one person	For two people
Chicken liver crostini on Bufala ricotta and truffle sauce	8,00	15,00
Pappa al Pomodoro (version 4.0)	6,00	10,00
Cotechino, truffle and egg	8,00	15,00
Pancetta with anchovies royal caper and toasted bread	6,00	10,00
Risotto balls with chickpea hummus	8,00	15,00
Smoked salmon on guacamole, toasted bread, salad and home made mayonnaise	8,00	15,00
<b>L'angolo Brasiliano</b>		
Fried manioc (the Brazilian classic)	6,00	10,00
Plantain basket with shredded meat ( very special !)	8,00	15,00
<b>The Classic recommended for two or more people</b>		
Selection of Tuscan cold cuts with Maremma cheeses and focaccia		30,00

<b>The rich salads recommended for two people</b>		
Caterina's salad(mixed greens , hard boiled egg, anchovies, capers, pecorino )		25,00
Caprese salad served with flavoured croutons		25,00
Simply salad leaves, fresh tomatoes, bufala mozzarella with basil		25,00
Tender rucola, Tuscan grains and semi aged pecorino		25,00

<b>Keeping it light</b>	10,00	18,00
Chitarra spaghetti, fresh tomato and basil	10,00	18,00
Ribollita (the classic Tuscan dish)		
Omelette with ricotta , zucchini and cherry tomatoes(recommended for two people)		15,00
Roasted suckling pork with green salad	14,00	24,00
Carpaccio of roasted loin with seasonal vegetables	14,00	24,00

<b>Our fresh pasta</b>		
Bardiccio squares with Parmigiano sauce and basil	16,00	28,00
Maremma style ravioli with wild boar ragù	14,00	25,00
Tagliatelle with lightly smoked fresh salmon	12,00	20,00
Mugello tortelli with butter and sage	12,00	20,00
<b>Fresh from the oven</b>		
	For one	For two



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	person	people
Ragù lasagna	14,00	25,00
Florentine crepes with béchamel sauce	14,00	25,00
Crepes with asparagus and white wine	16,00	28,00

<b>Unique dishes MINIMUM FOR TWO PEOPLE the elegant combination of carbohydrates and protein</b>	For one person	For two people
Pigeon breast cooked in wine with zucchini risotto and Grana Padano		38,00
Veal Ossobuco with saffron risotto		38,00
Creamed cod with toasted polenta (the best of Venice)		35,00
Potato mousse, minced pork meat gratinated with cheese		30,00

<b>Our Meat Selection</b>	For one person	For two people
Bresaola carpaccio with mixed greens and shaved Grana cheese	25,00	45,00
Beef fillet carpaccio with cheese slices and red berries	30,00	52,00
Grilled pork fillet with special sauce and sautéed potatoes	22,00	40,00
Grilled Picanha with roasted cherry tomatoes	25,00	46,00
Beef fillet tartare My way( no anchovies, no capers, no eggs)	25,00	46,00
Guinea fowl with savory zabaione	28,00	50,00
Florentine steak (reservation required) € 6,00/hg		

<b>.....pre Dessert and Dessert</b>	For one person	For two people
Tastings of pecorino cheese paired with selected sauces	9,00	15,00
Chestnut jam with bufala ricotta and honey	7,00	12,00
Sweet and sour stuffed cappelletti	6,00	10,00
Stuffed crepes served with our homemade ice cream and seasonal fruit	9,00	10,00
Chef Ana's famous pineapple cup	9,00	15,00
Our homemade ice cream (ask for available flavors today)	8,00	14,00
Trilogy of Sicilian Cannoli	9,00	15,00
Shortcrust tart with chocolate cream and fresh berries	7,00	12,00
Tiramisù our way	9,00	15,00

Risottos are prepared with fresh Carnaroli rice therefore the waiting time is approximately 20 minutes