



## Starters

*caprese with cherry tomatoes,  
Tuscan buffalo mozzarella, and basil*

7

13

*cinta Senese ham and melon*

12

15

*tuscan crostino with apricot jam*

1;12;6

12

*"pappa al pomodoro" and olive powder*

1;6;

10

## First Courses

*spaghetti with fresh tomato and basil*

1;6;10;11

14

*"Pici" with hare ragu  
and Tuscan pecorino cheese fondue*

1;3;6;7;10;11

18

*daily ravioli "butter and sage"*

1;3;6;7;10;11

16

*potato gnocchetto with basil cream and salted ricotta*

1;3;6;7;10;11

14

Cover charge 3€



## Main Course

*Chianina steak with arugula from our garden and balsamic reduction*

12,

**25**

*wild boar "cacciatora style"*

9,

**23**

*smoked tuna salad, lettuce, tomatoes, baby spinach, pumpkin seeds, and paprika mayonnaise*

3,4,8,

**16**

*chicken wrap with purple cabbage, cheddar cheese, and bacon*

1,3,7,12,

**15**

## Desserts

*ice cream*

3,6,7,

**7**

*classic tiramisu*

1,3,7,

**8**

*mixed fruit*

**8**

Cover charge 3€

