



Autumn Menù 2022

Small servings to please the palate

The legendary “cotechino”, egg and truffle sauce	€ 7,00
(Local sausage, blanched, and served with egg, our truffle sauce, and olive oil, with bread for “Scarpetta”)	
Chicken liver Crostino	€ 7,00
(Chicken liver brulé cut with the tip of a knife, with our homemade bread, buffalo ricotta, and truffle sauce)	
Unforgettable mini Deer Hamburger	€ 7,00
(Mini Deer hamburger with our smoked sauce)	
Mr. Salmon	€ 7,00
(Smoked salmon, goat ricotta, and a pinch of horseradish in our bread)	

First Courses

(homemade pasta and sauces)

Quadrotti al Bardiccio di Rufina	€ 16,00
(“Bardiccio” is a typical Rufina sausage made with pork giblets. Our pasta is filled with bardiccio and seasoned with olive oil, basil, and Grana Padano DOP)	
Ricotta and Spinach (vegetarian)	€ 14,00
(Our stuffed pasta with ricotta and spinach, sauteed in butter and sage)	
Chitarra spaghetti with “Angry Tomato” (vegetarian)	€ 14,00
(Our simple pasta with a tomato sauce and chilli pepper)	
The Beef and The Pork	€ 16,00
(Our stuffed pasta with beef, and our 100% pork ragu)	
Bacon and Onion	€ 16,00
(Stuffed pasta with our homemade Bacon deglazed and caramelized onions)	

Second Courses

Deer with polenta and mushrooms	€ 22,00
(Deer cooked slowly in wine and spices, served with creamy polenta and mushrooms)	
Picanha Steak with green salad	€ 22,00
(Classic South American dish, grilled and sliced)	
Pork Ribs with our BBQ sauce	€ 20,00
(Traditional dish of the Tuscan countryside, made with our BBQ sauce)	
Beef Ribs with our sauce and mashed potatoes	€ 20,00
(Beef Ribs cooked at a low temperature, shredded, and served with sauce and mashed potatoes)	
Our succulent Roasted Pork and spinach	€ 20,00
(Our pork is slowly cooked in the oven to be soft and succulent)	
Fiorentina T-Bone steak – <u>ONLY ON REQUEST</u>	€ 60,00/kg
(Florentina Steak in the Fillet)	

Side dishes – to be seasoned at the table:	€ 6,00
 Potatoes sauté	
 Fresh green salad	
 Steamed spinach with olive oil and lemon	
 Hummus	
 Mushrooms	



Our Desserts

(All rigorously elaborated by our Chef Ana)

The Classic Tiramisù (Sweet but not too much, absolutely to taste. We also have it with Nutella)	€ 9,00
The Amazing Brownie (Our Brownie, warm, soft, with nuts, served with our artisanal Vanilla Gelato)	€ 9,00
Italian style Cheese Cake (A proposal from our Chef to sweeten the palate)	€ 9,00
The Bold Petit Gâteaux (Our cake brings in its soft heart <u>Olive Oil and Truffle</u> . Served with our artisanal Vanilla Gelato)	€ 9,00
Our artisanal Gelato (Precious, fresh, and digestive)	€ 9,00

➤ *“Trust Me” Menu - The best of our cuisine
6 small courses selected by our Chef Orlando*
(Participation of the whole table is required)

Euro 50,00 per person (place setting included – drinks not included)

➤ *Tasting Menu with Wine tastings
(5 courses and 3 glasses of wine)*

(Participation of the whole table is required)

Euro 80,00 per person (place setting included)

ONLY ON REQUEST

 **Check with our Staff about the OFF MENU SEASONAL options**

