

## Starters

Crostini Toscani € 5.00

Artichoke salad with parmigiano cheese € 11.00

Toasted bread and butter with anchovies of the Cantabrian Sea € 11.00

Mix of tuscan Ham and salami € 9.00

Taste of mixed cheeses € 9.00

Fried artichoke with burrata cheese € 11,00

Special of the house

Asparagus Soufflè

Crispy basket with scamorza cheese and artichoke

Robiola in pasta filo with balsamic

€ 14.00

"Caprese" Mozzarella and tomato € 12.00

Warm sea salad € 18.00

Tuna's tartar with onions and pistachios € 15.00

## Pasta

Paccheri in trabaccolara sauce  
€ 12.00

Spaghetti Cheese and black papper and truffle cream  
€ 13.00

Maltagliati with zucchini flowers, shrimp and prawns  
€ 14.00

Potatoes Tortelli with grandmother's ragù  
€ 12.00

Gnocchetti pasta with asparagus and vongole  
€ 14,00

Pappardelle with rabbit ragù and black olives  
€ 12.00

Rigatoni with artichoke Carbonara  
€ 12.00

Risotto with Yellow squash , timo and gorgonzola cheese  
€ 12.00

### **Main dish of fish**

- Cod Fish "Baccalao" roast with crispy potatoes and chickpeas € 16.00
- Tuna Tataky grilled with tropea sweet onions and pistachios € 18.00
- Seafood Big Padella Mussels, Clam, prawns, shrimps and squids € 24.00
- Deep-fried Squid, Prawns and Cod Fish € 16.00
- Seabass fillet with cherry tomatoes and black olives € 16.00

### **Main dish of meat**

- Stracotto beef with chestnuts, shallots and mush potatoes € 15.00
- Suckling Pig roasted with mashed potatoes and Carasao bread 17.00
- Duck breast in orange sauce with caramellized shallots € 17.00
- Fillet of beef cooked with Vin santo with lever patè and spinach € 23.00
- Lamb Chop "lollipops " with roast potatoes € 18.00
- Sliced beef steak boneless with oil, green pepper and rosemary with roast potatoes € 17.00
- Beef Fillet with salad and tomato € 25.00
- Beef steak Florentine style for kg € 45.00

### **Vegetables**

- GrRoast Potatoes € 6.00 Fried artichoke € 7.00 Spinach € 6.00
- Grilled vegetables € 7.00 White beans € 6.00 Mix salad € 7.00

## Dessert

Choccolate soufflé with whipped cream € 7.00

Ricotta cheese cup with hot raspberry and puff pastry € 7.00

Apple Pie with chinnamon cream € 6.00

Yogurt ice cream with strawbeery and crispy almond € 6.00

Crispy basket with chantilly cream, and berries € 7.00

Vanilla Ice cream with hot chocolate € 6.00

Panna cotta with crunchy almonds and caramel € 6,00

Catalan cream € 5.00

Lemon sorbet € 5.00

Pineapple € 5.00

Biscuits and Vin Santo € 7.00