

## APPETIZER

Ficattoline, Ham and Squacquerone cheese	€ 10,00
Cauliflower Flan with Ricotta and Roasted Almond	€ 8,00
Beef Tartare	€ 9,00
Chicken Liver Paté and Raisin Bread	€ 8,00
Valdelsa's Snails in sauce	€ 9,00

## FIRST COURSE

Handmade Tortellini with Chicken Stock	€ 14,00
Durum Wheat Pappardelle with Chianti's Wild board ragout	€ 15,00
Spaghettoni with Futura Osteria's Tomatoes Sauce	€ 10,00
Cream of Cicerchie and Cotics in Sauce	€ 13,00
Traditional Ribollita	€ 10,00

## MAIN COURSE

Pigeon stew on black truffle and grilled polenta	€ 25,00
Sliced Beef from Butcher's Shop Ceccatelli in Greve in Chianti	€ 20,00
Roasted Cinta Senese Head-neck with fig and mustard sauce	€ 20,00
Cooked and Raw Vegetables	€ 18,00
Tripe with Mushrooms	€ 17,00
Borlotti a "l'Uccelletta" with Roasted Sausage	€ 16,00

AMBIENTALE, PREFERIBILMENTE SE NATI NON LONTANO DA QUESTA OSTERIA

## COLD CUTS

Cold Cuts Selected by the Osteria	€ 17,00	Grigio's Ham aged 24 Month	€ 9,00
Grigio from Siena Soppressata	€ 7,00	Cheek Boiled Made at the Osteria	€ 7,00
Finocchiona from Tuscany	€ 8,00	Capocollo Made at the Osteria	€ 8,00

## CHEESES

Selection of Our Cheese	€ 15,00	Vertical by S. Margherita's Goat Ch.	€ 15,00
Red Cow's Parmesan	€ 9,00	Fresh Goat Cheese (S. Margherita)	€ 9,00
Raw Milk Pecorino Cheese	€ 7,00	Canestrato Cheese aged 18 months	€ 8,00
Blu Cheese from Sheep Milk	€ 9,00		

## SWEETY

Caprese Cake	€ 5,00
Bio-Crème Caramel	€ 5,00
Castagnaccio	€ 6,00
Nooks and Vin Santo	€ 7,00
Cup of Ice Cream and Sorbet	€ 5,00

## TO DRINK

Wine Red/White Glass	€ 5,00	Soft Drink	€ 3,50
Bottle	€ 11,00	Espresso Illy	€ 1,50
Vin Santo Glass	€ 5,00	Cappuccino	€ 2,00
Bottle	€ 13,00	Tea and Herbal Teas	€ 2,00
		Ammazzacaffè	€ 3,00

Naturalized Water € 1,00

Place Stetting € 1,50

LE PIETANZE DEL GIORNO ED EVENTUALI VARIAZIONI DEL MENÙ SONO RIPORTATE SULLA LAVAGNA