

ENTREE

Chicken Salad with Roasted Almond Mayonnaise	€ 10,00
Leeks Pudding with Dressed Ricotta Cheese	€ 9,00
Beef Tartare	€ 9,00
Chicken Liver Pathé and Raisin Bread	€ 9,00
Soft Boiled Egg, Tomatoes, Celery and Crumble Bread	€ 10,00

PRIMI PIATTI

Hand made Tortellini with Garlic, Oil and Duilio's Chili	€ 15,00
Rice cream, Pork Cheek and Basil Pesto	€ 15,00
Spaghettini Martelli with oven Roasted Tomatoes Sauce	€ 10,00
Tagliolini with Tripe ragout and Pecorino Cheese	€ 13,00
Pappa al Pomodoro	€ 10,00

SECONDI PIATTI

Cod fish with Cicerchie Paste and Crudité	€ 20,00
Sliced Beef from Casa Ceccatelli di Greve in Chianti	€ 20,00
Pork neck Crispy with Tuna Sauce	€ 20,00
Seasonal Vegetable Cooked and Raw	€ 18,00
Borlotti Beans "all'Uccelletto" with Roasted Sausage	€ 17,00

COLD CUTS

COLD CUTS HAND MADE AT OSTERIA

Steamed Geek of Cinta Senese	€ 8,00
Seasoned Hook of Cinta Senese	€ 12,00
Head-neck of Cinta Senese	€ 8,00
Seasoned Loin of Cinta Senese	€ 10,00
"Bresaola" from Val d'Elsa	€ 14,00

SELECTED COLD CUTS

Ham of Grigio della Montagnola 24 mesi	€ 12,00
Finocchiona Toscana	€ 10,00
Soppresata mixed with Porck and Wildboard	€ 8,00

Selection of our production cold cuts	€ 20,00
Mixed Selection of cold cuts	€ 20,00
Selection of all our cold cuts	€ 30,00

CHEESES

Parmigiano of Red Cow 36 mesi	€ 10,00
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CHEESES BY FABIO MAZZONE FROM OLBIA

Fresh Pecorino Cheese from raw milk	€ 7,00
Pecorino Cheese made with Basket 18 months old	€ 9,00
Blue from Sheep milk	€ 9,00
Fiore Sardo	€ 10,00

GOAL CHEESES FROM SANTA MARGHERITA

Fresch Tronchetto from Goat milk	€ 10,00
Vertical degustation of Tronchetti of Goat milk	€ 20,00

Selection of Cheeses	€ 18,00
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DESSERT

Caprese Cake	€ 5,00
Organic-Crème Caramel	€ 5,00
Bread, Oil and roasted Peach	€ 7,00
Nooks e Vin Santo	€ 7,00
Icecream Cup	€ 5,00
Sorbet Cup	€ 5,00

BAR

Coffee	€ 1,50
Cappuccino	€ 2,00
Tea and Herbal	€ 3,00
Amari	€ 3,50
Soft Drink	€ 3,50
Glass of Wine	€ 6,00
Water	€ 1,00
Services	€ 1,50