

APPETIZER

Soft Boiled Egg, Pecorino Cream and Asparagus	€ 10,00
Green Peas Flan with Ricotta and Roasted Almond	€ 8,00
Beef Tartare	€ 9,00
Chicken Liver Paté and Raisin Bread	€ 8,00
Piadina and Tripe	€ 9,00

FIRST COURSE

Handmade Tortellini with Fresh Cream	€ 14,00
Risotto with Burgugnone's Snails	€ 15,00
Spaghettoni with Futura Osteria's Tomatoes Sauce	€ 10,00
Beef and Marzuolo Truffle's Soup	€ 15,00
Pappa al Pomodoro	€ 10,00

MAIN COURSE

Pigeon dressed as Arrostitino	€ 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
Cod manteaed in squid black	€ 20,00
Borlotti a "l'Uccelletta" with Roasted Sausage	€ 17,00

AMBIENTALE, PREFERIBILMENTE SE NATI NON LONTANO DA QUESTA OSTERIA

COLD CUTS

Cold Cuts Selected by the Osteria	€ 20,00	Grigio's Ham aged 24 Month	€ 11,00
Grigio from Siena Soppressata	€ 8,00	Cheek Boiled Made at the Osteria	€ 9,00
Finocchiona from Tuscany	€ 10,00	Capocollo Made at the Osteria	€ 8,00

CHEESES

Selection of Our Cheese	€ 17,00	Vertical by S. Margherita's Goat Ch.	€ 17,00
Red Cow's Parmesan	€ 10,00	Fresh Goat Cheese (S. Margherita)	€ 10,00
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
Jam Pie	€ 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	€ 12,00	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