

APPETIZER

Cod fish with extra virgin olive oil and Avocado Pounded	€ 9,00
Baked Beetroot Pudding with Gorgonzola and toasted Almonds	€ 7,00
Beef Tartare	€ 8,00
Chicken Liver Paté and Raisin Bread	€ 7,00
Ficattoline, Beef Tongue and Squacquerone	€ 9,00

FIRST COURSE

Hand made Tortellini with Fresch Cream	€ 14,00
Risotto with Snails in Burgundy	€ 13,00
Spaghettoni with Futura Osteria's Tomatoes Sauce	€ 10,00
Onion Cream, Soft Boiled Egg and crispy bacon	€ 12,00
Pappa al Pomodoro	€ 10,00

MAIN COURSE

Osteria's Traditional Meatloft	€ 17,00
Sliced Beef from Butcher's Shop Ceccatelli in Greve in Chianti	€ 19,00
Roast Quail with Lemon and Honey Sauce	€ 19,00
Cooked and Raw Vegetables	€ 18,00
Pork Headneck with Figs and Mustard Sauce	€ 18,00
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	Cinta'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	€ 12,00	Vertical by S. Margherita's Goat Ch.	€ 12,00
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	Caciocavallo from Podoliche's Cow	€ 9,00

SWEETY

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

TO DRINK

Wine Red/White Glass	€ 4,00	Soft Drink	€ 3,50
Bottle	€ 11,00	Espresso Illy	€ 1,50
Vin Santo Glass	€ 4,00	Cappuccino	€ 2,00
Bottle	€ 12,00	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