

## *A La Carte Menu*

### *Antipasti*

#### **Zuppa d'Orzo con Carotine e Funghi Saltati**

*Pearl Barley Soup with Carrots and Sautéed Mushrooms 10*

#### **Antipasto Toscano**

*Chicken Liver Pâté and Tomato Bruschetta 11*

#### **Battuta di Filetto al Coltello**

*Beef Fillet Tartar with White Grape Chutney, Toasted Hazelnuts and Crispy Parmesan 13*

#### **Insalata di Granchio**

*Crab and Tomato Salad with Sweetcorn Sauce and Chives 12*

#### **Parmigiana di Melanzane**

*Aubergine Parmesan Gratin 10*

#### **Salumi e Formaggi Senesi**

*Cured Meats and Cheeses from Siena (to share) 12/18*

### *Primi*

#### **Tagliolini al Tartufo**

*Tagliolini Pasta with Uncinatum Truffle 24*

#### **Pici con Salsiccia, Cavolo Nero e Pecorino Pici**

*Pici Pasta with Tuscan Sausages, Black Cabbage and Pecorino 12*

#### **Risotto Zucca e Amaretti**

*Risotto with Butternut Squash, Amaretti Crumble and Candied Pumpkin 13*

#### **Pappardelle al Cinghiale**

*Pappardelle Pasta with Tuscan Wild Boar 14*

#### **Tagliolini con Calamari e Broccoli Black Tagliolini**

*Tagliolini Pasta with Squid, Broccoli and Cherry Tomatoes 13*

#### **Ravioli Ricotta e Spinaci**

*Ricotta and Spinach Ravioli with Butter and Sage Sauce 14*

### *Secondi*

#### **Tonno alla Griglia**

*Chargrilled Tuna Steak (7oz) with Baby Spinach and Roasted Cherry Tomatoes 26*

#### **Merluzzo con Topinambure Funghi**

*Roasted Cod with Jerusalem Artichoke and Wild Mushroom 20*

#### **Polletto alla Griglia**

*Chilli and Mint Marinated Spatchcock Chicken with Roasted Potatoes 19*

**Gamberoni alla Brace**

*Chargrilled Giant Prawns (10oz) Served with Seasonal Salad 23*

**Filetto alla Griglia**

*Grilled Beef Fillet (8oz) with Red Wine Sauce, Grain Mustard Mashed Potatoes and Baby Carrots 26*

**Bistecca alla Fiorentina**

*Florentine T-Bone Beef Steak (28-35 oz) with Seasonal Vegetables and Veal Reduction (to share) 52*

***Contorni e Insalate***

**Patate Arrosto**

*Roast Potatoes with Garlic and Rosemary 5*

**Spinaci Saltati**

*Baby Spinach with Chilli 5*

**Insalata Mista**

*Mixed Leaf Salad 5*

**Rucola e Scaglie di Parmigiano**

*Rocket Salad and Shaved Parmesan 5*

**Purè di Patate alla Senape**

*Grain Mustard Mashed Potatoes 5*

**Focaccia e Olio Extra Vergine di Oliva**

*Focaccia Bread with Extra Virgin Olive Oil 2*

***Dolci***

**Babà al Rum**

*Sponge Pudding with Rum Sauce and Coffee Ice Cream 8*

**Tiramisù**

*Traditional Tiramisù 6*

**Cantucci e Vinsanto**

*Tuscan Almond Cookies with Sweet Wine 8*

**Selezione di Sorbetti e Gelati**

*Selection of Homemade Sorbets and Ice Creams 6*

**Sifonata alla Nocciola**

*Chocolate and Hazelnut Foam with Chestnut Crumble and Caramelised Hazelnuts 8*

**Crème Brûlée alle Pere**

*Pear Crème Brûlée 7*

**I Formaggi**

*Selection of Tuscan Cheeses 10*

A selection of Desert Wines at a Supplement 5