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ANTIPASTI / APPETIZERS

Terra

Tuscan appetizer of sliced cold meats and toasted bread  8 €

“Coccoli” (fried pizza dough) with Tuscan Ham and fresh “Stracchino” cheese 8

“Carpaccio” of “Chianina” Beef wit “Pinzimonio” of mixed vegetables and cheese cream  10 Aubergine tart, Pachino Tomatoes and Buffalo “Stracciatella” cheese  9

Artichoke tart with “Asiago” cream 9

Vegan puff pastry tart made with seasonal vegetables and Pistachio “Pesto”  9

Chef’s choice of five Tuscan taster dishes 12

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Mare

Mixed Sea appetizer  14 Stuffed Squid\* with Zucchine and aromatic oil  10

Steamed Shrimp\* on Aubergine cream  10

Octopus\* “salame” with Potatoes, Beans and Basil Pestol  12

Shellfish and Crustacean\* Pan  12

PRIMI PIATTI / FIRST COURSES

Terra

“Scuderie Spaghetti” with fresh tomatoes, basil and parmesan flave  8

“Tortello Maremmano” with Rabbit Ragout nuanced with Sangiovese wine  10

Macaroni Pasta with Artichoke “Carbonara”  10

“Gnudi” with Zucchine Cream, Burrata Cheese and Yellow Dates Tomatoes  12

Bronze drawn “Tagliolini” with Black Truffle  16

Mare

De Cecco Spaghetti with Clams  12

“Maccheroni” with Aubergine, Mussels and Botarga  12

Black Sepia Ravioli with Shrimps\* and Asparagus 12

Seafood Risotto (Clams, Mussels, Shrimps,Cuttlefish\*,Octopus\*)  12

“Scoglio Spaghetti” with Squid\*, Mollusks and Shellfish\*  12

“Tagliolini” Pasta with Lobster sauce (Half Lobster and Tomato)  18

SECONDI PIATTI / MAIN COURSE

Terra

“Florentine” T-Bone steak with roasted Potatoes  4,2/Hg

Rib-eye steak “Tomahawk” with roasted Potatoes  5,0/Hg

Grilled Beef Fillet with roasted Potatoes  18

Beef Fillet with Black truffle 24

“Tagliata”, Grilled sliced Beef with Rucola and Grana Cheese  16

Grilled Cockerel served with roasted Potatoes  14

Grilled Tuscan Sausage served with French-Fried potatoes 10

Beef Fillet with Porcini Mushrooms  20

Chunkies of Rabbit in the vine leaf and white grapes  16

“ Vegetarian”, Tomino Cheese served with mixed grilled vegetables  12

Beef Burger (Beef 220 gr.),French-Fries,Tomato,Salad,Onion,Bacon 16

Mare

Grilled skewer with Squid\* and Shrimps\*  16

“ Fritto di mare” with fried vegetables (Carrots,Zucchini,Squid\*,Shrimps\*,crawfishes\*) 17

Fresh Fish from the Tuscan sea …. Cooked in Salt or in “Isolana” style  6,0/Hg

Sliced Bluefin Tuna in a Sesame crust  20

Catalan Shellfish with vegetables, Shrimps\* and Lobster\*  25

Pistachio-crusted Fresh Salmon with vegetables and vinegar  18

Mixed Sea Grill (Crawfishes\*, Shrimps\*, spade and Tuna Fish)  24

Contorni / Side dishes

Mixed Green Salad  5

Mixed Salad  5

French-fries 4

Roasted potatoes  4

Mixed Grilled Vegetables  6

Mixed vegetables “au gratin” 6

Basket of Fried season Vegetables 6

DESSERT / Home-made desserts

Cheese Cake with Chocolat, Orange or Strawberries  5 €

Biscuit wafer with fresh Fruit salad and warm chocolate sauce 6

Sliced Ananas with IceCream peach taste ( no lactose)  6

Pistachio “Semifreddo”  6

“ Tiramisù” ….the classic but Gluten free  5 Deconstructed “Mille Foglie” with Chantilly cream and Strawberries ­ 5

“Sacher Torte” Paolino’s Style  6

Chianti Wine sorbet  5

Vin Santo e “Cantuccini” 4

“Sgroppino” cocktail with lemon Ice-cream,Vodka,Prosecco  5

Sammontana Ice-cream (Chocolate, Cream or Lemon flavours) 3

Freshly cut Pineapple or Strawberries  4

Pineapple served with Sammontana Ice-cream 5

Strawberries served with Sammontana Ice-cream 5

Fresh Fruit salad  5

White or Black “Sammontana Truffle” Ice-cream 4

Coperto 3 €

( \* ) = Product that may have been frozen

( ) = Dishes which can be made without Gluten