LUNCH MENU

from 12:30 to 14:30

Insalata Caprese, mozzarella e pomodori 7 *Caprese salad with mozzarella cheese and tomatoes*	16,00 €
Zuppa rustica di legumi e cereali antichi con crostini dorati 1 *Ancient grain and legume rustic soup served with golden croutons*	20,00 €
Tradizionale Ribollita toscana all'olio extravergine di oliva 1 *Traditional Tuscan Ribollita stew drizzled with extra virgin olive oil*	18,00 €
Spaghetti ai 3 pomodori 1 *Spaghetti with 3 types of tomatoes*	20,00 €
Lasagne di pasta fresca all'uovo fatta in casa con ragoût alla bolognese 1,3,7,12 *Home made lasagne with bolognese ragoût*	22,00 €
Vellutata di zucca mantecata al Gorgonzola DOP e crostini artigianali 1 *Pumpkin soup swirled with Gorgonzola DOP served with artisanal croutons*	20,00 €
Spezzatino di cinghiale sfumato al vino rosso con polenta morbida 12 *Slow-cooked wild boar stew in red wine reduction served with creamy polenta*	22,00 €
Insalata misticanza, feta, noci, uovo sodo, carciofini e crostini di pane 1,3,7,8 *Misticanza salad with feta, wallnuts, boiled egg, artichokes and croutons*	18,00 €
Roast beef con salsa gravy ai funghi di stagione e purè di patate 1,7,12 *Tender roast beef with a rich seasonal mushroom gravy, paired with velvety mashed potatoes*	24,00 €

DESSERT

Susine, cardamomo e lime 1,3,7,8 *Cardamom semifreddo and ganache, plum and lime compote, fermented plums*	16,00 €
Tiramisù 1,3,5,7,8	16,00 €
Torta Caprese e gelato alla vaniglia 1,3,7,8 *Caprese cake and vanilla Ice-cream*	16,00 €
Gelati artigianali 1,7 *Selection of craftmade Ice-cream*	14,00 €

Fish from sustainable fishing

FOOD ALLERGEN ICONS:

1) Gluten, 2) Crostacean, 3) Eggs, 4) Fish, 5) Peanuts, 6) Soya, 7) Milk, 8) Walnuts, 9) Celery, 10) Mustard, 11) Sesame, 12) Nitrogen Dioxite, 13) Mollusk, 14) Seeds with shell.