

Menu of the Tradition

*Bread soup "pappa al pomodoro" with
fried sheep ricotta cheese flavored with herbs and
lightly marinated anchovies*



*Home made "cannelloni" stuffed with salt cod on
"acqua cotta" puree*



The Cinta Senese suckling pig prepared in three...

Tenderloin fence with colonnata lard.

*Loin cooked at low temperature with
glazed vegetable*

Brased rind or cheek with potatoes



*Cantucci Soufflè with
"Vin Santo" ice cream.*

euro 49,00 per person

euro 69,00 per person with 3 wines of Castello di Spaltenna

Tasting Menu

*Beef tartare with salted wafer
buffalo mozzarella flan
chips potatoes and aromatic salad*

*Sicilian king prawns on beans puree with
algae crackers*

*Pecorino cheese and rosemary risotto Carnaroli with breast and leg of
quail
on chianti classic reduction*

*Wild sea bass served with puff pastries stuffed with
eggplant "parmigiana"*

*Caramelized Pineapple served with
Coconut ice cream*

euro 63,00 per person

euro 88,00 per person with 4 wines of Castello di Spaltenna

Starters

*Bread soup "papa al pomodoro" with fried sheep ricotta cheese flavored
with
herbs from our garden and lightly marinated anchovies*
€ 13,50

*"Casentino cold cuts with liver bon bon and
"vin santo marinated pears*
€ 15,00

*Vacuum cooked duck with star anise served with
fennel salad in red orange sauce*
€ 17,00

*Beef tartare with salted wafer, buffalo mozzarella flan
chips potatoes and aromatic salad*
€ 17,00

*Sicilian king prawns on beans puree with
algae crackers*
€ 22,00

Primi

*Consommè of local hen with home made "Ravioli" meat and
poches eggs stuffed
€ 12.50*

*Home made "cannelloni" stuffed with salt cod on
"acqua cotta" puree
€ 13.50*

*Pecorino cheese and rosemary risotto Carnaroli with breast and leg of
quail
on chianti classic reduction
€ 16.50*

*"Linguine" pasta from Gragnano served with broad beans, Tropea onions
crispy bacon and Tuscan bread puree
€ 15.50*

*Home made "Tortelli" rabbit stuffed served on
"Burrata" cheese sauce with cooked and row asparagus
€ 17.50*

Main courses

*The typical 7 bone steak "Fiorentina" with
white cannellini beans
grilled vegetable and roast potatoes*

(1.2kg per 2 people)

€ 63,00

The Cinta Senese suckling pig prepared in three...

Tenderloin fence with colonnata lard.

Loin cooked at low temperature with glazed vegetable

Brased rind or cheek with potatoes

€ 24,00

*Lamb rollè stuffed with its fried innards served with
Potatoes thyme terrine and "panzanella" of zucchini*

€ 26,00

*Sliced beef sirloin served with potatoes, grilled vegetable and
Colonnata lard sauce*

€ 24,00

*Wild sea bass served with puff pastries stuffed with eggplant
"parmigiana"*

€ 29,00

Hypocaloric Menu "La Pieve"

Caprese salad with soft pecorino cheese

kcal 376

Steamed sea bass and vegetable

kcal 234

Fresh fruit salad

kcal 120

euro 39,00 per person

Hypocaloric Menu "Il Castello"

Prawns fennel and orange salad

kcal 213

Spaghetti with cherry tomatoes sauce

kcal 443

Pineapple in maraschino syrup

kcal 151

euro 39,00 per person