

## MENU'

Selection of local farm goat and sheep cheese (7)

Selection of local artisan cured pork and boar meats (1,3,7,9,12)

Beef tartare and mustard sauce (10)

Toasted bread, ricotta cheese and local black truffle (1,5,7,9)



Tortelloni (fresh pasta) stuffed with carbonara, pecorino cheese cream and bacon (1,3,7)

Umbricelli (long typical fresh pasta) with local black truffle (1,3,7)

Mezzemaniche (short fresh egg pasta), cauliflower, bread crumbs, dried tomatoes (1,3,5,7)

Tagliatelle (fresh egg pasta) and white chianina meat sauce (1,3,7,9,12)

*Quasi tutti i piatti possono essere richiesti senza glutine (pasta secca)*



Sliced local beef and potatoes (1,3,7,9,12)

Asparagus, poached egg and prized black truffle (1,3,5,7,9)

Crown of Etruscan beef, its sauce and sautéed beets (7)

Chunks of Etruscan pork shank, sweet and sour onions (7)

Cooked and raw seasonal vegetables and oil bread (1,7,8)



Tartlet with ricotta cream, pear compote and biscuit (1,3,5,7,8)

Creamy black and white chocolate, crumble and hazelnuts (1,5,7,8)

Puff pastry with custard and strawberries (1,3,5,7)

Our tozzetti with a glass of red Vernaccia di Cannara BIO (1,3,5,6,7,8,12)

*Typical biscuits with nuts accompanied by a special local organic wine*



Gluten free



Vegetarian dish (no fish, meat)

Allergens in brackets

## LEGENDA ALLERGENI / *ALLERGENS*

1. Cereali e derivati - *Cereals and derivatives*
2. Crostacei - *Crustaceans*
3. Uova - *Eggs*
4. Pesce - *Fish*
5. Arachidi - *Peanuts*
6. Soia - *Soya*
7. Latte e derivati - *Milk and derivatives*
8. Frutta secca a guscio - *Nuts*
9. Sedano - *Celery*
10. Senape - *Mustard*
11. Sesamo - *Sesame*
12. Anidride solforosa e solfiti - *Sulfures*
13. Lupini - *Lupins*
14. Molluschi - *Molluscs*