

Antipasti / Starters

Coccino di vellutata di pappa al pomodoro e pecorino alle erbe (Small pot with tomato bread soup and pecorino cheese with herbs) -Contains: dairy, gluten, fruit with shell, celery, eggs	€8,00
Spaghetti di zucchini e patate con mandorle e pomodorini (Zucchini and potatoes spaghetti, almonds and cherry tomatoes) -Contains: gluten, fruit with shell,	€8,00
Tonno del Chianti con cremoso di patate e cipolla di Certaldo caramellata (Pork loin cooked at low temperature in oil, with creamy potato and Certaldo caramelized onion) -Contains: gluten, fruit with shell, celery	€10,00
Tortino di zucchine con crema allo zafferano e tartufo nero: € 12,00 (Zucchini pie with saffron cream and black truffle) -Contains:dairy, Fruits with shell, eggs	€12,00

Taglieri / Platters

Selezione di Bruschette Toscane (Tuscan Bruschetta: Tomatoes, Lard and nuts, Chicken livers bruschetta, olives) -Contains: fruit with shell, gluten, celery	€8,00
Selezione di pecorini “Vecchi Toscanacci” e “ Vaccini di Camporbiano” (Selection of Pecorino cheeses “Vecchi Toscanacci” and “Camporbiano”) -Contains: dairy, fruit with shell	€10,00
Selezione di salumi Toscani (Selection Tuscan cold cuts) -Contains: fruit with shell	€10,00
Selezione di salumi e formaggi Toscani (Selection of Tuscan cold cuts and cheeses) -Contains: fruit with shell, dairy	€10,00
Gran Tagliere del Castellare Selezione di salumi, formaggi,bruschette e coccoli fritti –Min. 2 persone (Selection of cold cuts and cheeses with bruschettas and fried dough– Minimum 2 people) -Contains: gluten, fruit with shell, dairy	€18,00

Primi Piatti /First Courses

Gnudi di ricotta con crema di pomodorino arrostito e colatura di provola affumicata (Ricotta cheese gnocchi with roasted cherry tomatoes cream and smoked provola cheese sauce) -Contains: dairy, gluten, fruit with shell, eggs, celery	€10,00
Crespelle alla parmigiana di melanzane con fiocchi di burrata e basilico (Crespelle pasta filled with eggplant sauce and ricotta cheese, and fresh burrata flakes) -Contains: dairy, gluten, fruit with shell, eggs	€10,00
Risotto Carnaroli Bio all'estratto di barbabietola rossa e rucola selvatica (Risotto Carnaroli BIO with red beetroot extract and wild rocket) -Contains: gluten, fruit with shell	€11,00
Tagliatella fatta in casa al ragù di cinghiale con polvere di olive taggiasche (Homemade tagliatelle with wild boar ragout and black olive powder) -Contains: gluten, fruit with shell, eggs, celery	€12,00
Gnocco al ragù di coniglio e riduzione di Brunello di Montalcino (Gnocchi with rabbit meat ragout and Brunello di Montalcino cream) -Contains: gluten, fruit with shell, celery	€12,00
Tortelloni di burrata con pesto, pomodorino giallo e rosso e tartufo nero (Tortelloni pasta with burrata cheese and yellow and red cherry tomatoes with black truffle) -Contains: dairy, gluten, fruit with shell, eggs	€14,00

Secondi Piatti / Main Courses

Bistecca alla Fiorentina (min. 1,2Kg) (Fiorentina T-bone Steak – Minimum 1,2Kg) -Contains: gluten, fruit with shell	€4,50 (100g)
Cipolle Margherita IGP ripiene con cous cous alla frutta secca e ricotta al forno di "Camporbiano" (Margherita onions filled with dried fruits cous cous and "Camporbiano" baked ricotta) -Contains: dairy, gluten, fruit with shell, celery,	€12,00
Pepero brasato al Chianti classico Gallo Nero e pepe nero (Sirloin braised with Chianti wine and black pepper) -Contains: gluten, fruit with shell, celery	€14,00
Maialino da latte affumicato con chutney di pere e crema di zafferano di San Gimignano (Roasted little pig with pears chutney and San Gimignano saffron cream) -Contains: dairy, gluten, fruit with shell	€17,00
Piccione arrosto in tegame e croccante di pane all'olio EVO (Roast pigeon in a pan and crunchy bread in EVO oil) -Contains: gluten, fruit with shell	€18,00
Filetto di Manzo con crema di burrata e pomodorino al timo (Beef fillet with burrata cheese cream and thyme cherry tomatoes) -Contains: dairy, gluten, fruit with shell	€18,00

Contorni / Side Dishes

Patate arrosto alle erbe Toscane (Baked potatoes with Tuscan herbs) -Contains: gluten ,fruit with shell	€5,00
Cipolle di Certaldo al forno (Baked Certaldo onions) -Contains: gluten, fruit with shell	€5,00
Tris di verdure di stagione saltate (Tris of sauteed seasonal vegetables) -Contains: gluten, fruit with shell	€5,00
Insalata verde (Green salad) -Contains: gluten, fruit with shell	€5,00
Insalata di pomodori e riduzione di aceto di mele (Tomatoes salad with apple vinegar glaze) -Contains: gluten, fruit with shell	€5,00
Verdure di stagione in tempura di riso (Seasonal vegetables in rice tempura) -Contains: gluten, fruit with shell	€6,00
Purè di patate allo zafferano di San Gimignano (Potato pure with San Gimignano saffron) -Contains: gluten, fruit with shell	€6,00

Menù Bambini / Kids Menù

Pasta al pomodoro, olio, formaggio o burro (Pasta with tomatoes sauce or oil or cheese or butter) -Contains: dairy, gluten ,fruit with shell	€6,00
Lasagna al pesto di basilico e parmigiano (Lasagna with basil pesto or ragù sauce) -Contains: gluten, fruit with shell	6,00
Pasta al ragù Toscano (Pasta with Tuscan ragout) -Contains: gluten, fruit with shell	€6,00
Hamburger di manzo o vegetariano fatto in casa (Homemade beef hamburger or vegetarian burger) -Contains: gluten, fruit with shell	€8,00
Petto di pollo croccante al limone (Fried chicken breast nuggets with lemon scent) -Contains: gluten, fruit with shell	€8,00
Fettina di manzo alla griglia (Slice of grilled beef) -Contains: gluten, fruit with shell	€8,00

Dessert

Tiramisù (Tiramisù) -Contains: dairy, gluten, fruit with shell, eggs	€6,00
Tarte tatin alle mele e uvetta con crema alla cannella (Crunchy apple and raisins puff with cinnamon custard) -Contains: dairy, gluten, fruit with shell	€6,00
Torta caprese con gelato all'arancia amara (Caprese cake with bitter orange ice cream) -Contains: dairy, gluten, fruit with shell	€6,00
Sorbetto alla robiola e mela verde con ganache al fondente e croccante di nocciole (Robiola and green apple ice cream with dark chocolate sauce and hazelnut brittle) -Contains: dairy, gluten, fruit with shell	€7,00
Millefoglie di brigidini con crema chantilly e gelè ai frutti rossi (Millefoglie of brigidini (anise flavored wafers) with Chantilly cream and red fruits gelè) -Contains: dairy, gluten, fruit with shell	€7,00
Cantuccini con Vin Santo (Cantuccini biscuits with sweet wine) -Contains: gluten, fruit with shell	€8,00