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## TAGLIERI & STUZZICHINI

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Salami selection "Macelleria Fracassi" Rassina - Arezzo .....	14,00
Cheese selection.....	12,00
Mixed pickled vegetables Malo - Vicenza .....	7,00
Chicken-liver terrine with black bread, strawberry and rose .....	11,00
Slow cooked rabbit with caramelized onions and beans.....	12,00
Crumble with eggplant, basil, mint and parmesan cheese.....	13,00
Swordfish carpaccio with fennel and pink grapefruit.....	13,00
Goose chest with sweet and sour onions and balsamic vinegar .....	11,00
Onion soup, tuscan bread and Gruyère.....	11,00

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## HANDMADE PASTA

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Gnocchi with tomato and basil .....	9,00
Pici with veal ragout, parmesan crumble and rosemary .....	13,00
Burrata Ravioli with pistachio and red onion .....	14,00
Tagliatelle with wild boar ragout .....	13,00
Raviolini cheese and pears .....	14,00
Tagliatelle with pumpkin soup, rabbit ragout and bacon .....	15,00

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## TARTARE, MAIN COURSES AND SALADS

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Chianina beef tartare with Topinambur and pomegranate.....20,00

Chianina beef tartare with roses, Maldon salt, mustard and chive .....20,00

Slow cooked cheek beef with sangiovese, caramelized onions  
and beans..... 20,00

Wild Boar with canaiolo grapes and apple purè ..... 22,00

Chickpeas millefoglie with codfish and black cabbage .....18,00

Stuffed pidgeon ..... 24,00

Salad, birrata cheese, tomatoes and anchovies.....15,00

Salad, chicken, tomatoes, avocado, bacon and balsamic vinegar.....15,00

Salad, pecorino cheese, pears, celery, hazelnuts .....15,00

Salad, egg, mais, avocado, tomatoes and roasted almonds .....15,00

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Dessert..... 6,00

Beer.....4,00/6,00

Cover .....2,00

Coffee .....2,00

Water .....3,00

Cappuccino ...3,00

Soft drink.....4,00