

## INSALATE

### CAPRESE

Mozzarella cheese, tomato, pesto and fresh basil

### NICOLA

Lettuce, Gorgonzola cheese and pears with limoncello and thyme reduction

### TOSCANA

Italian cold cuts, assorted cheese, figs, toasted bread and dried fruits



## ZUPPE

### POMODORO

Tomato, peas, crispy cheese and prosciutto ham

### FRUTTI DI MARE CASSERUOLA

Arborio rice, seafood, tomatoes and basil

### MINISTRONE

Tomato, pasta, beans and vegetables



## ANTIPASTI

### MELANZANE MARINATE

Eggplant, olive oil, aromatic herbs, garlic, cherry tomatoes and bread

### CARPACCIO DI SALMONE

Fresh salmon, sea salt and pink pepper

### CARPACCIO DI MANZO

Beef, rucola and Grana Padano cheese

## TUSCANY

Tuscan cooking is healthy, economical and simple, but uses high quality ingredients flavored with excellent oil. All ingredients are skillfully proportioned in order to maintain the genuine taste of each of them.

It makes prevalent use of agricultural products (meat, grain, eggs and vegetables) but along the western coast you will also find tasty seafood dishes.

The products of the Val d'Orcia (honey, extra virgin olive oil, wine, pecorino cheese and saffron) are certified with a mark of origin.

Sieneese cooking distinguishes from other cooking by its generous use of garlic and herbs.

## PIZZE GOURMET

### CAPRICCIO

Goat cheese, rucola, figs and prosciutto ham

### ANATRA

Duck, pesto, goat cheese and cranberries

### BOSCO

Gorgonzola cheese, grapes, berries and endives



Tuscan dishes mostly depend on olive oil and bread, are rich in legumes, fresh vegetables, herbs and fruit and use a lot of meat. When it's the season of birds of prey, they are even included in the menu and "Mediterranean diet" consumes much less pasta than you would expect. Fish and other seafood especially rule in coastal areas but less inland.

## SECONDI PIATTI

### FORESTA

Arborio rice, asparagus, funghi porcini and pesto

### OSSOBUCO ALLA MILANESE

Beef ossobuco with mushrooms and baby vegetables risotto

### SALMONE

On olive polenta, grappa sauce and truffle oil

### POLLO AL PEPERONCINO

Chicken breast flavored with garlic, rosemary, crushed chili pepper, basil, oregano and olive oil along with grilled vegetables

### PESCE LIVORNESA

Fish fillet, capers, black olives, anchovies and creamy polenta

### SALTIMBOCCA

Veal scallops, mozzarella cheese, prosciutto ham and thyme reduction

### TAGLIATA

Grilled sirloin steak, tomato and rosemary potatoes

### GAMBERI E PETTINI DI MARE AL LIMONE

Shrimp, scallops, crispy risotto and lemon butter sauce

## PASTA FRESCA

### LINGUINI

Chicken, spinach, pine nuts, white wine and cheese sauce

### GNOCCHI

With Gorgonzola sauce, candied orange and Parmesan cheese

### LASAGNA

Lasagna with meat sauce and mozzarella cheese

### RAVIOLI

Stuffed with duck and berries, pistachios with sage butter and fontina cheese

### TAGLIATELLE

Served with tomato, broccoli, capers, olives, lemon supreme and basil

# VEGETARIAN MENU

## *MENÚ VEGETARIANO*

### SALADS

#### *ENSALADAS*



#### SPINACH SALAD

With dried cranberries, tomatoes, pine nuts and balsamic emulsion in white wine

*ENSALADA TIBIA DE ESPINACAS*

*Con arándanos secos, tomates, piñones y emulsión de balsámico, al vino blanco*

#### TOSCANA GREEN SALAD

Fresh mixed lettuces, cooked beets, orange supreme, honey mustard dressing

*ENSALADA VERDE TOSCANA*

*Lechugas finas mixtas, betabel cocido, suprema de naranja, aderezo de mostaza y miel*

#### CESAR SALAD

Romaine lettuce, marinated cherry tomatoes, Cesar dressing with anchovies and Grana Padano

*ENSALADA CÉSAR*

*Lechuga romana, tomates cherries marinados, aderezo César con anchoas, Grana Padano*

### COLD APPETIZERS

#### *ENTRADAS FRIAS*

#### PEAR CARPACCIO AND FIG JAM

Thin slices of pear, fig compote, fresh rucola, balsamic reduction and Grana Padano

*CARPACCIO DE PERA Y COMPOTA DE HIGO*

*Finas laminas de pera, compota de higos, arúgula fresca, reducción de balsámico y Grana Padano*

### TOMATO BRUSCHETTA

#### *BRUSCHETTA DE TOMATE*

- Extra virgin olive oil drizzled baguette crouton with capers, kalamata olives, cherry tomatoes and fresh basil  
*Crotón de baguette rociado con aceite de oliva extra virgen, con alcaparras, aceitunas kalamata, tomate cherry y albahaca fresca*

### SOUPS

#### *SOPAS*

#### TOMATO CREAM

Roasted tomato cream with dried oregano

*CREMA DE TOMATE*

*Crema de tomate rostizada con orégano seco*

#### TRUFFLED GREEN PEA CREAM

Creamy pea soup with pine nuts and perfumed with truffle oil

*CREMA DE CHICHARO TRUFADO*

*Sopa cremosa de chicharos con piñones y perfumado con aceite de trufa*



## PIZZAS



### PIZZA MARGHERITA

Mozzarella cheese, tomato concassé,  
fresh tomato and basil

Available Gluten-free

### PIZZA MARGARITA

Queso mozzarella, tomate concasse,  
tomate fresco y albahaca

También tenemos la versión sin Gluten

### FOUR CHEESE CALZONE

Fresh mozzarella, goat cheese, Parmesan,  
Grana Padano, rucola with tomato concassé

### CALZONE DE 4 QUESOS

Mozzarella fresco, queso de cabra, Parmesano,  
Grana Padano, arúgula con tomate concassé

## PASTA & RISOTTO

### PASTA Y RISOTTO

### EGGPLANT RAGU AGNOLLOTIS

Homemade with roasted eggplant, white wine,  
roasted apples, goat cheese and Alfredo sauce

### AGNOLLOTIS DE RAGU DE BERENJENAS

Hechos en casa, con berenjenas asadas, vino blanco,  
manzanas asadas, queso de cabra y salsa Alfredo

### GLUTEN-FREE PASTA AVAILABLE

Varieties of sauce available, gluten-free,  
vegetarian, Alfredo, tomato, Arrabiata

### PASTA SIN GLUTEN

A elegir entre varias salsas:

Libres de gluten y vegetarianas, Alfredo,  
tomate, Arrabiata

### TAGLIATELLE

Tagliatelle pasta with cherry tomatoes, black olives,  
broccoli, capers and tomato concassé

### TAGLIATELLE

Tagliatelle pasta con tomates cherries, aceituna,  
brócoli, alcaparras y tomate concassé

### RISOTTO AL FUNGHI

Truffle scented risotto with mushrooms, Portobello  
mushrooms, Parmesan cheese and basil

### RISOTTO AL FUNGHI

Risotto de champiñones, setas y portobello, con queso  
Parmesano, albahaca, aromatizado con aceite de trufa

## MAIN COURSES

### PLATOS PRINCIPALES

### POLENTA CAKE

Polenta, vegetable pie, sautéed vegetables,  
asparagus and extra-virgin olive oil

### PASTEL DE POLENTA

Polenta, fondo de verduras, láminas de vegetales  
salteados, espárragos y aceite de oliva extra virgen

### ZUCCHINI CAPONATA

With cherry tomatoes, Sherry vinegar and fresh herbs

### CAPONATA DE CALABACÍN

Con tomate cherry, vinagre de Jerez y hierbas frescas

### CARCIOFI ALLA PANA

Artichokes with almond cream, dried tomatoes and olives

### CARCIOFI ALLA PANA

Alcachofas en crema de almendras, tomate  
deshidratado y aceitunas

### PEPERONATA

Roasted bell peppers, capers, fresh herbs and truffle oil

### PEPERONATA

Pimientos rostizados, alcaparras, hierbas frescas  
y aceite de trufas

These are gluten free dishes

Son platos libres de gluten

These are ovo lacto vegetarian dishes

Son platos ovo lacto vegetarianos

These are vegan dishes

Son platos veganos



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## DOLCI TIPICI

### TIRAMISU

Espresso coffee, mascarpone and ladyfinger biscuits

Café espresso, mascarpone y soletas



### PANNA COTTA DI AMARETTO

Amaretto cream and hazelnut praline

Crema amaretto y praliné de avellanas



### TORTA DI MELE

Apple pie and grape chutney

Tarta de manzana con chutney de uvas

### MILLEFOGLIE DI RICOTTA

Ricotta cheese, phyllo pastry and chocolate cream

Ricotta, pasta filo y crema de chocolate



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## GELATI E SORBETTI

### FORMAGGIO

Gorgonzola, goat and Parmesan cheese ice cream

Helado de Gorgonzola, queso de cabra y Parmesano

### DUO ITALIA

Balsamic vinegar and olive oil sorbet

Sorbete de vinagre balsámico y de aceite de oliva

