

**Our restaurant is “ALLERGY FRIENDLY”. We are happy to assist you and explain any details of our dishes and their preparation.**

## **INGREDIENTS - ALLERGENS**

### **Starters**

#### **“Rich” Antipasto “Le Pietre Vive”**

**CURED MEATS, CHEESES, HONEY, VEGETABLES, BREAD, OIL**

#### **Egg “sunnyside up” on crispy asparagus and with fresh truffle**

**EGG, ONION, ASPARAGUS, TRUFFLE, SALT, PEPPER, OIL**

#### **Selection of Pecorino Cheeses with our farm Honey with Saffron and spicy mustard fruit pickle (with local apples and pears)**

**CHEESE, HONEY, SAFFRON, PICKLE (APPLES, PEARS, LEMON SUGAR, MUSTARD ESSENCE)**

#### **Knife chopped Tartare of beef sirloin with tarragon and saffron mayonnaise**

**BEEF, OIL, TARRAGON, SAFFRON, EGG, LEMON, SALT, PEPPER**

#### **Artichoke millefeuille with young pecorino cheese and parsley**

**CHEESE, ARTICHOKE, PARSLEY, SALT, PEPPER, OIL**

#### **Caprese salad**

**BUFFALO MOZZARELLA, TOMATO, BASIL, OIL**

#### **Eggplant parmigiano**

**EGGPLANT/AUBERGINE, CHEESE, TOMATO, BASIL, SALT, PEPPER, OIL**

#### **Carpaccio of local “Cinta” pork with fresh seasonal truffle**

**PORK, TRUFFLE, OIL, SALT, PEPPER**

**Rabbit terrine with pine nuts, mixed leaf salad and Vin Santo dressing RABBIT,**

**PINE NUTS, CELERY, CARROT, ONION, VIN SANTO WINE, GELATINE, SALAD LEAVES, SALT, PEPPER, OIL**

**Pappa al pomodoro-Tuscan bread and tomato dish - molded and served with a fresh basil sauce**

**BREAD, TOMATO, ONION, GARLIC, CHILLI, BASIL, SALT, PEPPER, OIL**

**Zucchini flowers stuffed with ricotta and pecorino cheese**

**ZUCCHINI FLOWERS, RICOTTA, PECORINO CHEESES, EGG, SALT, PEPPER, OIL, PARSLEY**

**Potato baskets with filled with pieces of local sausage**

**FLOUR, MILK, CREAM, EGG, POTATO, SAUSAGE, HERBS, SALT, PEPPER, OIL**

**Knife chopped Tartare of beef sirloin served with celery hearts and seasonal truffles**

**BEEF, CELERY, TRUFFLE, SALT, PEPPER, OIL**

**Carpaccio of Cinta Senese (local pork) with rocket salad and julienne of porcini mushrooms**

**PORK, ROCKET SALAD, PORCINI MUSHROOMS, HERBS, SALT, PEPPER, OIL**

## **First courses**

**Cream of chickpea soup with rosemary croutons**

**CHICKPEAS, HERBS, ONION, CELERY, GARLIC, BREAD, SALT, PEPPER**

**Handmade Sienese Pici (typical local pasta) with leeks, Rigatino (Tuscan bacon) and saffron**

**FLOUR, LEEKS, BACON, SAFFRON, BUTTER, SALT, PEPPER**

**Hand rolled tagliatelle in meat sauce**

**FLOUR, EGG, PORK, VEAL, HERBS, CARROT, CELERY, ONION, SALT, PEPPER**

**Tortelli with Ricotta and fresh Truffle**

**FLOUR, EGG, RICOTTA, PECORINO CHEESES, TRUFFLE, BUTTER, OIL, SALT,**

## PEPPER

**Little homemade potato gnocchi with sauce of sun-dried tomato, anchovy and rocket pesto**

**FLOUR, EGG, POTATO, DRIED TOMATO, ANCHOVY, ONION, GARLIC, ROCKET SALAD, OIL, SALT, PEPPER**

**Ribollita (Tuscan bread and bean soup) with spring onion**

**MIXED VEGETABLES, CELERY, BEANS, TOMATO, OIL, SALT, PEPPER, BREAD**

**Handmade Sienese Pici (typical local pasta) with duck sauce**

**FLOUR, HERBS, WINE, DUCK, ONION, CELERY, SALT, PEPPER, OIL**

**Maltagliati (egg pasta) with meat sauce**

**FLOUR, EGG, PORK, VEAL, WINE, HERBS, CARROT, CELERY, ONION, SALT, PEPPER**

**Hand rolled tagliatelle with spring onion, Rigatino (Tuscan bacon), tomatoes and mature pecorino cheese**

**FLOUR, EGG, ONION, TOMATO, CHEESE, BACON, SALT, PEPPER**

**Tortelli with ricotta, orange and our own saffron**

**FLOUR, EGG, BUTTER, RICOTTA CHEESE, ORANGE, SAFFRON, HERBS, SALT, PEPPER**

**“Zolfini” bean soup with fresh tomato and porcini mushrooms**

**BEANS, PORCINI MUSHROOMS, TOMATO, HERBS, SALT, PEPPER, OIL**

**Tagliatelle of Chestnut flour with Braised Wild Boar**

**CHESTNUT FLOUR, EGG, BOAR, WINE, HERBS, SPICES, SALT, PEPPER**

**Tagliolini (fresh pasta) with seasonal truffles**

**FLOUR, EGG, TRUFFLE, BUTTER, CHEESE, SALT, PEPPER, OIL**

**Sieneese Pici (typical local pasta) with leeks, Rigatino (Tuscan bacon) and saffron**

**FLOUR, LEEKS, BACON, SAFFRON, BUTTER, SALT, PEPPER**

**Hand rolled tagliatelle with porcini mushrooms**

**FLOUR, EGG, PORCINI MUSHROOMS, HERBS, BUTTER, PARSLEY, SALT, PEPPER**

**Tortelli filled with pumpkin with spicy mustard fruit pickle (with local apples and pears) and amaretti**

**FLOUR, EGG, BREADCRUMBS, PUMPKIN PICKLE (APPLES, PEARS, LEMON SUGAR, MUSTARD ESSENCE) AMARETTI COOKIES, BUTTER, EGG, SAGE, SALT, PEPPER, NUTMEG**

## **Second courses**

**Florentine steak (T-bone beef steak -weight 1200 g) with the Chef's side dishes BEEF, VEGETABLES, POTATOES, HERBS, SALT, PEPPER**

**Fried lamb and artichokes**

**LAMB, FLOUR, EGG, ARTICHOKE, OIL, SALT, PEPPER**

**Old-style Tagliata (sliced rare beef steak) with country-style potatoes**

**BEEF, POTATOES, HERBS, SALT, PEPPER, OIL**

**Hamburger with French Fries**

**SIRLOIN OF BEEF, POTATOES, HERBS, SALT, PEPPER, OIL**

**Oven roast pigeon with Rigatino (Tuscan bacon) served with pureed cauliflower**

**PIGEON, CAULIFLOWER, BUTTER, MILK, HERBS, GARLIC, SALT, PEPPER, BACON, WINE**

**Pork with Vernaccia di San Gimignano wine and fennel tops, served with sauteed greens.**

**PORK, WINE, FENNEL TOPS, CELERY, CARROTS, ONIONS, HERBS, GARLIC, BUTTER, GREENS, SALT, PEPPER**

**“Barnyard” mixed fried meats with battered fried vegetables**

CHICKEN, RABBIT, FLOUR, SEASONAL VEGETABLES, SALT, PEPPER, OIL

**Old- style Tagliata (sliced rare beef steak) served with little truffle potato cakes**

BEEF, ROSEMARY, SAGE, POTATOES, BUTTER, MILK, CREAM, FLOUR,  
TRUFFLE, EGG, SALT, PEPPER, OIL

**Grilled Cockerel with sauteed seasonal greens**

COCKEREL, GREENS, BUTTER, SALT, PEPPER, HERBS, OIL, GARLIC

**Rigatino (Tuscan bacon) wrapped pork tenderloin with Vernaccia di San  
Gimignano wine and herbs, served with caramelized onions**

PORK, BACON, WINE, ONION, CARROT, CELERY, GARLIC, HERBS, SUGAR,  
SALT, PEPPER, OIL

**Fillet of beef with pureed potatoes with seasonal truffles**

BEEF, POTATOES, BUTTER, MILK, CHEESE, TRUFFLE, SALT, PEPPER, OIL

**Tagliata (sliced rare beef steak) with fried porcini mushrooms**

BEEF SIRLOIN, PORCINI MUSHROOMS, FLOUR, SALT, PEPPER, OIL

**Braised veal in Tuscan red wine served with polenta flans**

VEAL, WINE, CELERY, CARROT, ONION, HERBS, CORNMEAL, SALT, PEPPER,  
BUTTER, OIL

**Grilled Cockerel with caramelized onions with thyme**

COCKEREL, HERBS, ONION, WINE, SUGAR, SALT, PEPPER, OIL

**Pork cooked in Vernaccia di San Gimignano wine and served with sauteed spinach**

PORK, WINE, CARROT, CELERY, ONION, SPINACH HERBS, BUTTER, GARLIC,  
SALT, PEPPER, OIL

## **Side Dishes**

### **Country-style Roast Potatoes**

POTATOES, HERBS, GARLIC, SALT, PEPPER, OIL

### **Mixed Grilled Vegetables**

VEGETABLES (EGGPLANT/AUBERGINE ZUCCHINI/COURGETTES TOMATOES PEPPERS), SALT, PEPPER, OIL

### **Tuscan “Cecini” chickpeas beans with extra-virgin olive oil**

CHICKPEAS, HERBS, SALT, PEPPER, OIL

### **Caramelized onions**

ONIONS, SUGAR, THYME, WINE, SALT, PEPPER, OIL

### **Grilled whole Porcini mushroom cap**

PORCINI MUSHROOM, GARLIC, SALT, PEPPER, OIL

### **Fried porcini mushrooms**

PORCINI MUSHROOMS, RICE FLOUR BATTER, OIL

### **Sauteed greens**

SWISS CHARD/OTHER LEAFY GREENS, GARLIC, SALT, PEPPER, OIL

### **Mixed roast Vegetables with Thyme**

VEGETABLES (EGGPLANT/AUBERGINE, ZUCCINI/COURGETTES, TOMATOES, PEPPERS) THYME, SALT, PEPPER, OIL

### **Mixed salad**

MIXED SEASONAL SALAD LEAVES

## **Desserts**

### **Farm style Tiramisu**

COOKIES, MASCARPONE CHEESE, COCOA, COFFEE, CREAM, SUGAR, EGG

### **Chianti Cake with Dark Chocolate**

DARK CHOCOLATE, CORNSTARCH, BUTTER, SUGAR, MILK, EGG

### **Ricotta Mousse with Saffron Honey**

RICOTTA CHEESE, CREAM, EGG, SUGAR, HONEY, SAFFRON

### **Chocolate mousse on a bed of fresh strawberries**

CHOCOLATE, CREAM, EGG, SUGAR, STRAWBERRIES

### **Fresh fruit with with crispy wafer and zabaglione cream**

FLOUR, BUTTER, EGG, MARSALA WINE, CREAM, SUGAR, FRESH FRUIT

### **Moscato wine aspic with wild strawberries**

WILD STRAWBERRIES, MOSCATO SPARKLING WINE, GELATINE, SUGAR

### **Bavarois with white chocolate and cherries**

WHITE CHOCOLATE, CHERRIES, CREAM, EGG, GELATINE, SUGAR

### **Peach cream with amaretto cookies**

PEACHES, SUGAR, AMARETTO COOKIES

### **Lemon sorbet with seasonal fresh fruit**

MILK, LEMON, SUGAR, FRESH FRUIT, SPARKLING WINE

### **Spiced pear cream with sweet Moscato wine and chocolate**

PEARS, SPICES, SUGAR, MOSCATO WINE, CHOCOLATE

### **Panforte "millefeuille" and ricotta mousse with citrus fruits**

FIG AND WALNUT PANFORTE, RICOTTA CHEESE, HONEY, CITRUS FRUIT

### **Hot apple pastry served on a bed of vanilla custard**

BUTTER, MILK, APPLES, EGG, SUGAR, CORNSTARCH, VANILLA

**Yoghurt cream with wafer and red berries**

**YOGHURT, COOKIES, RED BERRIES, CREAM, SUGAR, EGG WHITE**

**Cantucci cookies with Vin Santo wine**

**FLOUR, ALMONDS, SUGAR, EGG, BUTTER, SALT, VIN SANTO WINE**