

## Our PLATTERS

**THE CASARO CHEESEMAKER SELECTION** 14

With fresh goat cheese, pecorino di Pienza sheep cheese, bagòss, Langa blue cheese

Allergens: MILK AND DAIRY PRODUCTS

**THE NORCINO PORK-BUTCHER** 12

With mortadella di Prato, Tuscan cured ham, Tuscan salami, sbriciolona cold cut

Allergens: NO

## APPETIZERS

**CAVE AGED PECORINO FLAN** 12

With fava bean puree and sun-dried tomato tapenade

Allergens: EGG AND BY-PRODUCTS, MILK AND DAIRY PRODUCTS

**BEEF CARPACCIO** 13

Seared beef carpaccio with crumbled pistachios from Bronte, avocado and egg sauce

Allergens: EGG AND BY-PRODUCTS, FRUITS IN SHELL, MUSTARD AND PRODUCTS BASED ON MUSTARD

**CHICKEN LIVER TERRINE** 11

With a heart of strawberry jam, homemade blackbread croutons and shallot and strawberry reduction sauce

Allergens: GLUTEN, MILK AND DAIRY PRODUCTS

**SEAFOOD CROSTINI** 13

Crostini trio: bruschetta with marinated salmon with beetroot and cream cheese with lime and chives; homemade black bread with creamed salt codfish; frisella with marinated anchovies from Sciacca and watercress

Allergens: GLUTINE, PESCE E DERIVATI, LATTE E DERIVATI

## FIRST COURSES

**RICOTTA AND POTATO TORTELLI** 14

Homemade ricotta cheese and potato tortelli pasta with your choice of topping: homemade basil pesto, green beans and piccadilly tomato confit or rabbit ragout

Allergens: GLUTEN, EGG AND BY-PRODUCTS, MILK AND DAIRY PRODUCTS

**TAGLIOLINI WITH SAFFRON CREAM, COURGETTE FLOWERS AND CRISPY CHEEK LARD** 14

Homemade tagliolini pasta over a cream of saffron, courgette flowers and crispy cheek lard from Amatrice

Allergens: GLUTEN, EGG AND BY-PRODUCTS, MILK AND DAIRY PRODUCTS

**TRAPANI STYLE COUS COUS** 16

With calamari, octopus, shrimp, mussels and clams, served with spicy broth on the side

Allergens: GLUTEN, CRUSTACEANS AND PRODUCTS BASED ON CRUSTACEANS, FISH AND PRODUCTS BASED ON FISH, CELERY AND PRODUCTS BASED ON CELERY, MOLLUSCS AND PRODUCTS BASED ON MOLLUSCS

**THE CALAMARATA** 17

Artisanal mezzis paccheri pasta with asparagus, prawns and bisque

Allergens: GLUTINE, CROSTACEI E DERIVATI, SEDANO E DERIVATI

Vegetarian dish

## SECOND COURSES

**CHICKPEAS CUTLET** 16

Fried chickpeas cutlet with homemade ginger mayonnaise on salad, served with fried potatoes sticks

Allergens: GLUTEN, EGG AND BY-PRODUCTS, MUSTARD AND PRODUCTS BASED ON MUSTARD

**ROASTED GUINEA FOWL LEG** 20

With cersuolo di Vittoria red wine reduction sauce, served on fresh spinach

Allergens: NO

**CRUSTED SALMON** 20

With aromatic bread crumbs and orange sauce, served with sautéed vegetables in butter

Allergens: GLUTEN, FISH AND PRODUCTS BASED ON FISH, MILK AND DAIRY PRODUCTS

**FRIED SEAFOOD** 19

With battered vegetables

Allergens: GLUTEN, CRUSTACEANS AND PRODUCTS BASED ON CRUSTACEANS, EGG AND BY-PRODUCTS, FISH AND PRODUCTS BASED ON FISH

## FROM THE GRILL

**FLORENTINE STEAK** 6/hg

Allergens: NO

**BEEF SIRLOIN / WITH CONDIMENT** 17/21

Allergens: NO

**FILLET STEAK / WITH CONDIMENT** 21/25

Allergens: NO

**BRICK-BAKED COCKEREL** 18

Allergens: NO

**GRILLED OCTOPUS** 21

With potato salad, olives and piccadilly tomatoes

Allergens: MOLLUSCS AND PRODUCTS BASED ON MOLLUSCS

## SIDE DISHES

**ROASTED POTATOES** 5

Allergens: NO

**FRESH SPINACH WITH GARLIC, OIL AND RED PEPPER** 5

Allergens: NO

**FENNEL, ORANGE AND MINT SALAD** 6

Allergens: NO

**MIXED BATTERED VEGETABLES** 6

Allergens: GLUTEN, EGG AND BY-PRODUCTS

