

our PLATTERS



THE CASARO CHEESEMAKER SELECTION 14
With fresh goat cheese, pecorino di Pienza sheep cheese, Bagòss, blue cheese aged in raisin wine and blueberries

Allergens: MILK AND DAIRY PRODUCTS

THE NORCINO PORK-BUTCHER 12
With Bologna mortadella of Prato, Tuscan cured ham, Tuscan salami, sbriciolona cold cut

Allergens: NO

APPETIZERS



WHITE ASPARAGUS FLAN 10
Over a cream of taleggio cheese and drops of blackberry sauce

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

ADAGIO BOWL 10
With quinoa, barley, red lentils, mackerel fish, feta cheese, fennel tops and citrus scents

Allergens: GLUTEN, EGG AND BY-PRODUCTS, FRUITS IN SHELL

BEEF TARTARE 12
With crispy quail eggs, creamed avocado, over crumbled pistachio

Allergens: GLUTEN, MILK AND DAIRY PRODUCTS

CHICKEN LIVER TERRINE 9
With a syrupy cherry heart and toasted homemade black bread

Allergens: GLUTEN, MILK AND DAIRY PRODUCTS

SECOND COURSES



ROAST OF CELERIAC AND ARTICHOKE 14
On a sweet and sour tahina cream, with flakes of parmigiano reggiano cheese

Allergens: MILK AND DAIRY PRODUCTS

STUFFED RABBIT 17
With plums and ham, pecorino di Pienza sheep cheese cream and fresh peas

Allergens: MILK AND DAIRY PRODUCTS

GRILLED OCTOPUS 17
With mashed potatoes with extra virgin olive oil and parsley, tomato sauce and crispy rucola

Allergens: FISH AND PRODUCTS BASED ON FISH

BECCAFICO STYLE CODFISH 18
Baked codfish with aromatic panure and caramelized spring onions

Allergens: GLUTEN, FISH AND PRODUCTS BASED ON FISH

FIRST COURSES



SAFRAN RISOTTO 14
Creamy rice with pears and castelmagno cheese, Sichuan powder

Allergens: MILK AND DAIRY PRODUCTS

CODA ALLA VACCINARA TORTELLI 14
Homemade buckwheat tortelli filled with beef tail stew, with "gremolada" (fresh lemon, garlic and parsley pesto) and tomato coulis

Allergens: GLUTEN, EGG AND BY-PRODUCTS, MILK AND DAIRY PRODUCTS, CELERY AND PRODUCTS BASED ON CELERY

TAGLIATELLE AND MUSSELS 13
Homemade noodles with mussels, black garlic cream and crunchy bread crumb

Allergens: GLUTEN, EGG AND BY-PRODUCTS

TRAPANI STYLE COUS COUS 16
With calamari, octopus, shrimp, mussels and clams, almonds and lemon pesto, served with spicy broth on the side

Allergens: GLUTEN, FISH AND PRODUCTS BASED ON FISH

FROM THE GRILL

T-BONE STEAK WITH FILLET 6/hg

Allergens: NO

BEEF SIRLOIN / WITH SAUCE 16/20

Allergens: NO

FILLET STEAK / WITH SAUCE 20/24

Allergens: NO

LAMB RIBS CHOP "A SCOTTADITO" 18

Allergens: NO

SIDE DISHES

GRILLED VEGETABLES IN "SCAPECE" 5

Allergens: NO

ROASTED POTATOES 5

Allergens: NO

DEEP FRIED ZUCCHINI FLOWERS 5

Allergens: GLUTEN

Vegetarian dish

Water, bread and cover charge

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