



Tuscany , the Territory

Seasonality and research of raw materials, accompanied with tradition and quality , will be the cardinal principles on which it will develop our menù, rooted with pride to our land of Tuscany.

All our products came from TUSCANY, added value of dish.

*Fruits and vegetables available in **January and February**: Citrus fruits, Kiwi, Apple, Pear, Cardoons, Carrots, Kale, Onion, Fennel, Lettuce, Potatoes, Chicory, Radish, Celery, Savoy cabbage, Pumpkin, Beet, Turnip, Broccoli, Artichokes, Rocket salad.*

Roberto Monopoli Chef

Stefano Gallo Sous Chef

Some of our principals suppliers:

Pastificio Martelli di Lari

Giorgetti Verdure Camigliano

Azienda Agricola Guido Favilla di Lucca

Azienda Agricola Silvestrini di Segromigno, Lucca

Casini Carni Pistoia

MiluPesca Livorno e Viareggio

CFT Ittico di Livorno, i sapori dell'Arcipelago Toscano

Ortofrutta Lucca centro

Avicola Fabbri Ponte Buggianese Pistoia

Please inform the waiting staff in case of food allergies, intolerances or celiac disease to better manage the service. For any questions, please ask the staff for possible allergens in food and consult the appropriate documentation that will be provided upon request.

*In the absence of availability of the fresh product, we advise the kind customers that some products can be frozen or from freezing** by blast chiller* and indicated with an asterisk .*



Appetizers

*Cuttlefish bon bon, black cabbage and lard ***

15 €

*Toasted shrimps, crackers and tangerines soup **

18 €

*Amberjack fish tartare and rocket salad mayonnaise **

16 €

Veal tripe sandwich and green sauce

12€

Soft egg, artichokes and pecorino cheese

12 €

Chianina beef tartare, beer and pear

15 €

Please inform the waiting staff in case of food allergies, intolerances or celiac disease to better manage the service. For any questions, please ask the staff for possible allergens in food and consult the appropriate documentation that will be provided upon request.

*In the absence of availability of the fresh product, we advise the kind customers that some products can be frozen or from freezing** by blast chiller* and indicated with an asterisk .*



First Courses

*Spaghetti with garlic, chilli, olive oil and sea urchin **

18 €

*Potatoes gnocchi with scorpionfish and mozzarella cheese **

15 €

Parsley risotto with braised beef tail

Minimum 2 people

14 €

Raviolo carbonara filled with parmigiano chesse and butter

12 €

Potatoes and celeriac cream and their chips

11 €

Saffron "Pappardelle" fresh pasta with wild pork ragout and coliflower cream

14 €

Please inform the waiting staff in case of food allergies, intolerances or celiac disease to better manage the service. For any questions, please ask the staff for possible allergens in food and consult the appropriate documentation that will be provided upon request.

*In the absence of availability of the fresh product, we advise the kind customers that some products can be frozen or from freezing** by blast chiller* and indicated with an asterisk .*



Main Courses

*Codfish fillet with Tuscans chickpeas **

20 €

*Fish soup "Cacciucco" style **

22 €

Baked fresh fish with seasonal vegetables

7 € 1 hg

Confit Beef escalope with mashed potatoes

23 €

Pork loin, chard and roasted potatoes

20 €

Pigeon with cercatoja wine red chicory and salted prunes

26 €

Our side dish:

Roasted potatoes 5 €

White beans 5€

Mix salad 5 €

Water 2 € Coffee 3 € Cover-charge 3 €

Please inform the waiting staff in case of food allergies, intolerances or celiac disease to better manage the service. For any questions, please ask the staff for possible allergens in food and consult the appropriate documentation that will be provided upon request.

*In the absence of availability of the fresh product, we advise the kind customers that some products can be frozen or from freezing** by blast chiller* and indicated with an asterisk .*