



Menu

*We bring to the table
Short Chain products,
of farms in the area.*

*Every day from 17:30 we are waiting for you for a
Aperitif
On the terrace*

Seguici sui nostri canali Social



Ristorante



password: arturo2019

Appetizers

Il Toscano €. 12.00

*Raw ham, Finocchiona ,
Tomato with bread(Pappa al Pomodoro Tuscan dish)
Bread with Chicken Liver and Pecorino Cheese with Honey*

Crostini Rustici €. 10.00

*Fried polenta crouton with mushrooms and sausage
Toasted Bread with Stracciatella and Yellow and Red Tomatoes
Toasted Bread with Caramelized Onion
Toasted bread with roasted eggplant and dried tomatoes*

Battuta di Carne €. 15.00

*Tartare with Stracciatella and Avocado
Tartare with Egg Sauce and Truffle*

Carpaccio Zucchine Grigliate €. 10.00

*Courgette Carpaccio
with yellow and red cherry tomatoes and Grana Cheese Flakes t*

Raw ham and melon €. 11.00

Burrata from Andria €. 11.00
with cherry tomatoes and toasted bread

Il Classico €. 11.00

*Raw ham, Coccoli (fried pasta) and
Stracchino cheese*



Primi

**Tagliolini fatto in casa
al Tartufo** €. 15.00

**Linguine Senator Cappelli
With Clams** €. 15.00

Gnocchi di patate €. 13.00
potato gnocchi
with cherry tomato and Stracciatella cheese

Tagliolino Cacio e Pepe con Guanciale €. 13.00
*Mantecato in Forma di Pecorino Canestrato della
Val d'Orcia*
*Tagliolino Cacio e Pepe with Guanciale Stir in form of Pecorino
Cheese Canestrato della Val d'Orcia*

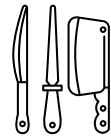
Casarecce €. 13.00
Pistachio cream, sausage, and Stracciatella

Maltagliati €. 13.00
al Ragù d'Anatra
Duck ragout

Tagliatelle €. 13.00
al Ragù Casalingo
homemade ragout

**The pasta produced with Senator Cappelli's semolina comes from
our wheat
Biology farm
Az.Agr. Il Poggio degli Olivi**

From The Grill



Bistecca di Razza Angus (Spagna) €. 5.50 Hg
Florentine angus breed steak

Tagliata di Manzo di Razza Garronese €. 20.00
*Sliced beef from the Garronese breed
with rucola and Parmesan*

Tagliata di Manzo di Razza Garronese €. 24.00
With Truffle

Tagliata di Manzo di Razza Garronese €. 22,00
con Cipolle di Tropea Caramellate
Sliced beef from the Garronese breed
with Caramelized Tropea Onions

Galletto/Chicken al Mattone (20 minutes of cooking) €. 15.00

Broken Hamburger with caramelized onion ,cheddar €. 14.00
and salad not

Filetto alla griglia/ Grilled fillet €. 25.00

from the Kitchen

Coniglio disossato Fritto con Verdure fritte €. 15.00
Fried Boneless Rabbit with Fried Vegetables

ControFiletto Fasciato con Pancetta €. 25.00
al Pepe Verde

Sirloin Fillet Wrapped with Pancetta with green pepper

Filetto di Cinta croccante fritto €. 15.00
Fried crunchy Cinta fillet
with confit tomato sauce and Burrata

Melanzana alla Parmigiana/Eggplant Parmigiana €. 14.00

For the Baby

Short pasta with tomato	€. 6,00
Pasta corta in Bianco	€. 5,00
Short Pasta with meat sauce	€. 8,00
Hamburger with french fries	€. 9,00

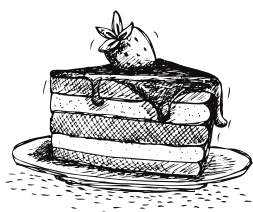
Side Dishes

French fries	€. 5.00
Mixed Salad	€. 5.00
Roast Potatoes	€. 6,00
Grilled Zucchini	€. 5,00

Pizze dal Forno a legna

Margherita	€. 7.00
Napoli	€. 8.50
Wurstel	€. 7.50
DELIZIOSA <i>Only Mozzarella, Sausage, Rocket and Cherry Tomatoes</i>	€. 9.00
GUSTOSA <i>Margherita Gorgonzola, Spicy Salamino</i>	€. 9.00
LA TARTUFINA <i>Only Mozzarella, with Truffle flakes</i>	€. 12.00
TOSCANACCIA <i>Margherita with Tuscan Salami and Pecorino</i>	€. 10.00
VEGETARIANA <i>White with Zucchini, Aubergines, Tomatoes and Rocket</i>	€. 9.00
FAGIOLARI <i>Red seasoned raw with Cherry Tomatoes, Mozzarella and P.Crudo</i>	€. 11.00
LA FRESCA <i>Red with Burrata and P.Crudo</i>	€. 12.00
LA CONTADINA <i>Bianca, rocket, cherry tomatoes and parmesan</i>	€ 9,50
Covaccino	€ 4,50





I nostri Dolci *Fatti in Casa*

CheeseCake cotto €. 7.00
al cioccolato o frutti di bosco

Panna cotta ai Frutti di Bosco €. 6.00

I nostri Cantucci con Vin Santo €. 6.00

Tortino al Cioccolato €. 5.00

Tiramisù €. 5.00

Semifreddo al Pistacchio €. 5.00

Trilogy di Cioccolato semifreddo €. 6.00

Servizio E. 2,50 a persona

BEVANDE

BIRRA ALLA SPINA MEDIA E. 5,00

COCACOLA/FANTA
LATTINA E. 3,50

ACQUA E. 2,50

CALICE DI VINO E. 4,50

CALICE SPECIAL E. 7,00

CAFFÈ E. 1,50

AMARO TOSCANO E. 4,00

LIMONCELLO E.3,50

GRAPPA MORBIDA E. 4,00

GRAPPA RISERVA E. 5,00

