



English menu

Please notify the staff for any food allergies or intolerances

HANDMADE PASTA

<i>Traditional Tagliatelle</i>	
<i>with bolognese meat sauce</i>	9.50
<i><u>with porcini mushrooms</u></i>	11.00
<i>Wholemeal Tagliatelle</i>	
<i>with bolognese meat sauce</i>	10.00
<i><u>with aged fossa cheese</u></i>	9.50
<i>Infused nettle green Tagliatelle</i>	
<i><u>with bolognese meat sauce</u></i>	10.50
<i>with aged fossa cheese</i>	10.00
<i>with porcini mushrooms</i>	11.50
<i>Bio hemp flour Tagliatelle</i>	
<i><u>with basil pesto, pine nuts and dried tomatoes</u></i>	10.00
<i>Tagliatelle chestnut flour</i>	
<i>with butter, chestnut and walnut</i>	10.00
<i>Tortelloni stuffed with ricotta cheese</i>	
<i><u>with butter and sage</u></i>	11.50
<i>with tomato</i>	11.50
<i>with Bolognese meat sauce</i>	12.50
<i>with porcini mushrooms igp</i>	13.00
<i>Ravioli stuffed with pumpkin</i>	
<i><u>with butter and walnut</u></i>	11.50
<i>with butter and sage</i>	11.50
<i>Strozzapreti</i>	
<i>with bolognese meat sauce</i>	9.50
<i><u>with basil pesto, pine nuts and sun dried tomatoes</u></i>	9.50
<i>Tortellini stuffed with meat</i>	
<i><u>in chicken broth</u> or cream</i>	12.50
Bis (two pax min)	
<i>Share half of two different type of pasta ²</i>	11.00
Tris (two pax min)	
<i>Share half of three different type of pasta ²</i>	15.00
² with porcini mushrooms adding 1 euro	

MAIN COURSE

GRILLED MEAT

<i>Mix (pork and lamb)</i>	<i>13.00</i>
<i>Sausage</i>	<i>9.00</i>
<i>Pork ribs</i>	<i>9.50</i>
<i>Turkey breast steak</i>	<i>9.50</i>
<i>Lamb steak</i>	<i>16.00</i>
<i>Beef fillet</i>	<i>18.00</i>
<i>Flank beef steak with arugula</i>	<i>16.00</i>

SEASONAL MEAL

<i>Cornmeal mush fries with soft cheese</i>	<i>11.00</i>
<i>Vegetable flan on parmesan 24 months fondue</i>	<i>9.00</i>
<i>Sausage stew with beans</i>	<i>11.00</i>
<i>Bolognese schnitzel</i>	<i>14.00</i>

CRESCENTINE

<i>Crescentine bio (fried turnovers)</i>	<i>12.00</i>
<i>served with Italian charcuterie (ham, salami, mortadella)</i>	
<i>soft cheese and vegetables in vinegar</i>	

CHEESES

<i>Soft squacquerone cheese</i>	<i>5.50</i>
<i>Aged pecorino cheese</i>	<i>5.00</i>
<i>Italian cheese platter</i>	<i>11.00</i>
<i>served with marmalade and honey</i>	

SIDE DISHES

<i>Mixed grilled vegetables</i>	<i>4.00</i>
<i>zucchini, eggplant, etc</i>	
<i>Tomato gratin</i>	<i>4.00</i>
<i>Friggione (onion and tomato traditional sauce)</i>	<i>4.00</i>
<i>French fries*</i>	<i>4.00</i>
<i>Mixed green leaves salad with seeds and apple</i>	<i>5.00</i>
<i>Vegetables in vinegar</i>	<i>3.00</i>

DESSERTS

<i>Zuppa inglese</i>	<i>5.50</i>
<i>Cream caramel</i>	<i>5.00</i>
<i>Chocolate salami</i>	<i>4.50</i>
<i>Mascarpone cheese and chocolate flakes</i>	<i>4.50</i>
<i>Tiramisù</i>	<i>4.50</i>
<i>Tenerina cake</i>	<i>5.50</i>
<i>Cheesecake</i>	<i>5.50</i>

<i>Biscuit (Tuscan cantucci)</i>	<i>3.00</i>
<i>Tuscan cantucci with vinsanto</i>	<i>6.00</i>

ICE CREAMS

<i>Lemon sorbet</i>	<i>3.50</i>
<i>Ice cream</i>	<i>4.00</i>

FRUITS

<i>Seasonal fruit</i>	<i>4.00</i>
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DRINKS

<i>Mineral water</i>	
<i>1 liter</i>	<i>2.50</i>
<i>Drinks</i>	<i>2.50</i>
<i>coke, zero coke, fanta, chinotto</i>	
<i>Coca-cola 1 liter</i>	<i>6.00</i>
<i>Beers</i>	
<i>Moretti 66 cl.</i>	<i>4.00</i>
<i>Poretti 4 hops 33 cl/66 cl</i>	<i>3.50/5.00</i>
<i>Craft beers 50 cl. please check the wine menu</i>	

COFFEE

<i>Mocha coffee (no espresso)</i>	<i>1.50</i>
<i>Decaffeinated coffee</i>	<i>1.50</i>
<i>Barley coffee</i>	<i>2.00</i>

LIQUEURS AND SPIRITS

please check the wine menu

<i>Amari and grappa</i>	<i>3.00</i>
<i>Limoncello and vodka</i>	<i>3.00</i>
<i>Monovitigno's grappa</i>	<i>4.00</i>
<i>Brandy, rum and aged whisky's</i>	<i>6.50</i>
<i>please check the wine menu</i>	

<i>SERVICE</i>	<i>2.00</i>
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** Frozen product*