



## *Starters*

Mixed crostini with seasonal sauces

Tuscan bread topped with cherry tomatoes and olive oil

Tuscan bread drizzled with organic olive oil

Tuscan bread with Colonnata lard and cannellini beans

Typical cold cuts made by a local butcher (they do not contain milk or other dairy products)

Tuscan royal board made up of cold cuts, crostini and pecorino abbucciato cheese (minimum 2 people)

Fried polenta with mushrooms and Colonnata lard

Grilled smoked scamorza cheese with porcini mushrooms, pachino tomatoes and wild mint

Orange and fennel salad with lime, almonds and sultana dressing.

Fried tripe with lemon

Fried savoury doughnuts served with squacquerone soft cheese and cured ham

Crunchy Panzanella – Tuscan bread salad with organic olive oil



## *First courses*

Nettle Ravioli dusted with Green and Red Pepper

Tortelli fresh stuffed pasta from the Mugello area served with Ragout made from Chianina minced meat

Pappardelle ribbon pasta with traditional wild Boar Ragout with the perfume of bay and juniper

Tagliatelle ribbon pasta with porcini mushrooms

Taglierini thin ribbon pasta with Mugello truffe

Pappa al pomodoro bread and tomato sauce with basil

Ribollita vegetable soup with black cabbage served in a terrine

Pici homemade pasta with cheese and pepper

Mugellano Tortello with truffles and strawberry tree honey

Poor people's lasagne made with polenta and cheese

Maccheroncini with courtyard ragout and fresh vegetables

Cannellini bean soup

Soup made from Garfagnana spelt i.g.t

Carnaroli rice risotto from the Maremma area with gallo nero Chianti

Tortelli fresh pasta with Colonnata lard and black cabbage

Gnocchetti with Pecorino cheese mousse, red radicchio petals and crunchy pancetta

Pearl barley with home grown courgettes, their flowers and wild mint



## *Second courses*

Tagliata of beef with slivers of Grana and rocket

Tagliata of beef with Colonnata lard and herbs

Tagliata of beef with Porcini mushrooms (only when mushrooms are in season)

Meat seasoned with Maldon salt and woodland herbs Steccata

T-bone Florentine steak

Tripe cooked in the Florentine style

Slow cooked beef with Tropea red onions

Impruneta style peppered meat with four types of pepper

Tuscan fried extravaganza with Rosemary

Stewed rabbit

Cockerel cooked on stone with wild radicchio

Chops of Grigione pork served with cream of balsamic vinegar

Casserole of Grigione ham cooked with Chianti

Omelette with truffles

Pecorino cheese with Honey and Walnuts

Pecorino cheese served with sauce of figs and dried wild herbs



## *Side dishes*

Green salad

Mixed salad

Caterina dei Medici salad

Roast potatoes with Rosemary

Fried potatoes

Battered and fried vegetables

Grilled vegetables

Cannellini beans with sage, oil and black pepper

Fried vegetables with wheat flour crust – Acacia flowers, courgette flowers and giant sage

Fried Porcini mushrooms as Maria taught us

Friggitello peppers with balsamic vinegar

Terrine baked Fennel, Pears and Pecorino cheese

## *Desserts*

Cantuccini biscuits with Vin Santo

Panna Cotta with chocolate

Panna Cotta with warm fruits of the forest sauce

Home made Tiramisù

Jam Tart made with blackberry jam

Strawberry and Chantilly cream tart

Profiteroles with hot chocolate sauce

Catalan cream

Mascarpone Mousse and coffee