

BREAKING NEWS

NEWS BY THE STAFF

APPETIZERS

CROSTINI CONTRADAIOLI

Mix of crostini of the Tuscan tradition € 7,50

CARPACCIO DI CARNE "CHIANINA"

Chianina marinated raw beef with aged cheese flakes pears and mixed salad..... € 14,50

TARTARE DI MANZO

Plain beef tartare with vegetables crudités and fantasies from the kitchen € 13,50

LA DOLCE VITA

Tuscan prosciutto, Tuscan salame, capocollo, finocchiona, buffalo mozzarella and pecorino cheeses from Pienza..... € 14,50



CHRONICLES OF PASTA

PASTA DEL PASTORE

Long pasta with fresh sheep ricotta, tomatoes, fresh basil pesto and crisp crumbs € 9,00

I PICI ALL'AGLIONE E BRICIOLE

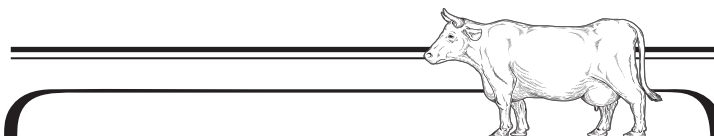
Typical pasta from Montepulciano with sweet giant garlic "Aglione", tomato sauce and crumbs € 11,00

I PICI 'GNORANTI

with white Chianina meat sauce soften with Vin Santo of Montepulciano and caramelized onion € 11,00

LA NOSTRA CARBONARA

Short pasta creamed with eggs, cheek lard, pecorino cheese from Pienza, saffron and pepper € 11,50



★ MEATS ★

IL BRUNELLO Hamburger, salad, tomato, fresh onion, crisp bacon, dried tomatoes € 15,50

IL VERNACCIA Hamburger, salad, tomato and buffalo mozzarella € 15,50

IL GHIOTTO Our daily idea to make the most delicious hamburger..... € 15,50

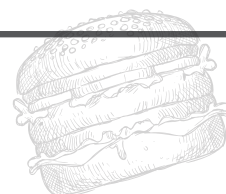
STEAK TAGLIATA REDUCED WITH VINO NOBILE and wild pork lard € 16,50

SIDE DISHES

FANTASY SALAD

ROASTED POTATOES

VEGETABLES IN SEASON (vegetables and /or legumes)*
Only side..... € 3,50



*Mushrooms, soft fruits and vegetables may be frozen in some period of the year. Please advise the staff about any allergies or intolerance to one or more food.

ABOUT ANY INFORMATION CONCERNING SUBSTANCES AND ALLERGENS IT'S POSSIBLE TO CONSULT THE SPECIAL DOCUMENTATION THAT WILL BE PROVIDED BY THE STAFF ON REQUEST. THANKS.

DESSERTS

RICOTTA DELLA VAL D'ORCIA

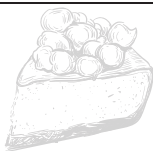
Fresh ricotta from Val d'Orcia with honey drops, saffron and dried fruit € 6,50

BAKED CHEESECAKE with salty caramel € 7,00

PEARS WITH VINO NOBILE REDUCTION € 5,50

CANTUCCI TOSCANI Tuscan biscuits with almonds ... € 3,50

SWEET WINE to pair with desserts
(ask at the staff the full wine list) € 6,00



DAILY FRESH

"Cappellacci" (Home-made pasta) filled with Pecorino cheese and ricotta served with pumpkin cream and crunchy bacon
11,00 €

Baked Pork filet with cheek lard and figs served with Blu cheese sauce and side dish of choice
15,50 €

MINERAL WATER	€ 2,00
COFFEE	€ 1,50
CAPPUCCINO.....	€ 2,50
SODAS	€ 3,50
BEER (33cl).....	€ 4,50
FRUIT JUICE	€ 4,00
COVER CHARGE.....	€ 2,00

Keep our menu like a memory of us. Hoping to see you soon, please send us your info at: reservation@enotecaladolcevita.it.
You will be updated about our initiatives!



@enotecaladolcevita

