

APPETIZERS ON THE FRONT PAGE

Crostini, crostoni, bruschette and T E M P T A T I O N

CROSTINI POLIZIANI

Mix of warm crostini with chicken liver patè, crostini with pork sausage and beans, crostini with white Chianina meat sauce€ 7,50

CROSTINI LA FATTORIA

Mix of warm crostini with melted pecorino cheese, walnuts and honey, gorgonzola cheese, radicchio and vegetables€ 7,50

CROSTONI CONTRADAIOLI

Crostone with melted Pecorino cheese, grilled onion and Chianina beef
Crostone with white truffle sauce, mushrooms* and primo sale pecorino cheese€ 8,50

BRUSCHETTE ALL'ITALIANA

Bruschettone with tomato and basil
Bruschettone with buffalo mozzarella and tomato€ 7,00

CARPACCIO DI CARNE "CHIANINA"

Chianina marinated raw beef with aged cheese flakes 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

FORMAGGI

Selection of cheeses from Val d'Orcia and Italian cheeses chosen by the chef with jams and dried fruit€ 16,50

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



Chronicles of PASTA & SOUP

LASAGNETTA

Lasagna with meat sauce and aged pecorino cheese€ 8,50

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 crumb.....€ 11,00

LA NOSTRA CARBONARA

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

GNOCCHI SANTI

Potato gnocchi pasta with white Chianina meat sauce soften with Vin Santo of Montepulciano and caramelized onion€ 10,00

LA ZUPPA DEL GIORNO

Soup of the day€ 9,00



*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.

★ MEAT ★

IL NOBILE

Hamburger, salad, tomato, fresh pecorino cheese and truffle cream € 15,50

IL BRUNELLO

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

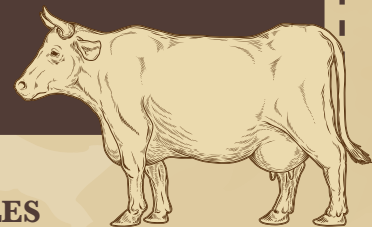
IL VERNACCIA

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

IL GHIOTTO

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

200 gr of **CHIANINA**
BEEF MEAT HAMBURGER and not only...



SIDE DISHES' OPINION

Pair your Hamburger, steak Tagliata, Filet and the Pepero with:

Publishing edited by KITCHEN DIRECTOR

TAGLIATA DI VITELLONE

Steak tagliata with aromas, rosemary and green pepper € 16,50

TAGLIATA DI VITELLONE AL "NOBILE"

Steak tagliata reduced with Vino Nobile and wild pork lard € 16,50

PEPOSO DELL'IMPRUNETA

Traditional typical course. Stewed beef with white wine € 15,50

FILETTO DI MAIALE AL FORNO

Baked pork filet with cheek lard and figs served with gorgonzola sauce and walnuts € 15,50

FANTASY SALAD
BAKED VEGETABLES
FAGIOLI ALL' UCCELLETTO
ROASTED POTATOES
VEGETABLES IN SEASON
(vegetables and /or legumes)*
Only side..... € 4,00

DESSERTS' BREAKING NEWS Let's you end with sweetness!

TIRAMISÙ "DI PAOLO"

Paolo's handmade tiramisù € 5,50

TORTINO CALDO AL CIOCCOLATO

Warm chocolate pie served with custard and soft fruit* € 7,00

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

TRADIZIONE TOSCANA

Tasting of Panforte, Cavallucci and Ricciarelli (typical treats made with almond pastry, dried fruit, nuts, honey) € 5,50

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

