## ENGLISH MENU

## appetisers

Cinta Senese (Selection of cold meats produced in the Siena region	6 10 00
with Tuscan style croûton, lard and truffle flavoured cheese)	€ 12,00
Al Andalus (Selection of Spanish cold meats and Pata Negra)	€ 15,00
Carpaccio of smoked beef with orange	€ 10,00
Chianina rump beef marinated	
with granny smith apples and raspberries	€ 10,00
Raw meat with burrata and pistachios	€ 12,00
Raw meat with cheese and hazelnuts	€ 12,00
Raw meat with Truffle	€ 12,00
Jamon Serrano and mozzarella cheese	€ 13,00

## bruschette

Traditional with local extra vergine olive oil	€ 2,50
Fresh tomato and basil	€ 6,00
Tuscan style croûton with liver paté	€ 5,00
Croûton with lard, honey and walnuts	€ 5,00
Cep mushroom croûton with smoked duck breast*	€ 10,00

## home made pasta

Fettuccine with Frisona meat sauce	€ 10,00
Fettuccine with tomatoes and bufala cheese	€ 10,00
Lombrichi "all'amatriciana" with cinta senese bacon	€ 12,00
Pappardelle in wild boar sauce with chili pepper	€ 10,00
Cep mushroom croûton with smoked duck breast*	€ 10,00



0

HON O	
stuffed pasta	
Ravioli with cep mushroom filling in a wild boar sauce	€ 12,00
Gnocchi with cep mushroom filling in a truffle sauce*	€ 12,00
grilled meat	
Sausages	€ 3,00
Lamb chop served hot from the grill*	€ 16,00
le tagliate	
Tagliata with lard	€ 19,00
Tagliata with radicchio and aceto balsamico	€ 19,00
Tagliata with rocket salad and matured cheese	€ 19,00
Tagliata with Blue Stilton and pears	€ 19,00
Tagliata with Castelmagno cheese and hazelnuts	€ 19,00
Tagliata with truffle	€ 19,00
main courses	
Duck leg in comfit with fennel and citrus fruits	€ 16,00
Kid stew	€ 14,00
Roast rabbit with potatoes	€ 12,00
side dishes	
Chicory dressed with lemon or sauted	€ 5,00
Roasted potatoes o pommes frittes	€ 5,00
Green or mixed salad	€ 4,00
Roasted peppers	€ 5,00
Marinated eggplants and zucchine	€ 5,00
cheeses	
Selection of national and international cheeses	€ 10,00
Dat Sor	6
Jack Jack Since 1959	