

# ENGLISH MENU

## APPETISERS

Starter from Sor Francesco (Selection of national cured meats with Tuscan croûton, lard and truffle cheese)	€ 12.00
Al Andalus (Selection of Spanish cured meats and Pata Negra)	€ 15.00
Smoked beef carpaccio with orange	€ 10.00
Marinated Chianina beef with granny smith apple and raspberries Vinegar	€ 10.00
The cutting board of beef cold cuts of our production	€ 12.00
Raw artichoke carpaccio with 36 month aged Reggiano	€ 12.00
Piedomntese fassona beef tartare with crispy artichoke	€ 12.00
Marchigiana Tartare with burrata and pistachios	€ 12.00
Galician Tartare with cheese and hazelnuts	€ 12.00
Potato and artichoke tart with taleggio cheese fondue and speck	€ 12.00

## BRUSCHETTE

Traditional with extra virgin olive oil from Blera	€ 2.50
With Fresh tomato, mozzarella and basil	€ 6.00
Tuscan style croûton with liver paté	€ 6.00
Croûton with lard, honey and walnuts	€ 6.00
Cep mushroom croûton with smoked duck breast*	€ 10.00

## HOME MADE PASTA

Fettuccine with Frisona meat sauce	€ 10.00
Fettuccine with artichokes and crispy Iberian bacon	€ 12.00
Potato gnocchi with venison and cardoncelli mushrooms	€ 12.00
Lombrichi "all'amatriciana" with cinta senese bacon	€ 12.00
Pappardelle with wild boar sauce and chili pepper	€ 10.00

## STUFFED PASTA

Ravioli stuffed with porcini mushroom in wild boar sauce	€ 13.00
*Gnocchi stuffed with porcini mushroom in a truffle sauce	€ 13.00
*Gnocchi stuffed with porcini mushroom in a truffle sauce	€ 13.00
**Tortelli stuffed with artichokes and pecorino cheese with artichokes and sage	€ 13.00

## THE SOUPS

Cappelletti in broth	€ 13.00
Soup of the day	€ 10.00

## GRILLED MEAT

Sausages	each	€ 3.00
*Grilled Lamb chops		€ 16.00

## LE TAGLIATE

Argentine Entrecote with lard	€ 19,00
Argentine Entrecote with radicchio and balsamic vinegar	€ 19,00
Argentine Entrecote with rocket salad and parmesan	€ 19,00
Argentine Entrecote with Blue Stilton cheese and pears	€ 19,00
Argentine Entrecote with Castelmagno cheese and hazelnuts	€ 19,00
Argentine Entrecote with artichokes	€ 20,00
Argentine Entrecote with cardoncelli mushrooms	€ 22,00

## MAIN COURSES

Duck leg in comfit with fennel and citrus fruits	€ 16.00
Kid stew	€ 16.00
Roast rabbit with potatoes	€ 16.00
Goat's Coratella with artichokes	€ 12.00
The Italian Boiled Meats Cart	€ 20.00

## SIDE DISHES

Chicory dressed with lemon or sauted	€ 5.00
Roasted potatoes o pommes frites	€ 5.00
Green or mixed salad	€ 4.00
Roasted peppers	€ 5.00
Artichokes roman style	€ 7.00
Fried Artichokes	€ 7.00
Artichokes jewish style	€ 7.00

Selection of national and international cheeses

€ 10.00/12,00

