

## Starters

BUFFALO CAPRESE DOP 26  
(GF,V) (7)

PAPPA AL POMODORO AND BASIL  
"TUSCAN" STYLE 26  
(VG) (1,7,9)

MEDITERRANEAN RED TUNA TARTARE 30  
oregano, anchovies and tomatoes confit  
(4,6,10)

SELECTION OF FRACASSI AND BEZZINI  
CURED MEATS 35  
with local cheeses  
(GF) (1,5,7,12)

SPINACH FLAN 26  
(V) (1,3,7)

## First courses

TAGLIATELLE PASTA 32  
with wild boar ragout  
(1,3,7,9,12)

TAGLIOLINI PASTA 40  
with black truffle from Crete Senesi  
(V) (1,3,7,9)

SPAGHETTI PASTA "PASTIFICIO  
LEONESSA" "SIGNOR POMODORO" 28  
(1,7,9)

TAGLIATELLE 32  
with Chef's pesto  
(1,3,5,7,8)

PASTIFICIO GENTILE LINGUINE 34  
with fish ragout  
(V) (1,2,4,9,12)

TUSCAN VEGETABLE SOUP 26  
(GF,V) (9)

## Grilled main courses

GRILLED MEDITERRANEAN SEA BASS 44  
with Castello di Casole garden vegetables  
(GF) (4,9)

GRILLED MEDITERRANEAN TUNA 44  
with tomatoes  
(GF) (4)

BISTECCA E PATATINE 130  
for 2 people  
(GF) (5,8)

GRILLED ENTRECOTE 49  
with seasonal vegetables  
(GF) (9,12)

BAKED VEGETABLES WITH TRUFFLE 24  
(GF,VG) (9)

## The pizzas

PIZZA MARGHERITA WITH FIOR DI LATTE  
MOZZARELLA CHEESE 22  
(V) (1,7)

PIZZA MARGHERITA WITH BUFFALO  
MOZZARELLA AND PROSCIUTTO FRACASSI  
25  
(1,5,7,8,12)

PIZZA WITH SPICY SAUSAGE 25  
(1,6,7,8,12)

WHITE PIZZA WITH BLACK TRUFFLE FROM  
CRETE SENESI 30  
(V) (1,7)

VEGAN "MARINARA" PIZZA 22  
(VG) (1)

(V) vegetarian - (VG) vegan - (GF) gluten-free  
Prices in euros, service included - VAT included

Our commitment to sustainability is also reflected in the choice of local products, including fish, meat, dairy, fruits, and vegetables, many of which come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

Information on Food Allergies: Some dishes and beverages may contain one or more of the 14 allergens listed in Annex II of Regulation (EU) No. 1169/2011 and subsequent amendments. The allergens and their derivatives are: **(1) Cereals containing gluten**, except: a) wheat-based glucose syrups, including dextrose (\*); b) maltodextrins based on wheat (\*); c) barley-based glucose syrups; d) cereals used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(2) Crustaceans**, **(3) Eggs**, **(4) Fish**, except: a) fish gelatin used as a support for vitamin or carotenoid preparations; b) fish gelatin or isinglass used as a clarifying agent in beer and wine. **(5) Peanuts**, **(6) Soy**, except: a) refined soybean oil and fat (); b) mixed natural tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopheryl acetate, natural D-alpha tocopheryl succinate derived from soy; c) vegetable oils derived from phytosterols and phytosterol esters based on soy; d) vegetable stanol esters produced from soybean oil sterols. **(7) Milk**, except: a) whey used in the production of alcoholic distillates, including agricultural ethyl alcohol; b) lactitol. **(8) Nuts**, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products, except for nuts used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(9) Celery**, **(10) Mustard**, **(11) Sesame seeds**, **(12) Sulphur dioxide and sulphites**, **(13) Lupin**, **(14) Mollusks**. (\*) *And their derived products, to the extent that the processing they have undergone is not likely to increase the allergenicity level assessed by the Authority for the base product from which they are derived.*

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation N. 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.

To guarantee quality and safety for public health, and in compliance with the procedures described in the HACCP Plan pursuant to EC Regulation N. 852/04, (a) dishes or ingredients marked with © are frozen, frozen at source by the manufacturer, (b) ingredients may have been chilled to a negative temperature on site. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.

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