

Starter

BAKED PIE WITH VEGETABLES 25

sweet and sour onion

(9) (VG)

PANZANELLA TOSCANA 28

steamed scampi and shellfish extract

(1,2,4,7,9,12)

KNIFE-BEATEN TUNA TARTARE 30

burrata cheese, capers and anchovies

(4,7) (GF)

SELECTION OF *FRACASSI* CURED MEATS,
LOCAL CHEESES AND TOMATO BRUSCHETTA 35

(1,7,12)

QUAIL, HERB BUTTER, SOFT JERUSALEM ARTICHOKE 38

spinach and *vin santo* sauce

(7,9,12) (GF)

First Course

SPAGHETTI WITH THREE TOMATOES
SAUCE AND BASIL 28
(1,7,9) (V)

HOMEMADE TAGLIOLINI WITH BLACK TRUFFLE 38
(1,3,7) (V)

PICI PASTA WITH TOMATO SAUCE 28
and local garlic
(1,7,9) (VG)

VEGETABLE SOUP 22
(7,9) (VG)

CAPPELLACCI PASTA FILLED
WITH “*PAPPA AL POMODORO*” 30
mozzarella extraction and candied tomato
(1,3,7,9) (V)

POTATO DUMPLINGS WITH KING CRAB 35
shellfish powder with wild fennel
(1,2,3,4,7,9,12)

RISOTTO WITH SAFFRON
FROM *CASOLE D’ELSA* 30
stewed lamb, kefir and coffee
(7,9,12) (GF)

Second Course

BAKED VEGETABLES WITH TRUFFLES 22
(GF,VG)

SAUTÉED SEA BREAM AND TOMATOES 45
(4,9)

SCALLOPS ©, RED PRAWNS TARTARE,
CAULIFLOWER AND “*BAGNA CAUDA*” 45
(2,4,7)

SUCKLING PIG, PEPPERS AND LEEK 40
(7,9,11)

signature

FILETTO “*TOSCA*” 48

beef fillet, porcini mushrooms,
truffles, goose liver, *sì di sì* wine reduction
(7,9,12) (GF)

GRILLED BEEF FLORENTINE 130
sorana cannellini beans (2 *pax*)
(GF)

(V) vegetarian (VG) vegan (GF) gluten free

Prices in euros, service included – VAT included

INFORMATION ON FOOD ALLERGIES: *Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. The designated allergens and products thereof are: (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs. 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 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.

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