



Lunch

RISTORANTE VILLA SAN MICHELE

“A classic Tuscan menu
which we like to call refined,
highlighting the historical recipes
of the Grand Duchy of Tuscany, prepared
with the finest local products.”

The Chef

A handwritten signature in black ink, appearing to be 'A. ...', written in a cursive style.

TUSCAN TRADITION

APPETIZERS

Fettunta 16

Fettunta (grilled bread) with Quercetano oil, Valdarno chicken liver, Florentine Costoluto tomato

Selection of cold meats and cheese 28 (suggested for 2 people)

Selection of Casentino ham, Tuscan cold meats and cheese

Anchovies **21**

Argentario anchovies preserved in salt and lemon

Courgette flowers **18**

Fried flowers with Pistoia fresh ricotta

Scarpaccia **21**

Viareggio scarpaccia (savory pie) with courgettes and Maremma sheep's raw milk cheese

Panzanella **21**

Tomato panzanella with Certaldo red onion, celery, cucumber and Tuscan bread

SOUPS AND PASTA

Pappa **20**

Pisanello tomato "pappa"

Ribollita **20**

Ribollita soup with Zolfino beans

Pici 28

Pici with wild duck ragout

Pappardelle 28

Pappardelle with wild boar

Ravioli **24**

Mugello ravioli with butter and sage

MAIN COURSES

Peposo 28

Maremma breed beef peposo

Rosticciana 25

Rosticciana (grilled pork ribs) with olives

La Fiorentina 140 (suggested for 2 people)

Florentine-style steak of Maremma breed meat

Cacciucco 32

Livorno cacciucco

Baccalà 32

Florentine-style baccalà

SIDE DISHES

Asparagus **12**

Florentine-style asparagus au gratin with sheep's milk cheese

Beans **12**

Sorana beans in a saucepan, olive oil, mint

Cauliflower **12**

Roasted cauliflower with anchovies and parsley

Potatoes **12**

Baked potatoes, garlic, rosemary

THE CHEF'S TABLE

Take a seat in a secluded alcove in our kitchens, beside a newly uncovered ancient oven. Our Executive Chef Alessandro Cozzolino will welcome you with a refreshing aperitif and canapés. Watch in wonder as the Chef prepares dinner before your eyes according to your personal tastes.

Advance booking required. Available every day on request for up to four guests.

 Gluten-free products

 Vegetarian dish

P Presidio Slow Food® Quercetano oil, Casentino ham, Argentario anchovies, Maremma sheep's milk cheese, Certaldo red onion, Zolfino beans, Maremma breed beef, Sorana beans

The letter **P** indicates a dish prepared with at least one Slow Food® Presidium ingredient. These are products that belong to the great biodiversity food resources which the association, founded in Italy in the mid 1980s and present today in 160 countries worldwide, saved from extinction with the help of small farmers and local communities.

Prices in Euro / Service and VAT included - Cover charge 5.00 p.p., water included.

The fish to be eaten raw went through blast chilling in compliance with Regulation (EC) No 853/2004, Attachment III, Section VIII, Chapter 3, letter D, item 3.

Food & beverage allergy information: Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.

Please see the relevant 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.



VILLA SAN MICHELE
A BELMOND HOTEL
FLORENCE