

Appetizers

Air-cured Chianina beef with seasoned goat cheese and wine jellies	€ 10,00
Skewers with cornmeal mush au gratin with bacon and sweet cheese	€ 5,00
Baked sheep's milk cheese	€ 5,00
Baked sheep's milk cheese with truffle	€ 9,00
The inn's special starter with typical cured meats and mixed crostini	€ 9,00
Grilled wild boar ham with crostini	€ 9,00
Crostini with lard from Colonnata and truffle	€ 7,00
Mix of typical Tuscan crostini	€ 5,00
Vegetable small pie with delicious guinea-fowl	€ 6,00
Big mix of starters (<i>min. for 2 people</i>) p.p.	€ 15,00
Big mix of hot starters (<i>min. for 2 people</i>) p.p.	€ 10,00

Soups and Pasta

Spelt soup	€ 6,00
Tortelloni with buffalo milk ricotta cheese and spinach with Bolognese sauce	€ 9,00
Mix of two first courses (<i>min. for 2 people</i>) p.p.	€ 9,00
Mix of two first courses with truffle (<i>min. for 2 people</i>) p.p.	€ 12,00
Ravioli with Pienza sheep's milk cheese and pine nuts with walnut sauce	€ 9,00
Lunette pasta with ricotta cheese and porcini mushrooms with truffle	€ 12,00
Tagliolini pasta with truffle and venison	€ 12,00
Pici (homemade pasta) with porcini mushrooms*	€ 8,00
Potato dumplings made with nettle, taleggio soft cheese and speck (type of Italian smoked ham)	€ 8,00



Second Course

Grilled T-bone steak (<i>per Kg</i>)	€ 35,00
Sliced T-bone steak with “ <i>Massa-style</i> ” cooked seasonal vegetables (<i>per Kg</i>)	€ 40,00
Sliced grilled beef with fresh porcini mushrooms (<i>per Kg</i>)	€ 40,00
Grilled Cinta Senese pork (<i>per Kg</i>)	€ 35,00
Agnello Scottadito (grilled lamb ribs)	€ 13,00
Beef filet with truffle	€ 20,00

Vegetables

Sweet and sour onions	€ 5,00
Potatoes with milk	€ 5,00
Boiled beans	€ 4,00
Mixed salad	€ 4,00

Cheese

Sheep's milk cheese	€ 5,00
Parmesan cheese	€ 5,00
Mixed cheeses	€ 9,00
Goat cheese	€ 5,50



Sweets

Cantucci with vin santo (almond biscuits with sweet dessert wine)	€ 5,00
Lemon sorbet	€ 4,00
Green apple sorbet	€ 4,00
Fiordilatte ice-cream with pine nuts and hot chocolate	€ 4,50
Ricotta cheese mousse with mixed berries	€ 4,50
Peanut brittle with hot chocolate	€ 4,50
Mascarpone cheese cream with rum tattoo	€ 4,50
Cream ice-cream	€ 4,00

After Meal

Espresso coffee	€ 1,50
Corretto coffee (with added liquor or grappa)	€ 2,50
Vin santo wine (sweet dessert wine)	€ 2,50
San Bernardo mineral water	€ 2,50
Coca Cola	€ 2,50
Place	€ 2,00

* All the products marked with an asterisk can be frozen



Bar Prices

Espresso coffee	€ 1,50
Corretto coffee (with added liquor or grappa)	€ 2,50
National liqueurs and bitters	€ 3,00
Bas Armagnac	€ 5,50
Single varietal Grappa	€ 4,00
Grappa di Picolit	€ 7,50
Grappa di Merlot Barrique Bepi Tosolini 1990	€ 7,50
Grappa Castagner Torba nera 3 Anni	€ 4,00
Grappa Castagner Torba nera 7 Anni	€ 5,50
Grappa Castagner Fuoriclasse 36 mesi	€ 4,50
Brandy Antinori	€ 4,00
Cognac Chateau Montifaud	€ 6,50
Whisky Islay Vatted 1992	€ 11,00
Whisky Llynelish highland 1995	€ 11,00
Whisky Druichan 10 Anni	€ 7,00
Whisky Caol Ila Torbato 1990	€ 7,00
Whisky Glen Livet 1990	€ 7,00
Whisky Cao Ila 12 Anni	€ 7,00
Whisky Talisker	€ 6,00
Whisky Jack Daniel's	€ 5,00
Calvados Lauriston	€ 5,50
Rum Santa Caterina	€ 6,50
Rum Millonario X O Decanter	€ 10,00
Demerara Dark Rum 1995	€ 7,50



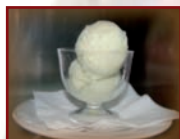
Sweets



Cantucci with vin santo
(almond biscuits with sweet dessert wine) € 5,00



Lemon sorbet € 4,00



Green apple sorbet € 4,00



Fiordilatte ice-cream with pine nuts
and hot chocolate € 4,50



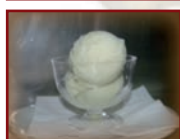
Ricotta cheese mousse with mixed berries € 4,50



Peanut brittle with hot chocolate € 4,50



Mascarpone cheese cream with rum tattoo € 4,50



Cream ice-cream € 4,00



Bottles Prices

Whisky Islay Vatted 1992	€ 119,00
Whisky Llynelish highland 1995	€ 107,00
Whisky Cao Ila 12 Anni	€ 80,00
Whisky Talisker	€ 53,00
Whisky Jack Daniel's	€ 43,00
Demerara Dark Rum 1995	€ 109,00
Tosolini Ramandolo Decanter	€ 95,00
Tosolini Girale Decanter	€ 110,00

