



The oldest restaurant
in Tuscany

Cocktails

MANHATTAN ♦ 13

A cornerstone of mixology with over three centuries of tradition, revered by bartenders, politicians, and writers alike.

MARGARITA ♦ 13

Directly from the warm coasts of Mexico, a true legend in the world of mixology, the iconic Margarita stands out.

GIN SOUR ♦ 13

A perfect balance between acidity and sweetness, our sour made with Tanqueray gin elegantly caresses the palate.



VODKA SOUR ♦ 13

The most classic of sours, and we guarantee its perfection with the 11 generations of craftsmanship that characterize Ketel One vodka.

WHISKEY SOUR ♦ 13

The Whiskey Sour holds a special place in our hearts with a recipe that has inspired decades of creativity; we love it with Bulleit bourbon.

GIN PROVED ♦ 13

Tanqueray London Dry Gin adds a touch of class to the perfect floral aperitif.

OLD FASHION ♦ 13

Simply a milestone in the art of mixology, our Old Fashioned is handcrafted with Bulleit bourbon and aromatic bitters.

Appetizers

OUR CAPRESE ♦ 12

with Burrata, cherry, basil cream and bread chips.

TARTARE OF SCOTTONA ♦ 16

au natural, with its seasonings: Mustard Beans, Anchovies and Capers.

THE ALBERGACCIO SELECTION ♦ 15

Corded Salami, Hand-crumbled Sbriciolona, Crudo IGP Tuscan Crostini, Sweet and Sour Vegetable Salad, Tuscan Fried Food and Polentina.

BOARD OF TUSCAN GOURMET ♦ 16

Mugello's blue cheese, Rossellino di Pienza, Mugello roast, wild boar sausage and fettunta.

FRESH BRUSCHETTA ♦ 10

Stracciatella and Alici del Cantabrico & Mixed Datterini.

OCTOPUS SALAD ♦ 14

with Zolfini, vinegared spring onions and leaf Spinach.

RED SHRIMP TARTARE ♦ 18

with Pink Pepper, Chives, Pink Grapefruit, Songino and Blueberries.

First Courses

PICI A.O.P. BLACK ♦ 14

Handmade Tuscan pasta, seasoned with creamy Fermented Black Garlic, Extra Virgin Olive Oil and fresh chili pepper.



FUSILLO WITH CREAM OF FRESH CHERRY TOMATOES ♦ 16

Fusilli wrapped in a delicate cream of cherry tomatoes fresh cherry tomatoes and flavored with chives and lemon.

ORECCHIETTE WITH CACCIUCCO DI TERRA ♦ 16

Our fresh Orecchiette pasta with a rich Rabbit ragout, Duck, scamerita and olives, inspired by Tuscan tradition.

SPAGHETTI WITH ANCHOVY SAUCE, BOTTARGA AND AMBERJACK CARPACCIO ♦ 18

Gourmet spaghetti topped with colatura d'alici, bottarga di mullet and enriched with fresh amberjack carpaccio.

CHICCHE WITH GRANA SAUCE AND SUMMER TRUFFLE ♦ 16

Delicious potato gnocchi topped with a creamy Grana Padano sauce and scented with Summer Truffle.

Massi Method - Superior Pasta
Uses a gentle process capable of not stressing the pasta from a thermal and pressure point of view, ensuring the very high quality of the product and avoiding any physical and chemical transformation



A small jewel from 1500

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Second Courses

LARDED LAMB LOIN SEARED WITH HERBS ♦ 18
Succulent loin of lamb wrapped in lard and seared with an aromatic mix of fresh herbs.

DUCK FILLET IN VINEGAR SYRUP ♦ 20
Tender and juicy fillet of Duck, glazed with a fine vinegar syrup.

PORK TOMAHAWK WITH DRIED FIGS AND PEARS ♦ 19
Succulent Pork Tomahawk Steak
Accompanied by dried figs and pears.

SEARED FRESH SWORDFISH STEAK WITH THYME AND CONFIT TOMATO ♦ 22
Fresh and delicate swordfish steak, seared to perfection and enriched with aromatic thyme and Confit Tomatoes.

CODFISH BITES ON CREAMY TOMATO SAUCE ♦ 20
Crispy morsels of Codfish, served on a creamy tomato base, caper fruit and enriched with Taggiasca Olives.



Filletry

GRILLED FILET ♦ 29
Succulent fillet of Beef grilled to perfection, seasoned simply with flakes of Maldon salt to enhance its natural flavor.

FILET OF TROPEA ONIONS AND BALSAMIC VINEGAR ♦ 30
Tender fillet of Beef accompanied by Tropea spring onions caramelized and a reduction of balsamic vinegar.

GREEN PEPPER TENDERLOIN ♦ 30
Delicious fillet of Beef cooked to perfection, accompanied by a creamy green pepper sauce that adds a pleasant spicy note.

FILET WITH SUMMER TRUFFLE ♦ 33
Succulent beef tenderloin, enhanced by the unmistakable aroma of summer truffle.



Beef lovers

A JOURNEY THROUGH THE BEST CUTS OF MEAT

NAZIONALE (ITALY) - MAREMMA PASTURES ♦ 5.5€ / H
Discover the authentic taste of Maremmana beef: tender, flavorful, and lean. An Italian excellence, coming from pristine pastures, for meat lovers seeking a pure and delicate flavor.

MEDINA (SPAIN) ♦ 5.5€ / H
This Spanish cut is rich in connective tissue and flavorful fat. It's an explosion of authentic flavors, perfect for those who love tasty meat and grilling that enhances every nuance.

BLACK ANGUS (IRELAND) ♦ 6.0€ / H
Savor the unique marbling of Irish BlackAngus: a meat with a bold and persistent flavor. Its specific marbling ensures incomparable tenderness and delicacy, making it a sophisticated choice for the most refined palates.

SASHI CHOCO (FINLAND) ♦ 6.5€ / H
An exclusive selection of Finnish beef, famous for its intense marbling and rich flavor. This premium cut is distinguished by chocolate notes due to the animals' unique diet, offering a unique and unforgettable culinary experience.

CHIANINA (ITALY) ♦ 6.5€ / H
Finally, we present the renowned Chianina beef: a Tuscan pride known worldwide for its imposing size and exceptional flavor. A cut that represents Italian excellence, for a peerless gastronomic experience.

Side Courses

SEASONAL TOMATOES AND BASIL ♦ 6
ROASTED POTATOES ♦ 6
FRENCH FRIES ♦ 6
SEASONAL SALAD ♦ 6
ZOLFINI ♦ 6
FRIED FLOWERS ♦ 8

Dear customer, we inform you that the dishes on our menu may contain allergens, please inform our staff of any food allergies or intolerances.
We will be happy to provide you with all the necessary information.