

♥ OUR FAVORITE

🌿 VEGETARIANS (others can become on request)

CHIAPPINI



What are they? Tapas. Pick and pop them in your mouth!

- 🌿 ♥ "PAPPA COL POMODORO" CROQUETTE WITH SPICY MAYO € 4 (Allergens 1,3)
- 🌿 BEER-BATTERED SAGE WITH LIME GEL € 3,5 (All. 1,12)
- ♥ CHICKEN LIVER PÂTÉ WITH DRIED FRUITS AND SALTED CARAMEL € 4 (All. 7,8,12)
- ♥ FRIED ANCHOVIES IN CARPIONE SAUCE € 4,5 (All. 1,3,4,9,12)
- ♥ CITRUS-MARINATED PORK FILLET WITH GREEN APPLE AND SPROUTS € 4,5
- PEA PANNA COTTA WITH BACON € 4 (All. 7)
- CONFIT TUNA WITH SWEET-AND-SOUR ONIONS € 4,5 (All. 4)
- 🌿 PAPRIKA CHEESECAKE WITH PANKO AND ALMONDS € 3,5 (All. 1,7,8)
- ZUCCHINI, LEMON, SAFFRON, AND MUSSEL FLAN € 4,5 (All. 3,14)
- 🌿 SWEET-AND-SOUR BEET RAGÙ AND CREAMY CHEESE CROSTINO € 3,5 (All. 1,6,7,13)
- ♥ LARDO ROSA DI GOMBITELLI (LARD) € 4,5
- MORTADELLA DI PRATO IGP (PRESIDIO SLOW FOOD) € 4,5
- PROSCIUTTO CRUDO CARPEGNA RISERVA CRU (RAW HAM) € 4,5
- 🌿 BLU DI GROTTA BUNKER CHEESE € 3,5 (All.7)
- 🌿 ♥ CAPRINO DI GROTTA BUNKER CHEESE € 3,5 (All.7)
- 🌿 PECORINO BUNKER CHEESE € 3,5 (All.7)

♥ TAGLIERE BRADO € 22 (All.7)

Dedicated to the most indulgent palates. A unique journey to explode your taste buds! Not the usual Tuscan platter, but 6 unique selections to enjoy (or maybe not, because you won't want to share). This selection includes 3 cured meats and 3 cheeses listed above.

Allergens: 1. Gluten / 2. Crustaceans / 3. Eggs / 4. Fish / 5. Peanuts / 6. Soy / 7. Milk / 8. Nuts / 9. Celery / 10. Mustard / 11. Sesame / 12. Sulfites / 13. Lupins / 14. Mollusks
Please inform us of any allergies upon arrival.

Some dishes may be frozen at the source or subjected to rapid on-site freezing to ensure temperature control, in compliance with self-regulation procedures established by EU regulations. For information on the origin or nature of raw materials, please ask the restaurant staff.

FIRST

fourteen euros

UN SALTO NEL CAGIO E PEPE (All. 7,9)

Rice wafer with pepper, sautéed with cheese cream. Lightly grilled, crunchy, and very tasty.

PASTA + SARDE = LOVE (All. 1,4,8)

Spaghetti sautéed with sardines, orange, pine nuts, raisins, and fennel on a bed of fennel cream with wine. Our most popular dish!

LO GNUDO "RIVESTITO" (All. 3,7)

Ricotta dumplings on a carrot butter cream with toasted hazelnuts. Veg and tasty!

MAL...TAGLIATI FATTI BENE (All. 1,3,9,12)

Rosemary-flavored maltagliati pasta with rabbit ragù and Taggiasca olives

MAIN

sixteen euros

PAR TAR TAR (All. 3,11,13)

Beef tartare, truffle mayonnaise, and vanilla-infused caramelized onion

UN MAIALE ITALO-AMERICANO IN ASIA (All. 6,12)

Ribs, pork ribs, or rosticciana (your choice), slow-cooked for 12 hours and finished in a rich soy and spice sauce

SEPPIA GANZETTA (All. 13,14)

Slow-cooked cuttlefish with sautéed artichokes, parmesan, and broad bean & mint cream.

VEGETARIAN MAIN COURSE BASED ON SEASONALITY (Ask the staff about allergens)

TO PAIR WITH: FRIED VEGETABLES € 6,5 (All. 1) // MIXED SALAD € 5 // FRENCH FRIES € 5

DESSERT

seven euros

SIFONEEE, LAMPONEEE, CHI C'ERA CON TE? (All. 1,3,7)

Crème brûlée made with a siphon, served with raspberries.

QUELLO CON LA CIOCCOLATA (All. 3,7)

Soft chocolate fondant and salted caramel with berries.

UN RAVIOLO, GRAZIE! (All. 1,7)

Lemon ricotta raviolo with strawberry "ragù" and its chocolate "grana."

UNA MELA BLU (All. 7)

Semi-candied quince apples in wine with Blu di Grotta cheese.

il tenditoio

