





Starters

Panzanella Reinvention [9, 12]		€ 11,00
Tomatoes soup, shaped egg, basil dressing and DOP Reggiano parmesan cruch [3, 7]		€ 12,00
Seafood salad on a Gazpacho with crunchy squid ink [2, 4, 9, 14]		€ 16,00
Eel cooked at low temperature, asparagus, veal sweetbreads and celeriac puree [4, 6, 9]		€ 16,00
Tuscan cold cuts and cheese route [1]		€ 13,00
Heifer Tartare, glazed shallot and mullet bottarga [3, 4]		€ 16,00

First course

Pici with cheese, pepper and citrus fruits Zest [1, 7]		€ 13,00
Tortelli with salted cod, beans cream, green celery, bitter cocoa and cuttlefish crunch [1, 3, 4, 7]		€ 16,00
Tagliolini with sea gurnard from Argentario [1, 3, 4]		€ 14,00
Risotto with pork cheek, pecorino cheese, smoked butter and truffle [1, 7]		€ 16,00
Tuscan Pici with tomatoe sauce and garlic flavor [1]		€ 12,00
Pappardelle with wild boar sauce [1, 3]		€ 13,00


Our soups

"Acquacotta" - vegetable soup with roasted bread, parmesan and egg [3]		€ 11,00
Farro soup with Datterini tomatoes sauce [1]		€ 11,00
Cream of Pumpkin crispy bacon and Parmesan Mousse [1, 7]		€ 11,00





Allergenic ingredients

1 Cereals with gluten	8 Fruits in shell
2 Crustaceans or deriv.	9 Celery or derivatives
3 Eggs or derivatives	10 Mustard or derivatives
4 Fisch or derivatives	11 Sesame seeds or derivatives
5 Peanuts or derivatives	12 Sulphur dioxide and solphites
6 Soy or derivatives	13 Lupine or derivatives
7 Milk or derivatives	14 Molluscs or derivatives

Second course

Sea bass fillet Mugnaia style with pickle vegetables [4]		€ 18,00
"Cacciucco" soup with Argentario seafood [2, 4]		€ 15,00
Ham hock stuff with lard, Maremmina cheese, endive and parmentier cream [1, 7]		€ 13,00
Braised cheek, sautéed chicory and roasted polenta		€ 14,00
Stewed Wild boar with black olives		€ 13,00
Grilled Veil Fillet		€ 19,00

Our Specialities




"Fiorentina" T-bone grilled steak (in half board € 38,00/Kg)		€ 60,00/Kg
Roasted scallops cream of celeriac salmon roe and dried Squid [3, 4, 7, 9, 14]		€ 22,00 (in half board € 14,00)
Pecorino crusted rack of lamb on turnip greens cream and roasted potatoes [1, 3, 7]		€ 20,00 (in half board € 12,00)
Cheese Tasting Tenuta il Radichino [7]		€ 20,00 (in half board € 12,00)

Roasted potatoes		€ 6,00
Green or mixed salad		€ 6,00

Dessert

Chocolate Tortino with warm liquid chocolate [1, 3, 7]	€ 9,00
White chocolate mousse, crumble and raspberry cream [7]	€ 10,00
Millefeuille with Chantilly cream Mousse [1, 3, 7]	€ 10,00
"Cantucci" with Vin Santo - local biscuits [1, 3, 8]	€ 8,00

Legend

	meat dish
	seafood dish
	vegetarian dish

Red Wines

"Cratere" di nostra produzione	€ 11,00 (bt) € 5,00 (1/4 lt) € 7,00 (1/2 lt)
Morellino di Scansano "Poggio Brigante" <small>DOCG</small>	€ 15,00
Morellino di Scansano "Fattoria Le Pupille" <small>DOCG</small>	€ 16,00
Ciliegiolo Silio "Tenuta Montauto" <small>Toscana I.G.T.</small>	€ 18,00
Montioli (Sirah, Alicante, Merlot) <small>Toscana I.G.T.</small>	€ 25,00
Capatosta "Poggio Argentiera" <small>Toscana I.G.T.</small>	€ 30,00
Morellino di Scansano "Arsura" (100% Sangiovese) <small>DOCG</small>	€ 40,00
Euforia "Poggio Cagnano" (100% Sangiovese) <small>DOC Maremma</small>	€ 40,00
Arenario "Poggio Cagnano" (Cabernet Sauvignon) <small>DOC Maremma</small>	€ 50,00
Brunello di Montalcino "Fanti" 2018 (100% San Giovese)	€ 70,00
Brunello di Montalcino "Pelagrilli" Siro Pacenti 2018 (100% San Giovese)	€ 85,00

White Wines

Vermentino "Pullero" <small>Toscana I.G.T.</small>	€ 11,00
Poggio Argentato "Fattoria Le Pupille" <small>Toscana I.G.T.</small>	€ 18,00
Eraora Fattoria Le Spighe <small>DOC Maremma Toscana</small> (Vermentino e Ansonica)	€ 18,00
Ullalla Fattoria Le Spighe <small>DOC Maremma Toscana</small> (Vermentino Fiano e Viognier)	€ 18,00
Nebula "Poggio Cagnano" (Vermentino) <small>DOC Maremma</small>	€ 25,00
Sauvignon ENOS I "Tenuta Montauto" <small>Toscana DOC</small>	€ 30,00

Water still or sparkling (per liter)	€ 2,00
Cover (home made mixed grain bread with 48h of maturation)	€ 3,50 a person