


















Starters

Panzanella Reinvention [9, 12]		€ 11,00
Tomatoes Soup, Shaped egg, basil dressing and bread Casereccio crunch [1, 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, 7]		€ 13,00
Heifer Tartare, glazed shallot and mullet bottarga [3, 4]		€ 18,00
Argentario raw prawns with coconut and lime [2, 7]		€ 20,00

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 Coast [1, 3, 4]		€ 15,00
Risotto Acquerello with pork cheek, pecorino cheese, smoked butter and truffle [1, 7]		€ 19,00
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, parmisan and egg [3][1]		€ 12,00
Farro soup with Datterini tomatoes soup [1, 7]		€ 12,00
Cream of pumpkin crispy bacon and Parmesan Mousse [1, 7]		€ 12,00







Allergeni

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

Second Course

Sea Bass fillet with pickle vegetables [4]		€ 18,00
Cacciucco Maremmano Soup with Argentario seafood [2, 4]		€ 16,00
Ham hock stuff with lard, Maremmina cheese, endive and parmentier cream [1, 7]		€ 13,00
Braised Cheek, sauteed chicory and roasted polenta		€ 14,00
Stewed Wild boar with black olives		€ 13,00
Grilled veil fillet		€ 20,00
Cheese Tasting Tenuta il Radichino [7]		€ 20,00
Cappello del prete stew, with carrot and peperoni sauce, picked vegetables		€ 15,00

Our Specialities

"Fiorentina" T bone grilled steak (if half board € 42,00/Kg)		€ 64,00/Kg
Roasted Scallops, celeriac foam, Veal Sauce and corn crunch [4, 7, 9, 14]		€ 22,00 (if half board. € 14,00)
Pecorino crusted rock of lamb on turnip green cream and roasted potatoes (se mezza pensione € 12,00) [1, 3, 7]		€ 20,00
"Costata" Beef grilled steak (if half board € 30,00/Kg)		€ 45,00/Kg
Roasted Potatoes		€ 7,00
Green or mixed Salad		€ 7,00

Dessert

Chocolate Tortino with warm liquid chocolate [1, 3, 7]	€ 9,00
White chocolate mousse, crumble and Raspberry cream [1, 7]	€ 10,00
Coffe Semifreddo [1, 3, 7]	€ 10,00
Cantucci with Vin Santo - local biscuits [1, 3, 8]	€ 8,00
Pasta with tomatoes sauce or Ragu [1, 3]	€ 6,00
Breaded chicken cutlet with roasted potatoes [1, 3]	€ 8,00
Hamburger with roasted potatoes	€ 8,00

Red Wines

"Cratere" di nostra produzione	€ 14,00 (bt) € 6,00 (1/4 lt) € 8,00 (1/2 lt)
Morellino di Scansano "Poggio Brigante" D.O.C.G.	€ 20,00
Morellino di Scansano "Fattoria Le Pupille" D.O.C.G.	€ 22,00
Ciliegiolo "Tenuta Valditerme" Toscana I.G.T.	€ 24,00
Montioli (Sirah, Alicante, Merlot) Toscana I.G.T.	€ 25,00
Capatosta "Poggio Argentiera" Toscana I.G.T.	€ 30,00
Morellino di Scansano "Arsura" (100% Sangiovese) D.O.C.G.	€ 40,00
Scampoli Ciliegiolo "Poggio Brigante" (100% Ciliegiolo) Toscana IGT	€ 24,00
Arenario "Poggio Cagnano" (Cabernet Sauvignon) D.O.C. Maremma	€ 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" Toscana I.G.T.	€ 14,00
Poggio Argentato "Fattoria Le Pupille" Toscana I.G.T.	€ 25,00
Eraora Fattoria Le Spighe (Vermentino e Ansonica) DOC Maremma Toscana	€ 24,00
Ullallà Fattoria Le Spighe (Vermentino Fiano e Viognier) DOC Maremma Toscana	€ 24,00
Nebula "Poggio Cagnano" (Vermentino) D.O.C. Maremma	€ 25,00
Sauvignon ENOS I "Tenuta Montauto" Toscana D.O.C.	€ 40,00
Toccatté Fattoria Le Spighe (Fiano) Toscana I.G.T.	€ 30,00
Acqua naturale o frizzante (al litro)	€ 2,00
Coperto (pane casereccio semi-integrale con 48h di maturazione)	€ 4,00 a persona

Legenda

 meat  fish  vegetarian