

MEAT MENU

STARTER

- Roasted beef tongue with green sauce ginger mayo and chili sauce
- Tasting of tuscany's cured meat and cheese, mixed bruschetta
- Chianina's tar tart with mixed seasonings
- Pappa al pomodoro (tuscany featured dish tomato bread and basil)
- Stuffed artichoke

FIRST COURSES

- Pici with tuscany's white ragù
- Homemade pappardelle with boar ragu or hare ragu
- Pumpkin risotto with parmesan sauce and hazelnuts pumpkin
- Ravioli with parmesan sauce
- Tortelli with peposo (peposo is beef braised tuscany recipe)

MAIN COURSES

- Beef tagliata with sangiovese sauce and potato purée
- Stuffed rabbit cacciatora's style (cacciatora is a sauce with capers tomatoes basil oregano)
- Duck with orange sauces
- Roasted pigeon with kale cabbage
- Trippa alla fiorentina.

DESSERT

- Apple tart french style
- Lemon tart
- Tiramisu
- Chocolate mousse

4 courses meat menu (included 1 bottle of wine and beverages) 100 euro

3 courses (first course, main course and dessert or starter, first course and dessert) 80 euro

HOW TO DO IT:

Choose your menu from my dishes list picking up the dishes for each courses, the menu must be the same for all the guests

MY MENU:

If you don't know what dishes choose here is my menu

Chianina's tartare with mixed seasoning

Pappardelle with hare ragù

Beef tagliata with sangiovese sauces and potatoes puree

Tiramisu

FISH MENU

STARTER

- Grilled scallops with cauliflower and almond
- Seppie in inzimino (Tuscany's cuttlefish soup with tomatoes and spinach)
- Grilled octopus with cannellini's puree and bay leaf oil
- Sauteed prawns with their sauces and endive
- Mussels pepper soup

FIRST COURSES

- Linguine with langoustine sauce's
- Risotto alla pescatora (risotto with mussels prawns and fish)
- Ravioli with sole and lemon sauce
- Pacchero with cacciucco sauce (cacciucco is a tuscan fish soup made in Livorno city)
- Squid ink spaghetti with squid and mussels ragu

MAIN COURSES

- Fish soup
- Amberjack with almond and tomatoes
- Tuna with citrus sauces
- Marinated salmon carpaccio
- Lobster catalana style

DESSERT

- Apple tart french style
- Lemon tart
- Tiramisu
- Chocolate mousse

4 courses fish menu (included 1 bottle of wine and beverages) 120 euro

3 courses (first course, main course and dessert or starter, first course and dessert) 80 euro

HOW TO DO IT:

Choose your menu from my dishes list picking up the dishes for each courses, the menu must be the same for all the guests

MY MENU:

If you don't know what dishes choose here is my menu

Grilled octopus with cannellini puree

Linguine with langoustine sauces

Amberjack with almonds and tomatoes