



OSTERIA
VOLPAIA

A la carte menu

Appetizers

Fennel cream soup | fried leek | fermented radish **€10**

7-5

Fried artichoke | leek foam | pecorino fondue seasoned in pomace **€12**

1-5-7-13

Tuscan bread | beef tongue Low-temperature cooked | sour carrot **€14**

1-7

First course

Roasted lamb ravioli | parmesan air 30 months | bergamot butter | wild fennel broth from our vineyards **€18**

1-3-6-7-8-13

Vialone nano rice | burnt aubergine | goat's milk | cardoncello mushroom | cypress **€14**

7-13

Short pasta of organic durum wheat semolina | Casentino char | beetroot | lime **€18**

1-4-6-8

Seconds course

Sliced Reggiana cow sirloin aged for 60 days | roasted vegetables **€24**

6

Baked salads | confit leek | sour carrot | vegetable demi-glace **€16**

6-7

Pork Belly of Cinta Senese az. agricultural "Casamonti" in kakuni style | agretti | cardoncello mushroom **€18**

5-6

Dessert

Chocolate cake and chocolate gelato **€10**

3-7

Grilled pumpkin panna cotta | pistachio | limes **€10**

3-7

Kivi semifreddo | goat's milk | cinnamon crunch **€10**

3-7-13

Children's menu

Lasagne Bolognese **€12**

1-3-7-9

Pasta with tomato sauce **€10**

1-3-9

Pasta with butter and parmesan **€10**

1-7

Boned chicken thigh with roasted potatoes **€17**

ALLERGEN LIST (Reg. 1169/2011)

1 CEREALS CONTAINING GLUTEN (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and derived products - 2 CRUSTACEANS and derived products - 3 EGGS and derived products. - 4 FISH and derived products, except: gelatin or isinglass used as a clarifying agent in beer and wine 5 PEANUTS and derived products. 6 SOYA and derived products 7 MILK and derived products, including lactose 8 NUTS, i.e. almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), common walnuts (*Juglans regia*), cashew nuts (*Anacardium Occidentale*), pecan nuts (*Carya illinoensis* (Wangenh) K. Koch), walnuts Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), Queensland nuts (*Macadamia tipifolia*) and derived products - 9 CELERY and derived products - 10 MUSTARD and derivative products - 11 SESAME SEEDS and derived products - 12 SULFUR DIOXIDE AND SULPHITES in concentrations higher than 10 mg/Kg or 10 mg/l expressed as SO₂. - 13 LUPINS and derived products - 14 MOLLUSCS and derived products

ALLERGENS ARE INDICATED ON THE MENU WITH THE REFERENCE NUMBER or IN THE ALLERGEN REGISTER THE INTERNAL PRODUCTIONS HAVE AN ARTISAN CHARACTER: IT IS THEREFORE NOT POSSIBLE TO GUARANTEE THE TOTAL ABSENCE OF TRACES OF ALLERGENS IN THE FINISHED PRODUCTS EVEN WHEN THEY ARE NOT PROVIDED IN THE RECIPE THE STAFF IS AVAILABLE FOR FURTHER INFORMATION