



OSTERIA  
**VOLPAIA**

## **A la Carte Menù**

### Appetizers

Fennel cream soup | fried leek | fermented radish **€ 12**

7-5

Tuscan bread | roast-beef | fried zucchini | chickpea miso **€ 16**

1-7

Tuscan bread | beef tongue slow cooked | sour carrot **€ 14**

1-7

### First course

Grilled pheasant wild bird ravioli | chickpea miso **€ 20**

1-3-6-7-8-13

Risotto | Florentine zucchini | peanut butter | mint **€ 18**

5-7-8

Tagliatelle pasta | roasted duck | black garlic **€ 25**

1-3-7-8

Pici pasta with wild boar | candied lemon | salmoriglio of Volpaia **€ 20**

### Seconds course

Sliced "Reggiana" beef sirloin aged for 60 days | roasted vegetables **€ 28**

6

Roasted green salads | sour carrot | vegetable demi-glace **€ 20**

6-7

Pork belly of "Grigio del Casentino" in kakuni style (soy sauce and ginger) | carrots **€ 18**

5-6

Florentine steak | spring salad of our garden **€ 70 / kg**

## Dessert

Chocolate cake and chocolate gelato € 10

3-7

Selection of Goat's cheese from " L'Apicorno " farm € 20

7

Pumpkin panna cotta | pistachio gelato | lime € 10

3-7

Homemade gelato € 8

3-7-8

## **Children's menu**

Pasta with tomato sauce €10

1-3-9

Pasta with wild boar ragù €15

1-7-9

Risotto with butter and parmesan cheese €10

7

## 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 SO<sub>2</sub>. - 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