



OSTERIA  
**VOLPAIA**

## A la Carte Menù

### Appetizers

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

7-5

Pumpkin cream soup | beef tongue | pecorino cheese fondue **€ 16**

7

Tuscan bread | wild boar in “Dolceforte” sauce | pecorino cheese fondue **€ 16**

1-7

Tuscan bread | roast-beef | Hokkaido pumpkin | chickpea miso **€ 16**

1-7

Zolfini bean foam | smoked Salmerino fish | fig leaf powder **€ 18**

4-7

### First course

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

1-3-6-7-8-13

Mantovana pumpkin risotto | pumpkin and sunflower seeds | pine nuts | caper leaves | miso **€ 20**

7-8

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

1-3-7-8

Tagliolini pasta | Porcini mushrooms cooked and raw **€ 25**

1-7

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

1-7-9

## Second course

60 days aged Sliced “Reggiana” beef sirloin | roasted vegetables € 28

6-7

Beef cheek | fried kales | cauliflower mayonnaise € 25

3-6-7-9

Roasted green salads | sour carrot | vegetables demi-glace € 20

6-7

Kakuni\* style pork belly of “Grigio del Casentino” | carrots € 18

\*(soy sauce and ginger marinade)

5-6

Florentine steak | spring salad from our garden € 70 / kg

## Dessert

Chocolate cake and homemade gelato € 10

3-7

Rosano peaches in their syrup | goat cheese | crumbled biscuits € 10

1-7-8

“L’Apicorno organic farm” goat cheeses selection € 20

7

Homemade gelato € 10

3-7-8

Cantucci bisquits € 8

1-3-8

### 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