LOCAL HORS D'OEUVRE DISHES

1. Mixed Tuscany "Bruschetta" (Toasted Bread) € 10.00 2. Casentino' S Cold Cuts And Pecorino Cheese € 11.00 3. Salad With "Burrata" - Bresaola, Flakes Of € 13.50 Grana 4. Fresh Steamed And Grilled Vegetables, € 9.50 With Ouinoa Tartare, Buckwheat And **Chickpeas** 5. Salad With Tuna Fish , Boiled Potato, Olives € 10.00 And Boiled Egg FISH HORS D'OEUVRE DISHES 1. The Variety With Extra Virgin Oil And Lemon € 20.00 (Octopus-Cuttlefish-Anchovies-Salmon-Shrimps-Swordfish- Mussels- Prawns) 2. Fish In Gratin (Mussels - Scampi - Scallop - € 19.00 Toasted Bread With Little Octopus) 3. Octopus And Cuttlefish Salad With Vegetables € 15.50 Crudités 4. Seafood Cold Cuts With Citrus Fruits € 15.50 (Swordfish - Smoked Tuna) 5. Mussels And Clams Soup With Toasted Bread € 14.00 In Oil 6. Cup Shrimp Pink Sauce € 11.00

THE SOUPS

1. "Ribollita"	(Bread And Vegetable Soup)	€ 9.00
2. "Acqua Cot	ta" (Onion And Spinach Soup)	€ 9.00
3. Homemade	e "Tortellini" In Broth	€ 10.00

LOCAL FIRST COURSES

1. Home Made "Ravioli" With Bolognese Sauce	€ 11.00
2. Casentino Potato "Tortelli" With Butter And Sage	€ 11.00
3. Home Made "Agnolotti" With Bolognese Sauce	€ 11.00
4. "Tagliatelle" With Mushroom Sauce	€ 11.00
5. "Gnocchi" Of White Potatoes of Cetica With Tomato And Onions	€ 10.00

MEAT SECOND COURSES

1. "Fiorentina" Variable Weight From Kg 0,900 To Kg1,050	€	48.00
2. "Controfiletto" Beef Steack "Grilled	€	14.00
3. Beef Steak "Tagliata" At Rosemary and Mix Peppers	€	<i>15.00</i>
4. Fillet in pan With "Porcini" Mushrooms	€	25.00
5. Veal rump with porcini mushrooms	€	15.00
6. Escalope With Lemon	€	11.00

Vegetables Of Day

€ 6.00

- Mixed Salad
- White Beans With Extra Virgin Olive Oil
- Boiled Fresh Vegetables
- Fry Chips
- Mixed vegetables sautéed with garlic oil and chillies
- Grilled Vegetables

FISH DISHES FISH FIRST COURSES

1. Rice With Sea Food (Octopus – Cuttlefish – Shrimps)	€ 13.00
2. Rice With Arugula And Shrimps	€ 13.00
3. "Tagliolini Pescatora "	€ 13.00
4. "Tagliolini" At The Prawn Tails	€ 14.00
5. Spaghetti Allo Scoglio (With Mussel- Clams - Prawns)	€ 15.00
6. Spaghetti With Clams	€ 15.00
7. HomeMade " Ravioli" Sea Bass Sea Scent	€ 15.50
8. Gnocchi At The Shrimps	€ 15.50
FISH SECOND COURSES	
1. "Rana Pescatrice" Roasted With Herbs In Bed Of Potatoes And Little Tomatoes	€ 18.00
2. Orata" Baked With A Mixture Of Fresh	€ 18.00
Vegetables 3. "Orata" Cooked With Salt (Cooked For Minimum 30 Minutes)	€ 18.00
4. Grilled king prawns	€ 20.00
5. Skewers Crayfish And Squids 1 Portion 4 Pieces	€ 15.00
6. Mixed Fried Calamari and Squids	€ 15.00

PIZZA

With The Addition Of Buffalo Mozzarella	€ 2,	, 50
1. Biancaneve (only mozzarella)	€	7,00
2. Margherita	€	7,00
3. Marinara (Tomato - Garlic - Oregano - Parsley)	€	7,00
4. With Arugula	€	8,00
5. Bismarck (Margherita With Egg)	€	9,00
6. With Aubergines	€	9,00
7. With Artichokes	€	9,00
8. White Pizza With 4 Cheeses	€	9,00
9. With Champignon Mushrooms	€	9,00
10. With Würstel	€	9,00
11. With Ham	€	9,00
12. With Spicy Salami	€	9,00
13. Ortolana (Base Margherita With Mixed Vegetables)	€	9.00
14. Naples (Tomato - Mozzarella - Anchovies - Capers Oregano)	- €	9,00
15. Onion and Würstel	€	10,00
16. Tuna And Capers	€	10,00
17. Pepper And Sausage	€	10,00
18. Stracchino (Fresh Cheese) And Sausage	€	10,00
19. "Parmigiana":Margherita With Grana Flakes	€	10,00
20. "Capricciosa" (Ham - Artichokes - Champignon Mushrooms)	€	10,00

Od Assessed Control of the Control o		10.00
21. 4seasons (artichokes - champignon Mushrooms- ham - olives)	ŧ	10,00
22. Spicy Salami and Würstel	€	10,00
23. Ham and Würstel		10,00
24. Ham and Champignon	€	10,00
25. With "Parma" Ham	€	10,00
26. With Fry chips	€	10,00
27. White pizza with gorgonzola cheese and speak	€	10,00
28. Calzone at the "Capricciosa" (Ham - Artichokes -	€	10,00
Champignon Mushrooms) 29. With Porcini Mushrooms	€	10,00
30. White Pizza With Cured Ham - Tomato -Arugula	€	10,00
31. With Spicy Salami and Tuna	€	10,00
32. White Pizza with Saosage – Cream of Tartufo Red Radicchio	€	11,00
33. Texana (Spicy Salami - Sausage – Würstel - Ham)	€	11,00
34. Firemen's (Salami - Pepper -Onion - White Beans)	€	11,00
35. In Carpaccio (Mozzarella – Bresaola - Grana -	€	11,00
Arugula) 36. With "Parma" Ham And Porcini Mushrooms	€	11,00
37. With Octopus And Onion	€	13,00
38. With Sea Food (Mussels, Clams, Shrimp, Octopus, Cuttlefish)	€	15,00
39. With Shrimp And Grilled Zucchini	€	13,00
40. Smoked Swordfish "Carpaccio" And Arugula	€	13,00



Home Dessert Our Cook's Dessert

-	" Lattaiolo Casentinese" (An Ancient Typical Dessert Made Exclusively With Milk, Casentino Eggs , Caramelized Sugar)	€	6,00
-	Pastry Cream With Fresh Fruit	€	6,00
-	Tiramisù	€	6,00
-	Creme Brulè	€	6,00
-	"Panna Cotta" With Fresh Strawberry (Beaked Cream)	€	6,00
-	"Cantuccini " Whit VinSanto (Tuscany Cookies)	€	6,00
-	Cake Of The Day (Subject To Availability	€	6,00



-	Pineapple In Natural	€	6,00
-	Pineapple With Ice Cream, Cherry, Raspberry Sauce	€	<i>8,50</i>
-	Strawberry Dish (When Is Available)	€	6,50
-	Strawberry Dish With Vanilla Ice Cream (When Is Available)	€	8,50
-	"Artisanal " Ice Cream Cup	€	6,00

