DESSERT

Meringues with lemon cream and mint-scented lemon curd [1, 3, 7]

Dark chocolate brownie with hazelnut cream and dried orange [1, 3, 7, 8]

Ricotta and pear cheesecake [1, 3, 7]

Rosemary panna cotta with berry sauce and shortcrust pastry crumble [1, 7]

"La merenda della nonna" – Deconstructed tiramisù [1, 3]

Our Half Board Option

We invite you to discover the authentic flavors of our cuisine through a culinary experience designed to highlight the quality of our ingredients and the variety of our menu.

The formula includes three courses of your choice from:

- *A starter*
- *A first or a main course*
- *A side dish or a dessert*

Some specialty dishes may require a supplement.
Our staff will be happy to provide you with all the necessary information

The flavor of a dinner,
the memory of an emotion

STARTERS

Lars selection (recommended for two) Tasting board of cured meats, cheeses and liver pâté [1]	24€
"Pappa al pomodoro" - Tuscan bread and tomato sauce topped with buffalo stracciatella cheese, celery flakes and black olive powder [1, 7, 8, 9, 11]	11€
Chianina boiled beef meatballs with green sauce and tomato [1, 5]	12€
Chickpea croquettes with saffron, tarragon tartare sauce and beetroot mayonnaise [3, 5]	14€
Onion soup with Chianina beef broth and melted pecorino cheese [1]	12€

OUR HOMEMADE PASTA

Pici all'aglione - Traditional tuscan pasta with garlic sauce, anchovies and parsley bread crumble [1, 4]	20€
Gnocchi with sausage, broccoli, and pecorino cheese fondue [1, 7]	22€
Fettuccine with hand-cut wild game ragù [1, 3, 9]	22€
Maltagliati pasta with chickpeas and crispy Tuscan rigatino [1, 3, 9]	18€
Pappardelle with porcini mushrooms [1, 3]	18€

MAIN COURSES

Slow-cooked pork belly with fennel sauce and roasted potatoes	24€
Chianina tartare with rosemary salted sabayon, confit tomatoes and tarallo powder [1, 3, 7]	22€
Gratinated perch fish with Trasimeno bean velouté and brunoise of cucumber and datterini tomatoes [1, 3, 5]	22€
Braised beef cheek in Vino Nobile, with chanterelles and mashed potatoes [7, 9, 12]	26€
Truffle millefeuille [1, 7]	22€

THE GRILL

Bistecca alla fiorentina ((T-bone steak)	8€ per 100g
Tagliata di manzo (Sliced grilled beef)	22€
Sausages	16€
Cinta Senese pork chops	16€
Capocollo (Grilled pork neck)	16€
Lars mixed grill	21€

SIDES

Roasted potatoes	7€
Sautéed seasonal mushrooms	8€
Sweet and sour vegetable caponata	8€
Seasonal salad	7€
Orange, fennel and olive salad	7€

Coperto 3€