

# Menù

La cucina agricola e stagionale della Fattoria Lavacchio



## To start

€

Tuscan cured ham, Pagliana's ginetta cheese and fried pizza dough bites from Val d'Orcia	13
Tuscan style tuna bruschetta with sweet and sour red onions from Casentino	14
Liver terrine bruschetta with pear gelée from Vicchio	14
Focaccia del Mulino, crudités of wild asparagus from our woods, goat's yoghurt from Pagliana	12

## Our home-made fresh pasta

€

Florentine cauliflower cream with crispy flavored croutons	10
Potato gnocchi from Casentino with confit Mugello tomatoes and stracciatella cheese from Palagiaccio	12
Pici from Mulino Val d'Orcia with duck ragout	14
Tortello with ricotta cheese from Pagliana and wild nettles with butter and sage	14

## Our meats from local breeds

€

Beef tartare from Valle del Sasso with Tuscan agretti	18
Spicy Tuscan cockerel with Lorem Ipsum IPA beer and roasted potatoes from Casentino	16
Tuscan guinea-fowl with citrus fruits and seasonal vegetables	18
Florentine T-bone steak from Valle del Sasso with beans from Pereto's Estate	60/kg

\*OUR MEATS COME FROM LOCAL FARMS OR FROM OUR RESERVE AND ARE SERVED WITH VEGETABLES FROM OUR GARDEN.

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Cover charge

2€

\*\*IN CASE OF ALLERGIES, INTOLERANCES & SPECIAL REQUIREMENTS PLEASE NOTIFY THE STAFF IN ADVANCE

# *Menù dolci*

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*To end on a sweet note*

6€

Mascarpone cream from Palagiaccio

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Crumble with buckwheat flour, La Molina dark chocolate and salted caramel

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Caprese cake with whipped cream

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Cantuccio with dried fruit paired with our Oro del Cedro dessert wine

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Melon carpaccio with brown sugar caramel and strawberry coulis

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