

STARTERS

TUSCAN CECICHE 20
Raw fish, peach and green apple, with leche de tigre sauce

SCAPECE ZUCCHINI CHAWANMUSHI 18
Japanese steamed pudding, made with egg and scapece zucchini

PANZANELLA AND POURING OF MOZZARELLA 18
Preserved tomato and red onion, cucumber, crusty bread and mozzarella sauce

FIG, LARD AND YOGURT 16
Fresh figs, local lard, yogurt and wild herb sauce, and burnt rosemary salmoriglio

FIRTS COURSES

LINGUINE IN CACCIUCCO SAUCE 22
Linguine cooked in traditional cacciucco sauce, our E.V.O. oil and pepper

RISOTTO WITH TUSCAN PECORINO AND WILD MEAT RAGÙ 24
Risotto with butter and tuscan pecorino cheese on white hare ragù

NEW PICIO ALL'AGLIONE 20
Warm traditional picio pasta in garlic cream on cooked and raw tomato sauce and basil oil

TAGLIATELLE WITH ACIDID BUTTER AND WILD ROCKET PESTO 20
Tagliatelle in acid butter sauce, lemon and wild rocket pesto

MAIN COURSES

WILD BOAR, LAUREL LEAVES, PINE NUTS AND SALAD 28
Wild boar fillet and its laurel, juniper and black pepper sauce, toasted pine nut emulsion, salad and laurel oil

STUFFED RABBIT, MUSTARD AND CHARD 26
Rabbit stuffed with apricot and sausage, its mustard sauce and chard leaf

GRILLED LOCAL CATCH, CHERRIES AND SPINACH 28
Grilled local fish, cherry barbecue sauce, fresh spinach and beurre blanc sauce

GRILLED WATERMELON, SNOW PEAS AND YELLOW PEPPER 20
Slice of grilled watermelon, snow peas puree, yellow pepper preserves and lemon mayonnaise

DESSERTS

APPLE CAKE WITH CUSTARD 8
Vanilla and cinnamon apple cake with citrus zest custard

VANILLA CREMOSO, SEASONAL FRUIT AND MALVASIA 8
Vanilla and citrus semifreddo, seasonal fruit sauce, frozen Malvasia gel, lemon balm

SARDINIAN SEADA WITH TUSCAN PECORINO AND LOCAL HONEY 8
Fried pastry filled with tuscan pecorino cheese, local fiordilatte, citrus and vanilla, served with local honey

CHEESE TASTING WITH HONEY 10
A selection from our kitchen of the best local and non-local cheeses, served with tuscan honey

A CLASSIC OF OUR TRADITION...

COLD CUTS & CHEESE 18

A selection from our kitchen of the best local products served with honey or jam

OUR TASTING MENUS

4-COURSES TASTING MENU 55

Four dishes representative of our cuisine:
One starter, one first course, one main course, one dessert

6-COURSES TASTING MENU 75

Pakravan Papi's great taste trail:
Three starters, one first course, one main course, one dessert

Is mandatory for the intire table to choose the same tasting menu
and it can not be order in combination with the à la carte menu

Reservation of five diners and more require
a mandatory choice of one of our tasting menus

CHILDREN'S SPECIALS

KITCHEN SPECIALS FOR OUR
YOUNG GUESTS 15€

Each dish, a memory to take with you

*Kindly notify our staff of any food allergies or intolerances
*Cover charge per person 2.00 €