STARTER

the italian way to begin

TAGLIERE GARFAGNINO — €20,00

Selection of local cured meats: Bazzone ham (Slow Food presidium), biroldo (Slow Food presidium) or soppressata, tuscan salami, soft pecorino cheese with our homemade sauce, lard crostino with honey-glazed chestnuts, crostino with fresh sausage, pickled vegetables and finger food (recommended for two people).

CROSTONI DEL NUTINI — €15,00

Crispy bread slice with burrata stracciatella cheese and Cantabrian marinated anchovies;
Crispy bread slice with manzo di pozza, feta cheese and gourmet tomatoes;
Crispy bread slice with Nutini's ragù sauce and pecorino cheese's flakes

TOSCANA VS SPAGNA — €22,00

Bazzone ham vs Patanegra ham (50% bellota)

IL TAGLIERE DELLA CACIAIA — €18,00

Selection of cheeses with homemade jam and honey

TARTARE

Knife-cut beef

CLASSICA **€15,00**

180g of knife-cut beef tartare with crispy fried onions and sauces

TARTARE AI PROFUMI GARFAGNINI **€17,00**

180g of knife-cut beef tartare with crispy Bazzone ham's powder, pecorino cheese's flakes from Garfagnana and berry reduction

NIDO DI TARTARE **€21,00**

150g of knife-cut beef tartare with Parmigiano Reggiano crisp, slow-cooked egg, pecorino fondue and vegetable charcoal powder

TARTARE AL TARTUFO **€20,00**

180g knife-cut beef tartare with our own selection of fresh black truffle, pickled baby peaches truffle, black truffle pearls and truffle fries

TARTARE NAZIONALE — €17,00

180g knife-cut beef tartare with pistachio pesto, fresh burrata, balsamic glaze and pistachios powder

TARTARAMI ANCORA — €22,00

Trio of mini knife-cut beef tartare with fresh burrata, black truffle and caramelized onion

TARTARE REALE — €24,00

Knife-cut beef tartare served on the bone with smoked marrow and crispy fried onion (Serving size for 2 people)

FIRST DISHES

TORTELLO CASARECCIO AL RAGU' — €15,00

Homemade tortello with ragù sauce, creamed with selected pecorino cheese

TORTELLONI ALL'ITALIANA — €13,00

Stuffed pasta with stracciatella, fresh tomatoes and basil

GNOCCO DI CASTAGNE — €13,00

Homemade potato gnocchi with chestnut flour, served with sweet gorgonzola cream and crunchy toasted hazelnuts.

Super STEAK

LA GARFAGNINA DEL NUTINI Steak from Garfagnana	**€55,00 / KG**
TOMAHAWK DI ANGUS	**€65,00 / KG**
LA REGINA DI PRUSSIA Prussiana steak	**€62,00 / KG**
BISTECCA SASHI CHOCO Sashi choco steak	**€75,00 / KG**
LA CHICA DI PAOLINO (RUBIA GALLEGA) Rubia Gallega steak	**€70,00 / KG**

LA BISTECCA DEL NORD (DANESE) — **€70,00 / KG**
Danish steak

LA CHIANINA — **€97,00 / KG**
Chianina steak

RUBIA GALLEGA DISCARLUX — **€129,00 / KG**

BUE GALIZIANO — **€145,00 / KG**
Galician ox steak

BISONTE — **€150,00 / KG**
Bison steak

WAGYU A5 JAPAN – KAGOSHIMA — **€350,00 / KG**

MEAT

oh, Finally!

FILETTO DI MANZO 250GR — **€23,00**

250g Beef fillet

FILETTO AL TARTUFO — **€32,00**

Beef fillet with truffle sauce and fresh black truffle flakes and black truffle pearls

DIAFRAMMA MARINATO — **€14,00**

Marinated skirt steak

IL TENERO SPIEDO — **€21,00**

Big beef skewer flavored with parsley, scalogno onion, capers and lemon

TAGLIATA DI HAMBURGER — **€16,00**

400g sliced hamburger steak served with sweet gorgonzola cream, pistachios powder and balsamic glaze.

SIDE DISH INCLUDED

TAGLIATA CBT — €25,00

300g sliced beef slow-cooked for two hours, served with sautéed spinach, brown sauce, toasted hazelnuts and Parmigiano Reggiano flakes

BRASÈ — €20,00

Slow cooked forequarter beef served with a side of purée

ROSTICCIANA 78-12 — €18,00

Slow cooked ribs with bbq sauce served with smoked purée and crispy bacon

VAMOS CARNISERO — €18,00

Marinated beef short ribs slow-cooked for 12 hours, served with chimichurri and a side of garlic and rosemary potatoes

SIDES

PATATE ARROSTO **€4,00**
Roasted potatoes

PATATE AL CARTOCCIO (con crema di lardo aromatizzato) **€4,00**
Baked potatoes with flavoured lard cream

PATATE FRITTE DELL'ORTO **€4,00**
Garden fresh fried potatoes

FUNGHI FRITTI **€8,00**
Fried mushrooms

VERDURE GRIGLIATE **€4,00**
Grilled vegetables

FAGIOLI AL FIASCO **€4,00**
Beans cooked in a wine flask

INSALATA MISTA **€4,00**
Mixed salad

Gluten

Crustaceans products

Eggs and egg products

Fish and fish products

Peanuts and peanut products

Soy and soy products

Milk and milk-based products

Nuts and nut-based products

Celery and celery-based products

Mustard and mustard-based products

Sesame seeds and sesame seed products

Sulfur dioxide and sulphites

Lupines and lupin products

Shellfish and shellfish products

FOR MORE INFO, PLEASE ASK OUR STAFF

COVER CHARGE €2,00