

30  
"La bottega del 30"



... e Minou creò la Torta al cioccolato ...

# To Start...

*Aubergine roll filled with strips of buffalo Mozzarella with Tomato Gazpacho and celery water ice.*

*Deep fried Courgette flowers filled with Pecorino Cheese and Anchovy.*

*Smoked Eel on creamed green Beans, black Beans, fresh crunchy salad and Mint.*

*Tuscan "Fegatello" - pork liver confit seasoned with wild Fennel- with white Bean and spelt soup.*

*Beef Tartare with Caper mousse and Anchovy Crumble.*

*Snails with Tuscan Sausage, Butter, Tarragon, and Parsley, Broiled.*



# *Our hand made Pasta Courses*

*Organic Red Rice and Barley from Podere Pereto with  
Tomato Sorbet*

*Big Raviolo filled with Spinach, Ricotta cheese, and egg  
yolk with Truffle sauce from Crete Senesi*

*Ravioli Filled with Squab with Pine Nuts and  
Rosemary Pesto*

*Potato Gnocchi with black Truffle and smoked Goose  
Breast*

*Spaghetti - 30 eggs per one kilo flour - with fresh  
Porcini mushroom, nettle Sauce, and Pecorino Cheese  
Fondue*

*Charcoal Spaghetti with Cherry Tomatoes, basil and  
Burrata*



# Our Meat Courses

*Quail filled of swiss chard and sausage, wrapped in Lard from "Colonnata" with creamed Pasta*

*Organic Chicken, salt candied Lemon and deep-fried Vegetables*

*Roast Pork loin, pig trotters and Apple Cream*

*Cheek of veal, roasted, with creamed potatoes and Cress*

*Lamb chops "Scottadito" - pan fried- and Braised leg with Tarragon ice cream.*

*Vegetables and Millet with cuttlefish, dressed with fermented Millet Sauce.*



# *and to finish... Dessert!*

*Hélène's Grandmother dark chocolate Cake*

*Pistachio Ice Mousse with sablè cashews and salted  
Caramel*

*Lemon Lime and Ginger Parfait*

*Meringue Strawberry and vanilla*

*Blond Chocolate Pop with crunchy dark chocolate Icing*

*Fresh Fruits Sorbets:*

*strawberry*

*Pineapple, Ginger and Pepper*

*Saturnina white Peach*

*we hand make bread, Focaccia, and Breadsticks  
every day.*

