

Our PLATTERS

**THE CASARO CHEESEMAKER SELECTION** 14

With fresh goat cheese, pecorino di Pienza sheep cheese, bagòss, Langa blue cheese

Allergens: MILK AND DAIRY PRODUCTS

THE NORCINO PORK-BUTCHER 12

With mortadella di Prato, Tuscan cured ham, Tuscan salami, sbriciolona cold cut

Allergens: NO

APPETIZERS

**CAVE AGED PECORINO FLAN** 12

On a cream of leeks and pears with balsamic vinegar

Allergens: EGG AND BY-PRODUCTS, MILK AND DAIRY PRODUCTS

BEEF CARPACCIO 13

Searred beef carpaccio with crumbled pistachios from Bronte, avocado and egg sauce

Allergens: EGG AND BY-PRODUCTS, FRUITS IN SHELL, MUSTARD AND PRODUCTS BASED ON MUSTARD

CHICKEN LIVER TERRINE 11

With a heart of strawberry jam, homemade blackbread croutons and shallot and strawberry reduction sauce

Allergens: GLUTEN, MILK AND DAIRY PRODUCTS

SEAFOOD CARTOCCIO 13

With codfish and potatoes croquettes, in carrozza style mozzarella with burrata cheese and anchovies, fried anchovies

Allergens: GLUTEN, FISH AND PRODUCTS BASED ON FISH, EGG AND BY-PRODUCTS, MILK AND DAIRY PRODUCTS

FIRST COURSES

**RICOTTA AND POTATO TORTELLI** 14

Homemade ricotta cheese and potato tortelli pasta with your choice of topping: homemade basil pesto, green beans and piccadilly tomato confit or rabbit ragout

Allergens: GLUTEN, EGG AND BY-PRODUCTS, MILK AND DAIRY PRODUCTS

TAGLIOLINI WITH SAFFRON CREAM, COURGETTE FLOWERS AND CRISPY CHEEK LARD 14

Homemade tagliolini pasta over a cream of saffron, courgette flowers and crispy cheek lard from Amatrice

Allergens: GLUTEN, EGG AND BY-PRODUCTS, MILK AND DAIRY PRODUCTS

TRAPANI STYLE COUS COUS 16

With calamari, octopus, shrimp, mussels and clams, served with spicy broth on the side

Allergens: GLUTEN, CRUSTACEANS AND PRODUCTS BASED ON CRUSTACEANS, FISH AND PRODUCTS BASED ON FISH, CELERY AND PRODUCTS BASED ON CELERY, MOLLUSCS AND PRODUCTS BASED ON MOLLUSCS

THE CALAMARATA 17

With prawns, zuchinis and cherry tomatoes

Allergens: GLUTEN, CRUSTACEANS AND PRODUCTS BASED ON CRUSTACEANS, CELERY AND PRODUCTS BASED ON CELERY



Vegetarian dish

Water, bread and cover charge

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Password wi-fi: adagio#2018

SECOND COURSES

**CHICKPEAS CUTLET** 16

Fried chickpeas cutlet with homemade ginger mayonnaise on salad, served with fried potatoes sticks

Allergens: GLUTEN, EGG AND BY-PRODUCTS, MUSTARD AND PRODUCTS BASED ON MUSTARD

STEWED RABBIT 20

With olives, pine nuts and sutéed carrots with butter and thyme

Allergens: MILK AND DAIRY PRODUCTS, CELERY AND PRODUCTS BASED ON CELERY, FRUITS IN SHELL

BECCAFICO STYLE CODFISH 20

With eggplant caponata

Allergens: GLUTEN, FISH AND PRODUCTS BASED ON FISH, FRUITS IN SHELL

FRIED SEAFOOD 19

With battered vegetables

Allergens: GLUTEN, CRUSTACEANS AND PRODUCTS BASED ON CRUSTACEANS, EGG AND BY-PRODUCTS, FISH AND PRODUCTS BASED ON FISH

FROM THE GRILL

FLORENTINE STEAK 6/hg

Allergens: NO

BEEF SIRLOIN / WITH CONDIMENT 17/21

Allergens: NO

FILLET STEAK / WITH CONDIMENT 21/25

Allergens: NO

BRICK-BAKED COCKEREL 18

Allergens: NO

GRILLED OCTOPUS 21

With potato salad, olives and piccadilly tomatoes

Allergens: MOLLUSCS AND PRODUCTS BASED ON MOLLUSCS

SIDE DISHES

ROASTED POTATOES 5

Allergens: NO

TOMATOES AND BASIL SALAD 5

Allergens: NO

SAUTÉED CHARD WITH GARLIC, OIL AND PEPPER 5

Allergens: NO

MIXED BATTERED VEGETABLES 6

Allergens: GLUTEN, EGG AND BY-PRODUCTS