



Starters

Pumpkin Cream with black crumble, Vin Santo flavoured ricotta and confit cherry tomatoes	€ 11,00
Botanical Garden hummus, caramelised onions ice-cream, seasonal vegetables	€ 12,00
Local Cheese Tastings with honey and jam	€ 12,00
Tagliere dell'Aioncino selection of Tuscan cold cuts and croutons	€ 13,00
Chianina Beef Tartare	€ 13,00

First Courses

Mezzemaniche dell'Aioncino shallot, pecorino, lard and confit cherry tomatoes	€ 12,00
Tortelli stuffed with ricotta and wild herbs with homemade ragout	€ 13,00
Tagliatelle with duck ragout and olives	€ 14,00
Pappardelle with wild boar white ragout and lemon zest	€ 14,00
Potato Gnocchi stuffed with blue pecorino cheese on a brown venison background	€ 16,00

Second Courses

Guinea Fowl stuffed with sausage and plums on celeriac cream	€ 15,00
Duck Breast with orange sauce and cocoa nibs	€ 15,00
Pork Tenderloin on escarole cream with mint artichokes and raspberry gel	€ 16,00
Fassona Beef Sirloin with Insoglio wine reduction and herbal mayonnaise	€ 18,00
Fallow Deer Sirloin with Port reduction, balsamic onions and potatoes cream	€ 19,00
Pezzata Rossa Piemontese Beef Rib dry aged 50-60 days	€ 5,00/hg

Side Dishes

Baked Potatoes	€ 4,00
Sauted Beets	€ 4,00



Our Desserts

<i>Decomposed Millefeuille* dell'Aioncino</i>	€ 6,00
<i>Chocolate cake with dark heart</i>	€ 7,00
<i>Orange mousse with dark chocolate crumble</i>	€ 7,00
<i>Pistachio semifreddo with crumble and 75% dark chocolate</i>	€ 6,00
<i>Cantucci -typical almonds biscuits- served with Vin Santo</i>	€ 7,00
<i>Chocolate Tasting – three samples of chocolate processed in Tuscany</i>	€ 7,00
<i>Chocolate Tasting – served with Rum Matusalem Gran Reserva 23 solera (Cuba)</i>	€ 16,00
<i>Chocolate Tasting – served with Rum J.Bally 7 years (Martinica)</i>	€ 17,00

Bread and Cover Charge € 2.00 per person

All our pasta is fresh and handmade by our kitchen.

All our meat, of Chianina Breed and Pisan cow, are locally sourced meats and directly slaughtered from the producer.

*Some products in this paper may be frozen and marked with an asterisk.**

Information regarding the presence of substances or products that cause allergies or intolerances is available by contacting the service personnel. At your disposal we have the ingredients book on request.

Traces of the following allergens may be present: 1. Gluten, 2. Milk, 3. Eggs, 4. Fish, 5. Shellfish, 6. Clams, 7. Mustard, 8. Celery, 9. Lupins, 10. Sulfur dioxide, 11. Fruit in the shell, 12. Peanuts, 13. Soy, 14. Sesame