



Profumi di Toscana

Antipasti Starters

Cappesante in padella al profumo di rosmarino gratinate con pecorino toscano.

*King scallops sautéed with Rosemary au gratin with Tuscan Pecorino cheese and Cannellini beans
'All'uccelletto' (tomato, sage and italian pancetta).*

or

Pici con piselli, gamberi e salsa carbonara.

*Hand made fresh Tuscan spaghetti with fresh peas, tiger prawns, in a carbonara
sauce with crispy Bacon crumb topping.*

Vino Accompanying wine

Lo Sbrancato il Poggione Rosé 100ml.

Rose color; on the nose it shows floral flavours, red fruits - strawberries, raspberries - and spices.

*On the palate, its body and freshness make it an excellent rose
with the freshness of a young Sangiovese.*

Glass 125ml. £4.25 Bottle £25.75

Secondi Mains

Petto di piccione al vin santo con purée di pesca.

*Pigeon breast cooked in Vin Santo served with peach purée, white grapes and a sweet
shaped fresh pasta made with beetroot and filled with foie gras.*

or

Filetto di Manzo con lardo di colonnata e alloro.

*Beef fillet served wrapped in Tuscan cured pancetta and Bay leaves with a Chianti
sauce and roasted Rosemary new potatoes.*

Vino Accompanying wine

Morellino di Scansano Val delle Rose 100ml.

*This rich, fragrant wine has inviting aromas of dark cherry and dried mountain herbs,
alongside hints of clove and vanilla spice. 12 months in oak has lent a smoothness to the structure and seam-
lessness to the crunchy red and black fruit flavours, ably balanced by supple tannins and crisp acidity.*

Glass 125ml. £5.75 Bottle £34.25

Dolci Desserts

Torta di cioccolato Fiorentina con gelato di vaniglia e cantuccini.

Florentine chocolate tart with vanilla icecream made with Cantuccini biscuits.

Vino Accompanying wine

Vin Santo Fattorie dei Barbi 100ml.

*The colour varies from golden to intense amber. The perfume is intensely aromatic with hints of raisins and
nuts; on the palate it is round and very persistent.*

Glass 125ml. £10.95 Bottle £35.95