



## ... STARTERS ...

Tagliere della Capanna (selection of tuscan appetizers )	€ 17
Fried pecorino sheep cheese, honey and mustard	€ 10
Soft egg, chive foam and fresh truffle	€ 16
Beef tongue, shrimp and green sauce	€ 19
Beef tartare, pollen mayonnaise and wild herbs sauce	€ 18

## ... MAIN PASTA DISHES ...

Asparagus and saffron lasagna	€ 14
Burnt onion risotto, lard ice cream, sage and rosemary powder	€ 15
Ravioli stuffed with guinea fowl with beurre blanc and black olives	€ 18
Fresh pasta Caserecce, stewed leek, sliced lamb and green peas wasabi	€ 16
Tagliolini pasta with fresh truffle	€ 14



## ... MEAT DISHES ...

Stewed veal Ossobuco	€ 23
Cod fish with broth and grilled mushroom	€ 24
Grilled duck breast, carrot butter and vanilla and orange chutney	€ 24
Sliced beef-steak with lard cream	€ 25
Sliced beef-steak with oil and rosemary	€ 23
Fiorentina Beef-Steak	€ 6/hg

## ... SIDE DISHES ...

Fried artichokes	€ 8
Roasted potatoes	€ 7
Mix salad	€ 7



## ... HOUSEMADE DESSERT ...

Mint and bergamot Creme brule'	€ 7
Biscuits selection with Vin Santo	€ 10
Coconut milk panna cotta, grilled pineapple and lime	€ 9
White chocolate foam with puffed rice, dried orange and Maldon salt	€ 8
Tiramisu with peanut butter and carcadè	€ 9
Cover charge	€ 3

*\*Our dishes may contain allergens, please ask to the staff for informations*

**We also remind you that it is possible to visit  
our 11th-century wine cellar.  
Ask the staff for more information**

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