



1 Taglieni

Served with  slow – leavened dough, baked in the oven, 100% wheat Tuscan flour, evo oil, water and salt

| | Small | Entire |
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| LEONARDO Parma ham, truffle cream | 8 | 15 |
| DONATELLO Primo Amore fresh cheese, Prato mortadella, “capocollo” salami, artichokes in oil | 9 | 17 |
| GIOTTO <i>veggie</i> carrots, pickled vegetables, pecorino cheese, cow cheese | 8 | 15 |
| MICHELANGELO Parma ham, salami, “Finocchiona” (fennel salami), “sopressata” dry-cured salami | 8 | 15 |
| VASARI Parma ham, salami, aged pecorino, Primo Amore fresh cheese, honey | 8 | 15 |
| BOTTICELLI wild boar salami, Chianti wine salami, “grevigiano” salami, bread with raisins and walnuts, fig jam | 8 | 15 |
| DANTE selection of different pecorino, sheep's brie, cow cheese, honey, chilli and peppers mustard | 9 | 17 |
| PUCCINI cinta senese ham, cinta senese salami, cinta senese bacon | 12 | 22 |

Croutons and Bruschette

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| BRUNELLESCHI bruschetta with liver pâté, croutons with lard and honey, bruschetta with tomato and oregano, Sbirulino ® raisin and walnut with finocchiona, crouton with pesto “garfagnino” and cheese flakes | 10 |
| Artichokes in oil from “Donoratico” (3 pieces) | 6 |
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| TASTING TUSCANY Tasting of Tuscan specialties (for 2 people) | 15 |