BREAD

and coverage
With three sauces mopping
up the "scarpetta way"
€.6

EVERYDAY WE BAKE STARTING WITH MOTHER YEAST AND THE ANCIENT GRAINS FROM THE POGGIONE FARM OF SARTEANO

SHOT PLATES 12 euro each

OLIVE OIL

- Olive oil tasting
of 3 extra virgin olive oils
Salcheto, Az. Agr. Capitoni,
Az.Agr.Cretamadre

FRIED IS BETTER

- Surprise plate
With vegetables
- Fritter

COLD CUTS AND PECORINO CHEESE

- Small plate of cold cuts
and Pienza Pecorino cheese
Aboca and Fonatelle farms,
and Cugusi Silvana dairy

GARDEN AND FORAGING

- Cucunci egg
Cup of Parisi egg with wild capers
fruits and potatoes
- Wild herbs flan
With the cheesmaker cream

GAME AND COURTYARD MEATS

- Marinated goose fillets
And millesimato butter

MAIN COURSES 20 euro cad.

PASTA

- Indigeno's Carbonara
  Parisi egg, goose liver
- Hand Made Bread gnocchi and the violin pumpkin
  With rosemary and chives
- Tagliatelle Parisi
  With vignarola's goose ragù

GARDEN AND FORAGING

- Onion and Bread
  The hot but refreshing soup of the aristocratic indigenous
- Emotional salad
  3 cooking and 3 seasoning makes 33 pleasures

FRIED IS BETTER

- Surprise plate
  With meat and vegetables

COLD CUTS and PECORINO CHEESE

- Plate of cold cuts and Pienza Pecorino cheese
  Aboca and Fonatelle farms, and Cugusi Silvana dairy

GRAN MAIN COURSES 26 euro each

COLD CUTS AND PECORINO CHEESE

- Great plate of cold cuts and Pienza Pecorino cheese
  Aboca and Fontanelle farms and Cugusi Silvana dairy

GAME AND COURTYARD MEATS

- Wild boar stew
  Potato cream and seasonal vegetables on the side
- Salcheto's Vignarola
  Goose and vegetables terrine On a bruschetta
- Vineyard goose breast seared
  Wild herbs on the side
- An Amazing Roe deer
  Fresh side of potatoes cream and vegetables

DESSERTS AND CHEESES 11 euro cad.

- Do-not with mascarpone cheese cream
  Dark chocolate and almond donut
- Apple Pie
- Fresh savillum with seasonel fruits puree
  Our sheep's ricotta cheescake
- Pienza cheese

from the BAR

BIRRA / OLMAIA "LA 5" Golden Ale 33cl - 6,00

VERMOUTH / MAINARDI "Accademia" Vermouth by the glass – 8,00

SELECTION OF SPIRITS AND LIQUORS / - starting from € 6
(ask our staff)

MICROFILTERED WATER / Still or sparkling – 1,80

CAFFE / GM Espresso wooden roasted in Pienza – 1,50

APPLE JUICE / Fonte Cornino 33cl - 2,50

HERBAL TEA - 3,00