



..... **DINNER**

ANTIPASTI

MARINATED OMBRINA

ombrina, caponata, tomatoes, olive, eggplant
€16

MISO EGGPLANT PARMIGIANA

eggplant, miso, parmesan
€11

STEAK TARTARE

chianina steak tartare, capers,
parmesan sour sauce
€16

GAZPACHO

tomato gazpacho, chickpea pannelle,
pecorino cheese, olives
€12

RUCOLA SALAD

arugula, sprouts, pecorino di pienza, hazelnuts
€10

PRIMI

PICI AL RAGU

classic pici, tuscan meat sauce
€15

SEAFOOD PACCHERI

paccheri, seafood, salmon roe, shiitake
mushrooms, horseradish
€20

SUPERGREEN ORZOTTO

orzotto, greens, smoked ricotta, lemon,
crème fraîche
€14

TAGLIOLINI PEPERONATA

tagliolini, cantabrico anchovies, toasted pistachios,
stracciatella di bufala
€18

SECONDI

PEPOSO

braised traditional peposo,
roasted potatoes
€26

RABBIT CACCIATORE

slow cooked cacciatora rabbit, roasted
seasonal vegetables
€25

TUNA TATAKI

tuna, roasted onion, squid ink,
spinach
€24

STUFFED BELL PEPPER

pepper with basil, capers, black garlic
cream, Castelmagno cheese
€18

BONE-IN RIBEYE

limited availability
valdichiana ribeye, seasonal roasted
vegetables, sautéed mushrooms
€6/hg

LAMB CHOP

lamb, vinegar and plum
sauce, cabbage salad
€29

IL CIUCHINO

BORGO SAN VINCENZO