

# DESSERT € 7

♥ **THE ONE WITH CHOCOLATE** (ALLERGENS 3,7)  
Soft chocolate fondant and salted caramel with berries

**LA SCHIACCIA 'MBRIAATA** (ALLERGENS 1,3,7,12)  
The typical Tuscan "Schiaccia briaa" with Aleatico wine

**CROSTATA FALL/WINTER 24-25** (ALLERGENS 3,7,8)  
Homemade chestnut tart, pears, and chocolate

**A BLUE APPLE** (ALLERGENS 7)  
Semi-candied quince apples in wine with Blue cheese

♥ **AMAZING CHEESE TASTING** (ALLERGENS 7) € 12  
Blue cheese, Bunker goat cheese and Bunker Pecorino cheese  
(aged over 5 months in a WWII natural cave), served with wild berries

BREAD AND SERVICE € 2

WATER S.PELLEGRINO / PANNA € 3

GLASS OF WINE / PROSECCO € 7

PREMIUM COCKTAILS € 8

COFFEE € 2

GRAPPA AND BITTERS € 3,5

# WHAT'S FOR DINNER TODAY?

il tenditoio



ALLERGENS: 1) GLUTEN 2) CRUSTACEANS 3) EGGS 4) FISH 5) PEANUTS 6) SOYA 7) MILK 8) NUTS 9) CELERY 10) MUSTARD  
11) SESAME 12) SULPHITES 13) LUPINS 14) MOLLUSCS PLEASE REPORT ANY INTOLERANCE UPON YOUR ARRIVAL.

# TAPAS

♥ OUR FAVOURITES / 🌿 VEGETARIAN

- ♥ 🌿 CROQUETTE WITH PAPPAL POMODORO AND SPICY MAYO € 3,5 (ALL. 1,3)
- ♥ 🌿 FRIED SAGE WITH LIME GEL € 3,5 (ALL. 1,12)
- ♥ 🌿 RICOTTA BALL WITH DRIED FRUIT AND GREEK SAUCE € 3,5 (ALL. 5,7,8)
- ♥ 🌿 PAPRIKA CHEESECAKE, TOASTED PANKO AND ALMONDS € 4,5 (ALL. 1,7,8)
- ♥ 🌿 PUMPKIN FLAN WITH POLENTA CRUMBLE AND WALNUTS € 4,5 (ALL. 3,7,8)
- ♥ LIVER PÂTÉ AND DRIED FRUIT WITH SALTED CARAMEL € 3,5 (ALL. 7,8,12)
- ♥ SMALL TOASTS WITH SALMON MOUSSE AND YOGURT SAUCE € 4,5 (ALL. 1,4,6)
- ♥ OUR COD FISH STICK WITH SPICY SAUCE € 4,5 (ALL. 1,3,4,7)
- ♥ LARDO ROSA DI GOMBITELLI (PINK LARD) € 4,5
- ♥ MORTADELLA DI PRATO IGP (PRESIDIO SLOW FOOD) € 4,5 
- ♥ PROSCIUTTO CRUDO CARPEGNA RISERVA CRU (HAM) € 4,5
- ♥ 🌿 BLU DI GROTTA BUNKER CHEESE € 3,5 (ALLERGENS 7)
- ♥ 🌿 CAPRINO DI GROTTA BUNKER CHEESE € 3,5 (ALLERGENS 7)
- ♥ 🌿 PECORINO BUNKER CHEESE € 3,5 (ALLERGENS 7)

## ♥ TAGLIERE BRADO € 22 (ALLERGENS 7)

Dedicated to the most gluttonous. A unique journey that will make your taste buds explode! Not the usual Tuscan platter but 6 unique gems all to be savored (...or why not, to be shared). The proposal includes about 50 grams per portion of each of the 3 cold cuts and the 3 cheeses on this menu.



## ♥ PASTA + SARDE = LOVE (ALLERGENS 1,4,8)

Spaghetti sautéed with sardines, orange, pine nuts, raisins and fennel on a fennel cream with wine

## ♥ PORK, WHAT A DELIGHT! (ALLERGENS 1,3,7)

Handmade ravioli stuffed with porchetta mousse, served with butter, orange, thyme, cauliflower cream and crunchy porchetta

## ♥ THE SEA IN THE WOOD (ALLERGENS 1,3,4,9)

Maltagliati pasta with thyme, mushrooms and salt cod on a bean cream

## ♥ 🌿 WHAT A GNOCCHI! (ALLERGENS 7)

Handmade chestnut flour gnocchi with leek cream and pecorino cheese

FIRST  
€14  
COURSES

€18

# MAIN COURSES

## ♥ TAR TAR TAR (ALL. 1,3,8,10)

Beef tartare with hazelnut crisp and black cabbage mayonnaise

## ♥ THE CACCIUCCO OF LAJATICO (ALL. 1,2,4,9,12,14)

Our version of the typical fish-stew from Livorno revisited by the chef

## ♥ AN ITALO-AMERICAN PIG IN ASIA (ALL. 6,12) ♥

Pork ribs cooked for 12 hours and glazed with a delicious soy sauce and spice mix

## ♥ CAVOLO CHE CAVOLO! (ALL. 7,8) € 14 🌿

Sautéed cauliflower florets, turmeric cream, hazelnuts and caramelized garlic

## SIDE DISHES:

Small fried vegetables € 6,5 (ALL. 1) // Mixed salad € 5 // French fries € 5