



M E N U

Antipasti

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| Mussels with bruschetta | 7 | <i>Our cheeses are from a local farmer who uses geothermal energy for his production</i> |
| Seafood Antipasto of La Meridiana | 14 | |
| Flan of pecorino with pears stewed in Morellino di Scansano | 7 | |
| Antipasto of the House <i>Salami, raw ham, bruschetta with speck and pecorino cheese, bruschetta with tomatoes, pecorino cheese with honey</i> | 12 | |
| Artichoke tart in Picadilly sauce with herbs from Siena | 6 | |
| Bruschetta trio – three kinds of bruschetta | 6 | |

Primi

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| Basil Pappardelle in creme of cod | 10 | |
| Chocolate Tagliatelle with squid ragù | 10 | |
| Risotto Fratacchione (<i>onion, red wine, sausage</i>) <i>Cooking time of 25 minutes</i> | 7 | |
| Pici pasta where you can choose your sauce from the following: <i>Garlic, Pesto from Siena, Cheese and pepper</i> | 8 | |
| Squash ravioli in orange cream sauce | 8 | |
| Crepe from Siena (white meat sauce/bechamel) | 8 | |

Secondi

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| Icelandic salted Cod cooked Livornese-style | 16 | <i>The Icelandic salted cod "Baccalá" is a dish based on old traditions, when salted cod was one of the main export products of Iceland. It is now one of very few cod fisheries that are sustainable and therefore they can keep the tradition on to supply superior quality fish to the world</i> |
| Jumbo shrimp flambé with ratatouille of seasonal vegetables | 16 | |
| Tagliata with herbs from Siena and speck on a bed of lettuce | 15 | |
| Saffron Chicken with mashed potatoes | 12 | |
| Rabbit in "Carciofaia" style (<i>artichoke</i>) | 15 | |
| Pork filet with leek sauce | 12 | |
| <i>Ask your server for vegetarian and gluten-free options</i> | | |

Dolci

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| Chocolate cake on Zabaione cream | 6 | <i>The chocolate cake is a secret recipe from our chef, Maria Giovanna</i> |
| Tiramisù | 5 | |
| Pine-nut Tart from Siena with kiwi sauce | 5 | |
| Almond biscotti dipped in wine | 5 | |