

# Welcome at Restaurant «La Casaccia», Tonda

In Tuscany with dolce vita

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## Chef : Alessandro Moscatello

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### Legend to symbols

- V Vegetarian dish
- \* Potential frozen ingredients
- 1 Cereals containing gluten
- 2 Shellfish
- 3 Egg
- 4 Fish
- 5 Peanut
- 6 Soy
- 7 Milk
- 8 Nuts
- 9 Celery
- 10 Mustard
- 11 Sesame
- 12 Sulfur dioxid
- 13 Lupine
- 14 Bivalve shellfish

In case of specific allergies, please ask the personnel

Cover Euro 2,70 - No charge till 6 years

## Gluten-free

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Crostini and Bruschetta available with gluten-free bread.

Spaghetti, Penne and Fusilli for pasta dishes.

Please ask the waiter about the sauces.

## SPECIAL MENU WITH FRESH TRUFFLE

	Beef carpaccio with fresh truffle	22.00	
	Fried egg with fresh truffle 7	12.00	
V	Home made tagliolini with fresh truffle <i>*/1/3/7</i>	17.00	½ 13.90
	Beef fillet with fresh truffle	30.00	
	Beef tagliata with fresh truffle	25.00	

## APPETIZERS

	Antipasto La Casaccia with cold cuts of wild game meat, truffle salami, sheep's milk cheese with truffle, polenta and gorgonzola, hot salami 1/7	10.00
	Antipasto Toscano with cold cuts, crostini with chicken liver paté, grilled vegetables and sheep's milk cheese 1/7	9.00
	Fried pumpkin flowers filled with mozzarella, ricotta and anchovies 1/3/4/7	10.00
	Mixed Tuscan crostini 1/4/7	8.50
V	Bruschetta 1	6.60
	Ham and melon	8.50
	Caprese with Buffalo Mozzarella, tomatoes, basil and oregano 7	10.00
	Large seasonal salad with sheep's milk cheese, black olives and oregano 4/7	10.00
V	Eggplant gratin with parmesan cheese 7	9.50
V	Mixed grilled vegetables in garlic and chili olive oil	10.00
	Grilled octopus on potato slices with red onion of Certaldo *	12.00
	Shrimps sauteed with garlic *	10.00
	Big plate of mussels sauteed in Vernaccia wine and with garlic bread 1/2/14	9:00
	Tuna Carpaccio in citrus fruits sauce *	13.00
	Tuna tartare *	13.00

## PASTA DISHES

	Home-made Maltagliati noodle with wild boar meat sauce */1/3/7	9.50	½	6.90
V	Home-made Ravioli maremmani with butter and sage sauce */1/3/7	9.50	½	6.90
V	Home-made Ravioli with fresh tomato sauce */1/3/7	9.50	½	6.90
V	Home-made Tagliatelle with porcini */1/3/7	9.50	½	6.90
	Home-made Tagliatelle with Tuscan meat sauce */1/3/9	9.50	½	6.90
V	Pici with cheese and black pepper */1/7	9.00	½	6.50
	Pici with Tuscan meat sauce */1/7/9	9.50	½	6.90
	Pici with hare meat sauce */1/7/9	10.50	½	7.90
V	Spaghetti all'arrabbiata with chili pepper, garlic and tomatoes 1	6.90	½	4.90
V	Red beete home-made pasta filled with ricotta, and chives, on black cabbage cream with parmesan chips */1/3/7/9	10.50	½	7.90
V	Home-made Gnocchi with mixed cheese sauce */1/3/7/9	8.20	½	6.10

	Lasagne *1/3/7/9		8.20
V	Risotto with porcini *7/9		10.00 ½ 7.50

The Chef Alessandro recommends			
	Home made Tagliolini with vegetables and sheep'milk cheese *1/3/7/9	9.50	½ 6.90
	Risotto with saffron from San Gimignano, shrimps and porcini mushrooms *2/7/9	11.00	½ 8.90

	Risotto with seafood *2/9/14	12.00	½ 9.00
	Spaghetti with fresh sea fruits *1/2/4/14	12.00	½ 9.90
	Spaghetti with clams 1/14	12.00	½ 9.00
	Home-made Tagliatelle with rucola pesto and shrimps *1/3	11.00	½ 8.90

The Chef Alessandro recommends			
	Home-made Tagliolini with tuna, mint, aubergine and cherry tomatoes *1/4	12.00	½ 9.90

## SOUPS

V Ribollita, bread soup with vegetables and white beans	1	7.00
V Porcini soup with garlic bread	*/1	7.80
V Pappa al Pomodoro, Tuscan bread soup with tomatoes	1	7.00
Little fish soup with crispy garlic bread	*/1/2/4/14	14.00



## MEAT DISHES

Beef tagliata with porcini and salted pink onion *	19.50
Beef tagliata with rocket and parmesan 7	17.00
Beef tagliata with Gorgonzola cheese and potatoe chips 7	18.00
Veal escalope with porcini */1/7/9	16.50
Veal escalope with lemon sauce 1/7/9	14.50
Pheasant with onion sauce and olives */9	15.50
Grilled beef fillet	20.00
Beef fillet with Vinsanto sauce 1/7/9	22.00
Beef fillet with green pepper 1/7	22.00
Wild boar stew on Tuscany style */9	15.00
Fried lamb cutlet with bell pepper sauce */1/3	16.50

### The Chef Alessandro recommends

Fried lamb cutlet with bell pepper sauce \*/1/3 16.50

Bistecca Fiorentina for 2 pax 40.00/kg

## FISH DISHES

Braised sea bass with onion, tomatoes, basil and peppermint 9	19.00
Grilled sea bass	19.00
Oven baked sea bream with season vegetables 9	19.00

### The Chef Alessandro recommends

Grilled tuna tagliata \*

19.00

Grilled fishes with large shrimps, tuna and calamari	*2/4/14	21.00
Salmon gratin seasoned with aromatic herbs */1/4		16.00

## SIDE DISHES

V	Roasted potatoes with rosemary	4.70
V	French fries *	4.50
V	Oven roasted mixed vegetables	4.80
V	Fennel and orange salad	5.00
V	White beans „all’uccelletta“ in tomatoe sauce with sage and garlic	4.50
V	Porcini in wine sauce *	6.80
V	Buttered spinach	4.50
V	Lemon spinach */7	4.50
V	Mixed salad	4.50
V	Noodle 1 / Rice	4.00