

# Welcome at Restaurant «La Casaccia», Tonda

In Tuscany with dolce vita

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## Chef : Gabriele Fiori

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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 and Penne 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 */1/3/7	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, deer meat praline on black cabbage sauce, pheasant meat paté and porcini mushrooms with crispy bread *1/37	12.00
	Antipasto Toscano with cold cuts, crostini with chicken liver paté, grilled vegetables and sheep's milk cheese 1/7	10.00
	Knife minced beef meat with sauces on crispy herb bread 1/3/7/10	12.00
	Fried pumpkin flowers filled with mozzarella, ricotta and anchovies 1/3/4/7	10.00
	Mixed Tuscan crostini 1/4/7	9.00
V	Bruschetta 1	7.50
	Ham and melon	8.50
	Assorted cheese and marmelades 7	10.00
	Caprese with Buffalo Mozzarella, tomatoes, basil and oregano 7	11.00
	Large seasonal salad with sheep's milk cheese, black olives and oregano 4/7	10.00
V	Eggplant gratin with parmesan cheese 7	10.00
V	Mixed grilled vegetables in garlic and chili olive oil	10.50
	Grilled octopus on potato slices with red onion of Certaldo */4	13.50
	Shrimps sauteed with garlic */1/2/12	11.00
	Big plate of mussels sauteed in Vernaccia wine and with garlic bread 1/14	9.50
	Tuna Carpaccio in citrus fruits sauce */4/8	14.00

## PASTA DISHES

	Home-made Maltagliati noodle with wild boar meat sauce */1/3	11.00	½	7.90
V	Home-made Ravioli maremmani with walnuts and gorgonzola cheese */1/3/7/8	11.00	½	7.90
V	Home-made Ravioli maremmani with butter and sage sauce */1/3/7	10.00	½	7.90
V	Home-made Ravioli with fresh tomato sauce */1/3/7	10.50	½	7.90
	Home made Tortelli filled with burrata cheese on yellow date tomatoe sauce and cherry tomatoes confit */1/3/7	12.00	½	8.90
V	Home-made Tagliatelle with porcini */1/3/7	11.00	½	7.90
	Home-made Tagliatelle with Tuscan meat sauce */1/3/9	10.50	½	7.90
V	Pici with cheese and black pepper */1/7	9.50	½	6.90
	Pici with Tuscan garlic “aglione”, anchovies, wild fennel and breadcrumbs 1/4	11.00	½	7.90
	Pici with hare meat sauce */1/7/9	12.00	½	8.90
V	Spaghetti all’arrabbiata with chili pepper, garlic and tomatoes 1	8.50	½	5.90

	Gnocchi with sausage, porcini mushrooms, smoked provola cheese and thyme *7	10.50	½ 7.90
	Lasagne *1/3/7/9	9.50	
V	Risotto with porcini *7/9	11.00	½ 8.50

The Chef Gabriele recommends			
	Home made Tagliolini with vegetables and sheep'milk cheese fondue *1/3/7/9	10.50	½ 7.90
	Risotto with saffron from San Gimignano, shrimps and porcini mushrooms *2/7/9/12	11.50	½ 8.90

	Spaghetti with fresh sea fruits *1/2/4/14	13.00	½ 9.90
	Spaghetti with clams 1/14	13.00	½ 9.90
	Home-made Tagliatelle with rucola pesto and shrimps and chili pepper *1/2/3/8/12	12.00	½ 8.90

The Chef Gabriele recommends			
	Calamarata noodle with tuna, tomatoe confit, peppermint and pistachio crubs *1/3/4/8	13.00	½ 9.90

## SOUPS

V Ribollita, bread soup with vegetables and white beans	1/9	8.00
V Porcini soup with garlic bread	*/1	9.00
V Pappa al Pomodoro, Tuscan bread soup with tomatoes	1	7.50
Little fish soup with crispy garlic bread	*/1/2/4/14	15.00



## MEAT DISHES

Beef tagliata with porcini and salted pink onion *	21.50
Beef tagliata with rocket and parmesan 7	19.50
Beef tagliata with Gorgonzola cheese and potatoe chips 7	20.00
Veal escalope with porcini */7/9	17.00
Veal escalope with lemon sauce 7/9	15.00
Pork tenderloin with wild berbs and Colonnata curd pork lard on roasted red radicchio and Chianti reduction sauce 8/10	16.50
Grilled beef fillet	23.00
Beef fillet with green pepper 7/9	24.00
Tuscan fried chicken, rabbit and vegetables */1/3	16.00
Deer meat stew with juniper berries, porcini mushrooms and Taggiasche olives */8/9	18.00
Wild boar stew on Tuscany style */8/9	16.00

### The Chef Gabriele recommends

Grilled lamb cutlet with chycori on mashed chickpeas *	16.50
Bistecca Fiorentina for 2 pax	50.00/kg

## FISH DISHES

Braised sea bass with onion, tomatoes, basil and peppermint 4/9	20.00
Grilled sea bass 4	19.00
Oven baked sea bream with season vegetables 4/9	22.00

### The Chef Gabriele recommends

Grilled tuna tagliata \*

20.00

Grilled fishes with large shrimps, tuna, and calamari */4/14	*/2/4/14	22.00
Salmon with aromatic herbs, crispy chicory and cherry tomato confit */4		17.50

## SIDE DISHES

V	Roasted potatoes with rosemary	5.00
V	French fries *	5.00
V	Oven roasted mixed vegetables	5.50
V	Fennel and orange salad	5.00
V	White beans „all’uccelletta“ in tomatoe sauce with sage and garlic	5.60
V	Porcini in wine sauce *	7.00
V	Buttered spinach	5.00
V	Lemon spinach */7	5.500
V	Mixed salad	4.50
V	Noodle 1 / Rice	5.00