

Welcome
at Restaurant «La Casaccia», Tonda

In Tuscany with dolce vita

Chef : Gabriele Fiori

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

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 <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, croutons, grilled vegetables and blue cheese from Camporbiano */1/3/7	13.00
	Plate of cold cuts and cheese 1/7	11.00
	Beef tartare with sauces on crispy herb bread 1/3/4/7/10	14.00
	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
	Caprese with Buffalo Mozzarella, tomatoes, basil and oregano 7	11.00
	Large mixed seasonal salad 3/4/7/8	9.50
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 1/14/12	9.50

PASTA DISHES

	Home-made Maltagliati noodle with wild boar meat sauce */1/3/12	11.00	½	7.90
V	Home-made Ravioli with fresh tomato sauce */1/3/7	10.50	½	7.90
V	Home made Tortelli filled with burrata cheese on peas sauce and cherry tomatoes confit */1/3/7	12.00	½	8.90
V	Home-made Tagliatelle with porcini */1/3/7/12	12.00	½	7.90
	Garganelli pasta with Tuscan meat sauce */1/3/9/12	10.50	½	7.90
V	Pici with cheese, pink pepper and lime */1/7	9.50	½	6.90
	Pici with Tuscan garlic “aglione”, anchovies, wild fennel and breadcrumbs 1/4	11.00	½	7.90
	Lasagne */1/3/7/9	9.50		
V	Risotto with porcini and blue cheese from Camporbiano */7/12	12.00	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

Spaghetti with fresh sea fruits *1/2/4/12/14 13.00 ½ 9.90

Spaghetti with clams 1/12/14 13.00 ½ 9.90

The Chef Gabriele recommends

Calamarata noodle with tuna, tomatoe confit, peppermint and
capers *1/3/4/12

13.00 ½ 9.90

SOUPS

- | | | | |
|---|---|-------------|-------|
| V | Ribollita, bread soup with vegetables and white beans | 1/9 | 8.00 |
| V | Pappa al Pomodoro, Tuscan bread soup with tomatoes and sea fruits | 1/2/4/12/14 | 13.00 |

MEAT DISHES

Beef tagliata with porcini and salted pink onion * /12	22.50
Beef tagliata with rocket and parmesan 7	20.50
Beef tagliata with Gorgonzola cheese 7	21.00
Veal escalope with porcini * /7/9/12	17.00
Veal escalope with lemon sauce 7/9	15.00
Pork tenderloin with wild herbs and Colonnata curd pork lard on roasted red radicchio and Chianti reduction sauce 8/10/12	16.50
Grilled beef fillet	24.00
Beef fillet with green pepper 7/9	25.00
Tuscan fried chicken, rabbit and vegetables 1/3	16.00
Wild boar stew on Tuscany style 8/9	16.00

The Chef Gabriele recommends

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

FISH DISHES

Grilled sea bass	4	20.00
Oven baked sea bream with season vegetables	4/9/12	23.00

The Chef Gabriele recommends

Grilled tuna tagliata *

20.00

Grilled fishes with large shrimps, tuna, and calamari	*/4/14	*/2/4/14	22.00
---	--------	----------	-------

SIDE DISHES

V	Roasted potatoes with rosemary	5.50
V	French fries *	5.50
V	Oven roasted mixed vegetables	6.00
V	White beans „all’uccelletta“ in tomatoe sauce with sage and garlic	5.60
V	Porcini in wine sauce */12	7.00
V	Buttered spinach	5.00
V	Lemon spinach */7	5.500
V	Mixed salad	4.50
V	Noodle 1 / Rice	5.00