

# Welcome at Restaurant «La Casaccia», Tonda

In Tuscany with dolce vita

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## Chef : Angelo Belluccio

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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

## 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 */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, truffle salami, “pizzetta” with sheep’s milk cheese, polenta with gorgonzola and hot salami 1/7	10.00
	Antipasto Toscano with cold cuts, chicken liver pat�, 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 zucchini cream with peppermint *	12.00
	Shrimps sauteed with garlic *	10.00
	Big plate of mussels sauteed in Vernaccia wine 14	9:00
	Tuna Carpaccio in citrus fruits sauce *	13.00
	Tuna tartare *	13.00

## PASTA DISHES

	Home-made Maltagliati noodle with wild boar ragout <i>*/1/3/7</i>	9.50	½	6.90
	Home-made Tortelli filled with ricotta, on pheasant ragout and onion sauce <i>*/1/3/7</i>	10.50	½	7.90
V	Home-made Ravioli maremmani with butter and sage sauce <i>*/1/3/7</i>	9.50	½	6.90
V	Home-made Ravioli with fresh tomato sauce <i>*/1/3/7</i>	9.50	½	6.90
V	Home-made Tagliatelle with porcini <i>*/1/3/7</i>	9.50	½	6.90
	Home-made Tagliatelle with fresh artichokes, bacon and Parmigiano cheese sauce <i>*/1/3/7</i>	10.00	½	7.50
V	Pici with cheese and black pepper <i>*/1/7</i>	9.00	½	6.50
	Pici with hare ragout <i>*/1/7</i>	10.50	½	7.90
V	Spaghetti all'arrabbiata with chili pepper, garlic and tomatoes <sup>1</sup>	6.90	½	4.90
V	Red beete home-made pasta filled with ricotta, and chives, on black cabbage cream with parmesan chips <i>*/1/3/7</i>	10.50	½	7.90

V	Home-made Gnocchi with mixed cheese sauce	*/1/3/7	8.20	½ 6.10
	Lasagne	*/1/3/7	8.20	
V	Risotto with porcini	*/7	10.00	½ 7.50

### The Chef Angelo recommends

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

Risotto with seafood, citrus fruits and ginger	*/2/14	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 Angelo recommends

Home-made Tagliolini with tuna, mint, aubergine and cherry tomatoes	*/1/4	12.00	½ 9.90
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## 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 fresh artichokes and provolone cheese from Basilicata *7	18.00
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	16.50
Veal escalope with lemon sauce 1/7	14.50
Pheasant with onion sauce and olives *	15.50
Grilled beef fillet	20.00
Beef fillet with potatoes and “crusco” paprika *	22.00
Wild boar stew on Tuscany style *	15.00
Fried lamb cutlet with bell pepper sauce */1/3	16.50
Pork filet with potatoes and “crusco” paprika *	16.50

### The Chef Angelo recommends

Cordon bleu with porcini mushrooms and smoked Provola cheese 16.00

\*/1/3/7

Bistecca Fiorentina

50.00/kg

## FISH DISHES

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

### The Chef Angelo recommends

Grilled tuna tagliata \*

19.00

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