

# LOCANDA DEL MOLINO

## *appetizers*

LOCANDA'S APPETIZERS, a selection of our traditional specialties 21

SELECTION OF TRADITIONAL CHEESE served with honey and homemade jams 14

HAM & SALAMI tray served with wooden oven baked focaccia and pickles 16

TRADITIONAL CANAPES with chicken liver, with onion and red wine, with mushrooms 12

EGGPLANT PARMESAN 9

STUFFED ZUCCHINI BLOSSOMS with ricotta and pesto 10



## *traditional soups & handmade pasta*

PAPPA CON IL POMODORO: bread and tomato soup with basil 12

PICI PASTA with tomato sauce & Valdichiana Aglione ( Elephant garlick ) 14

GLI GNUDI Ricotta and nettle gnocchi with a touch of tomato sauce 13

TAGLIATELLE Home made pasta with the most delicious Tuscan ragout 14

RAVIOLI filled with BURRATA CHEESE served with cherry tomatoes and basil 16

TAGLIOLINI Beetroot tagliolini with cheese fondue and truffle 18

Montanare filtered water 2.50

Panna & San Pellegrino 3

Cover charge 3

*If you have a food allergy and/or intolerance  
please ask our staff for information*

## *traditional second courses*

SALTED COD VALDICHIANA STYLE with chard and tomatoes 19

L'OSSOBUCO: stewed Ossobuco, a traditional family's recipe served with green peas 18

IL FRITTO Traditional fried chicken, rabbit, vegetables and bread 22

STUFFED RABBIT with olives 16

STEWED local veal with potatoes 16

LA TRIPPA Tripe on the most classic Tuscan style with nutmeg and orange scent 12

## *charbroiled meat*

L'ACCETTA Pepper and rosemary pork tomahawk and sausage with onion and beer sauce 20

L'ASCIA BEEF TOMAHAWK with "capperata" sauce for 2 people 44

SLICED & CUTTED CHIANINA BEEF WITH OLIVE OIL & ROSEMARY 18

## *side dishes* 7

POTATO & ONION COOKED UNDER THE ASH  
SAUTÉED SPINACH  
SEASONAL SALAD  
TUSCAN BEANS "ALL'UCCELLETTO" STYLE

## DESSERTS

8

ZUPPA INGLESE

TIRAMISU'

PANNA COTTA

BLACKBERRY AND PINE NUT TART

CANTUCCI E VINSANTO