

Starters

"Sticavoli" Cauli flower cake (3,7) € 14
Cauli flower flan served on a violet savoy cabbage cream and pecorino cheese drops

Codfish sandwich (1,4,7,9) € 15
Creamed cod fish fillet in our olive served with crunchy waffle

"Caldaro" from Argentario (2,4,14) € 18
Typical no bones local fish soup and toasted bread

Beef Tartare in a "Leccino" smoke cloud (3,6) € 16
Maremma beef fillet knife chopped, tuscan cigar flavored majonnaise, riduzione al balsamico

Chicken liver patè in Podere style (1,3,7,8) € 14
Served on a crumble of salty "Cantuccio" cookie, vinsanto sauted apple cubes and red fruits gel

Platter of cold cuts and cheeses from Tuscany (1,7,12) € 28
"Cappelloni" for cold cuts, "Parrina" for cheese, "Sotto al Poggio" for honey .. best partners ever (min. 2 persone)

Starters Trilogy (1,3,4,6,7,9) € 20
(Sticavoli, Codfish sandwich, Beef Tartar)



First Courses

"Acquacotta": countryman soup with poached egg (1,3,7,9) € 15
An old recipe from our vegetable garden served with a low temperature cooked egg

Potato dumplings "Il Leccino" with pears, Guttus and walnuts (1,3,7,8) € 16
A vegetarian dish with the backbone of a classy blue cheese

Homemade tagliatelle pasta and sea bass (1,3,4) € 18
With mullet roe from Orbetello (Slow Food Presidium), roman cabbage and scents of lemon

Maremma Style Tortelli stuffed pasta (1,3,7,9) € 15
An evergreen

Pici pasta with rabbit ragout and caprino cheese (1,3,7,9) € 16
Classic dish with a fantastic goat cheese

Guinea fowl stuffed Ravioli pasta on celeriac cream (1,3,7,9) € 16
Delicacy and elegance homemade stuffed pasta



Main Courses



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| Amberjack fillet in pistachio crust (4,7,8) Fillet of local fish with a crispy element | € 18 |
| Tenderloin of Tuscan pork wrapped in its belly and spring onion (7) We never will change this dish! | € 18 |
| Wildboar bites in wine, savoy cabbage rolls, ricotta cheese mousse and crispy "polenta" € 16 Our idea of a traditional recipe (1,7,8,9) | |
| Duck breast and "Sangiovese" drops with baby carrots Low temperature cooked and served with crunchy skin | €18 |
| Beef tenderloin with sauteed seasonal vegetables and "Cardoncello" mushrooms Light and tender like never before | € 20 |
| Bistecca alla fiorentina Our monumental T-Bone steak (over 1kg) | € 7/hg |

1) CEREALS 2) CRUSTACEANS 3) EGGS 4) FISH 5) LUPIN 6) SOIA 7) (8)MILK 9) CELERY
10) MUSTARD 11) SESAM SEEDS) (12) SULPHUR DIOXIDE AND SULPHITES 13) LUPIN (14) MOLLUSCS

Tasting Menu

"Caldaro" from Argentario (3,7)

Beef Tartare in a "Leccino" smoke cloud (3,6)

Guinea fowl stuffed Ravioli pasta on celeriac cream (1,3,7,9)

Tenderloin of Tuscan pork wrapped in its belly and spring onion (7)

Chocolate cake with salty caramel heart (1,3,7,9)

€ 60,00
per person

(min. 2 person)

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