

Menù à la carte

Starters

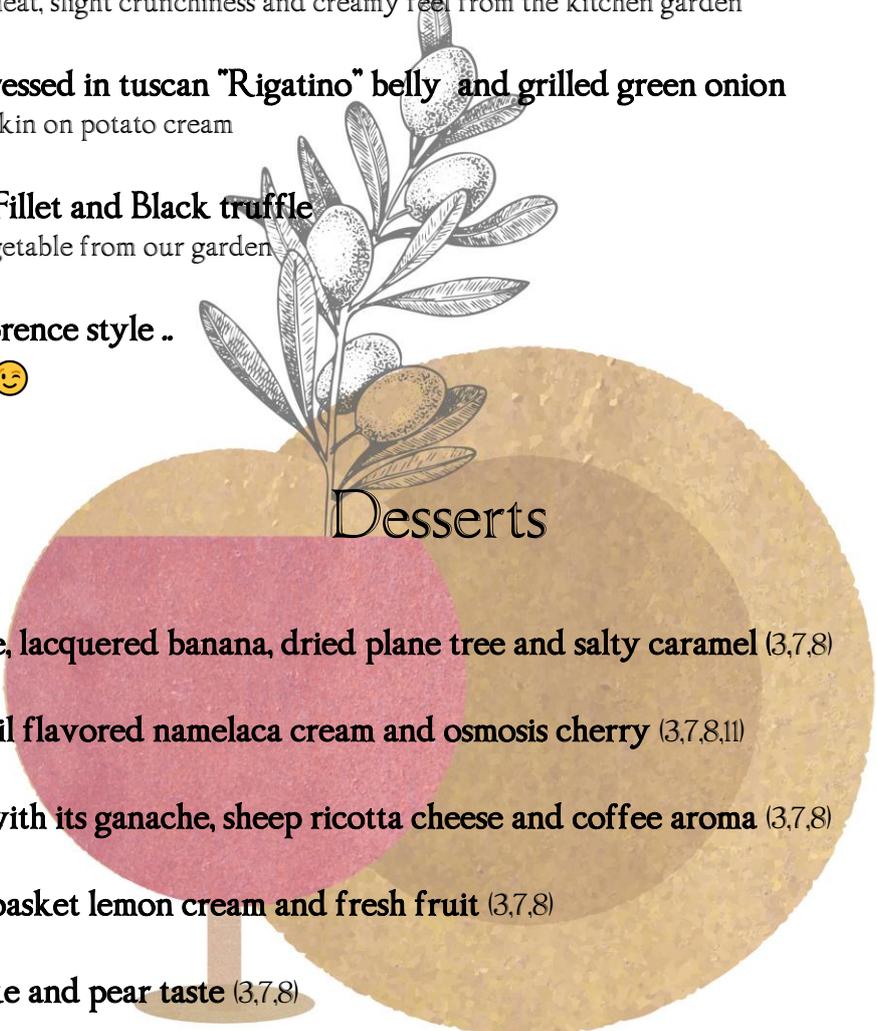
- Kitchen Garden Brunoise and its emulsions** (9) € 14
Just harvested vegetables very thin cutted in citronette and their liquid versions
- Cod sandwich** (1,4,7)* € 15
Creamy codfish served between fragrant and lightly crispy slices of spinach bread
- Pink prawn tartare, panzanella and beetroot** (1,2)* € 18
Local crustacean that meets a tipycal summer recipe in maremma style, basil and beetroot coulis
- Chopped raw tuscan beef** (1,3,4,8) € 16
Smoked with Leccino olive stone and served with anchovies mayo and alfa alfa sprouts
- Deepfried wildboar cubes on Bloody Mary** (1,9) € 14
Delicate and soft boar meat in tuscan vodka flavoring, aromatic tomato
- Raw fish plateau** (2,4)* € 28
2 oysters, 2 langoustines, 3 prawns, tuna fish tartar, swordfish tartare



First Courses

- Potato dumplings and Chef's greens** (1,3,9) € 15
From the vegetable garden to the pan
- Spaghetti pasta with clams, "salicornia" and mullet row from Orbetello** (1,14) € 18
A classic dish with a Slow Food presidium and a special green .. all on a fine zucchini cream
- Jerusalem artichokes and hezelnuts stuffed "Raviolone" pasta, red prawn tartare and "bufala" mozzarella cream** (1,2,3,4,7,8)* € 20
Tastes explosion, game of consistences, contrast of elements
- "Tagliolino" home made pasta with langoustine, cherry tomato from kitchen garden and basil coulis** (1,2,3,4)* € 18
Seaside and Countryside spirits in a dish with vintage heart
- Pici pasta with herbs flavored rabbit ragout and "Scorzone" truffle** (1,3,7,9) € 16
An "evergreen" of our restaurant
- The traditional Tortello in Maremma style with Morellino red wine meat sauce** (1,3,7,9) € 15
.. it can not miss!

Main Courses

- Amberjack fillet in almonds crust and potato milfoil** (1,4,7,8) € 18
The catch of the day cooked in low temperature and lightly burned with our version of potatoes
- The Leccino version of "The King Red Tuna" with Maremmaky sauce** (4,6,11)* € 22
Grilled tuna in black and white sesame, its tartare and a ratatuille from the garden
- Swordfish ingot in poppy seeds panure, tomato mayo with no egg and aubergine cream** (4,5,6)* € 20
Soft and juicy white meat, slight crunchiness and creamy feel from the kitchen garden
- Pork tenderloin dressed in tuscan "Rigatino" belly and grilled green onion** € 18
Soft heart and crispy skin on potato cream
- "Maremma" Beef Fillet and Black truffle** € 20
Served on sauteed vegetable from our garden
- Tbone steak in Florence style ..** € 7/hg
No comment needed 😊
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Desserts

- Creamy Chocolate, lacquered banana, dried plane tree and salty caramel** (3,7,8) € 8
- Sesame waffle, basil flavored namelaca cream and osmosis cherry** (3,7,8,11) € 8
- Hazelnut praline with its ganache, sheep ricotta cheese and coffee aroma** (3,7,8) € 8
- Shortcrust pastry basket lemon cream and fresh fruit** (3,7,8) € 8
- Ricotta cheese cake and pear taste** (3,7,8) € 8
- Fresh seasonal fruit cut** € 7

ALLERGENS

1) CEREALS containing gluten such as wheat, rye, barley, oats, spelled, kamut and their derivative strains and derived products 2) CRUSTACEANS and shellfish products 3) EGGS and egg products 4) FISH and fish products 5) PEANUTS and peanut-based products 6) SOYA and soy-based products 7) MILK and milk-based products (including lactose) 8) NUTS such as almonds, hazelnuts, walnuts, pistachios and their products 9) CELERY and celery products 10) MUSTARD and mustard products 11) SESAME SEEDS and sesame seed products 12) SULFUR DIOXIDE AND SULPHITES in concentrations higher than 10 mg / Kg or 10 mg / liter in terms of sulfur dioxide total 13) LUPINS and lupine-based products 14) MOLLUSCS and mollusc-based products

* Products marked with asterisks may be frozen if not available on the market or iced in our kitchen for anisakis procedures

LUNCH MENU*

STARTERS

Frisella bread donut with "bufala" mozzarella cheese and cherry tomato from the vegetable garden (1,5)	€ 12
Grilled octopus tentacle on greens julienne and confit tomato (4)*	€ 14
Cold cuts and cheeses table cut with confitures (7)	€ 12
"Pappa al pomodoro" (bread and tomato typical tuscan recipe) with marinated beef carpaccio (1,9)	€ 12
"Leccino" salad (lettuce, cherry tomato, olives, hard-boiled egg, mozzarella cheese) (3,7)	€ 12
Caesar Salad (lettuce, parmigiano cheese, croutons, caesar sauce, grilled chicken breast) (1,7)	€ 15

FIRST COURSE

Spaghetti pasta with cherry tomato from kitchen garden, olives and basil (1)	€ 12
Penne pasta with catch of the day and diced zucchini (1,4)*	€ 14
Spaghetti pasta and clams (1,14)	€ 14

SECOND COURSE

Lightly burned Umbrine fillet and grilled vegetables (4)*	€ 18
Fish Burger & French Fries (1,4,11)*	€ 16
Sliced beef steak and "caponata" mix of vegetables from the kitchen garden	€ 18
Backed hook of the day (with roasted potatoes, cherry tomato and "Leccino" olives)	€ 7, 8 or 9/hg

DESSERTS

Seasonal fresh fruit cut (1)	€ 7
Ice cream cup (1,3,7,8)	€ 7
Peach "semifreddo" and water melon sauce (3,7)	€ 8
Shortcrust pastry basket, lemon cream and fresh fruit (1,3,7)	€ 8

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CHILD'S MENU'

STARTERS

Ham and fresh Mozzarella cheese (7)	€10
Tomato and fresh Mozzarella cheese (7)	€10

FIRST COURSES

Penne pasta in tomato or meat sauce (1,9)	€10
Ricotta cheese and spinach Tortello pasta in butter and sage or meat sauce (1,3,7,9)	€10
Potato dumplings in tomato or meat sauce (1,3,9)	€10
Fusilli pasta with basil pesto (1,8)	€10

SECOND COURSES

Grilled home made Hamburger with fries or roasted potatoes*	€12
Fried chicken cutlet and french fries (1,3)*	€12
Fish & Chips (1,3,4)*	€12

You can choose for all these dishes also vegetables or salads

DESSERTS

Ice cream cup (3,7,8) (3 scoops to choose between: vanilla, chocolate, lemon and strawberry)	€7
Tart of the day (1,3,7,8)	€7

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