

Zita

Antipasti

Crostone with Wine-Cooked Red Onion €20

Smoked Charcoal Mayonnaise | Mustard and Pecorino

1-3-7-9-10-12

Marinated Trout | Roots | Wild Herbs €21

2-4-7-12-14

Rabbit and Truffle Terrine €18

1-8-12

Primi

Homemade Chitarrini | Fresh Local Truffle €26

1-3-7-12

Ricotta and Spinach Gnudi | Pecorino Sauce €21

1-3-7-8

Yellow Pumpkin Soup | Toasted Seeds €20

Spicy Oil | Crispy Bread

1-4-8-12

Secondi

Baked Cauliflower | Cabbage | Mustard and €24

Taleggio

1-3-7-9-12

Trasimeno Lake Fish Soup €28

1-2-4-9-12-14

Suckling Pig in Porchetta | Roasted Potatoes €30

Apple Sauce

2-4-14

Alla Brace

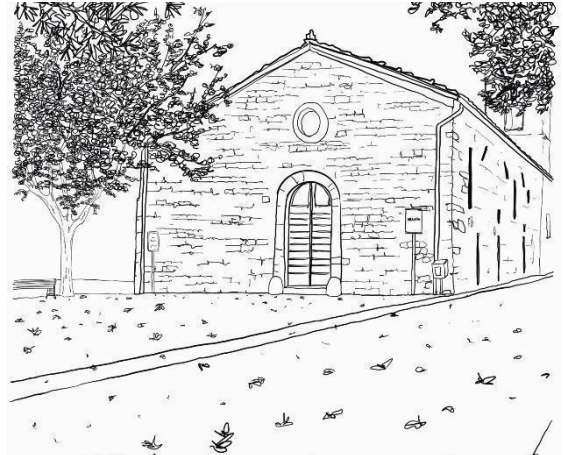
Fiorentina T-bone Steak 12hg

Ribeye Steak 10hg

Tomahawk 14hg

Sliced Beef €45

1-3-7



Dinner

Contorni

€8

Grilled Vegetables

Fried Mushrooms

Tuscan Cannellini Beans

Roasted Potatoes with Wild Herbs

Dolci

Tuscan Grape Focaccia €14

1-3-5-7-8

Chianciano Cake | Amaretto | Custard and €14

Whipped Cream

3-7

Warm Sheep Ricotta | Fig Jam | Fig Leaf Oil €14

7-12

Allergens

1. Gluten-whole grains 2. Shellfish 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Dairy and products made with dairy 8. Nuts and products produced from all nuts 9. Celery 10. Mustard 11. Sesame seeds 12. Sulfur dioxide and sulfites 13. Lupins and any products containing lupins 14. Mollusks and any products made with mollusks

