

Zita

Antipasti

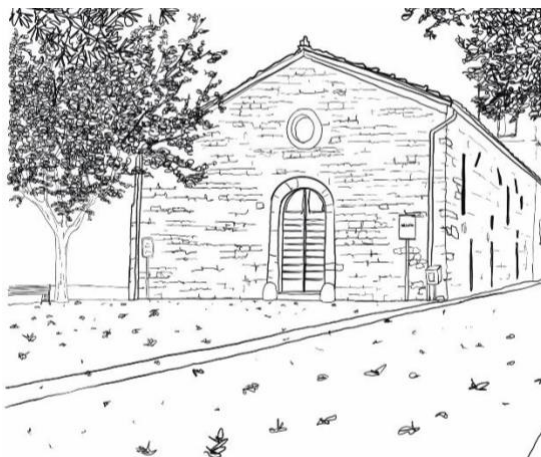
Onion Tart Mustard Capers and Pecorino Cheese 1-3-7-10	€21
Egg Pienza Cheese Fondue Cortona Black Truffle 3-7	€24
Marinated Porta Santo Stefano Anchovies Marinated on Toasted Potato Millefeuille	€22
Razor Clams Burrata Cheese 4-7-12-14	
Amberjack Carpaccio Sea Bass Mayonnaise 'Agresto di Montaione Reserve' Reduction Dill and Wild Green Apple 3-4-6-12	€25

Paste

'Don't let the Farmer Know...' Ricotta Cheese filled Buttons Pear Honey and Parrina 'Guttus' Sauce and Walnuts 1-3-7-8-9-10	€22
Sheep's Ricotta filled 'Cannelloni' Dry Cherry Tomatoes Basil and Maremma Bufalo Mozzarella Cheese 1-3-7-8-9	€22
Conchiglioni with Grilled Mussels Mussels' Foam Potatoes with 'Salmoriglio' Sauce 1-3-4-6-8-14	€27
Pappardelle with Green Snail Ragù 1-2-3-7-12-14	€20

Secondi

Wellington Quail Black Cabbage and Lots of Tuscany 1-3-7-9-12	€39
Lamb Belly in Porchetta Marinated Artichokes Glasswort and Smoked Herring Pearls 3-4-9	€40
Grilled Turbot Rack Lemonade Sauce Grilled Santa Fiora Eggs 2-3-4-6-7-12	€42



Dinner

Grill

Fiorentina T-bone Steak	12hg
Tomahawk	14hg
Sliced Beef 1•9	€45

Dolci

Lemonade Tartlet Toasted Meringue and Berries 1•3•7	€12
'Amedei' Chocolate Mousse Hazelnut Cream Salted Caramel Coffee Ice Cream 1•3•7•8	€13
Candied Orange Sorbet Sheep's Ricotta Cheese Cooked Wheat Cake and Orange Blossom 1•3•7	€12
Wild Ice Cream with Elderflower Toffee 3•7	€13

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

