

Ristorante La Miniera

Tuscan Appetizer with cured meat, cheeses and bruschettas (1-7)	€18.00			
Chianina tartare with golden bread chips (1)	€15.00			
Peppers with herbs, Burrata and Basil Pesto (7-8-12)	€13.00			
Selection of Pecorino and Goat Cheeses with Jams and Honey (7)	€20.00			
Calamari with Rosemary (14)	€13.00			
Cacciucco (Tuscan fish soup) (1-2-4-14)	€ 28,00			
Tuscan Pacchero with Chianina Ragù (1-9)	€15.00			
Artisan Pappardelle with Wild Boar Ragù(1-3-9-12)	€16.00			
Tagliolini with fresh San Miniato truffle (1-7)	€20.00			
Tagliatelle with Porcini Mushrooms (1-3-12)	€18.00			
Ricotta and Spinach Tortelli with Melted Butter and Sage (1-3-7)	€17.00			
Tuscan Pacchero, Red Mullet, Piccadilly Tomato and Pine Nuts (1-4-8)	€18.00			
Le Nostre Tagliate				
Sliced Chianina meat with rocket and parmesan (7)	€ 20,00			
Sliced Chianina meat with Porcini Mushrooms	€ 21,00			
Sliced Chianina meat with Lard with San Miniato Truffle	€ 22,00			
Chianina Florentine steak	€ 6,00/hg			
Stewed wild boar with olives	€ 17,00			
Mucco Pisano fillet with balsamic and juniper reduction. Polenta wafer				
and Organic Courgettes with Butter ₍₇₋₁₂₎	€ 28,00			
Baked Pomarancino Lamb with Potatoes	€ 22.00			
Grilled Tuna with Organic Vegetables (4)	€ 20,00			

The list of allergens is in the restaurant room

€ 2,00