



TYPICAL TUSCAN MENU

Rustic starters

Fantasy of typical cheese served with fig jam and honey-balsamic-vinegar

Mixed crostini

Aromatic bruschetta with tomatoes and basil topping

Tosted bread with garlic and virgin oil

Selection of "sottoaceto" and "sott'olio" onions and olives

Farmer's soup

First course

Fresh pasta with our secret recipe

Risotto with porcini mushrooms

Second course

Chicken with garden rocket and reduced balsamic vinegar

Side dishes

Seasonal vegetable

Dessert

Chocolate roll

Bread baked in wood-burning oven

Limoncello

Red and white wine "Fattoria del Teso"