

# Menu

*"... It 's well known that good food  
is a source of fun and socialization:  
eat healthily and  
means to live healthy and tasty harmony;  
it is therefore important that the search of food and the  
careful selection of the same quality to become a priority for  
us .... "*

*To better serve you can not order more of three different  
first course at the same table ...*

The dishes signed by \*, in case of absence of the fresh product, products might be blast chilled by us or at source.

The numbers adjacent to the dishes point out the type of allergen in it.

Uncooked products go through a quickly lowering of the temperature to guarantee quality and safety, as described in the HACCP plan according to the Regulation CE852/04 and Regulation CE 853/04

We can't guarantee that food hasn't been contaminated by other kinds of allergens

In this place we serve treated drinkable water.

## *Appetizer of meat*

Pepper pie € 7,00 4.8.9

Dry toast of brown bread with pate € 7,00 4.7.8.13

Tripe a la Pisan € 8,00 1.4

Carpaccio of smoked Black Angus with Parmigiano cheese 24  
months € 12,00 14

*Mix appetizer of meat € 28,00*

*(€14,00 for person min. 2 pers.)*

## *Appetizer of fish*

Sturgeon carpaccio with balsamic, raisins and pine nuts € 9.00

3.12.14

Scorpion fish flan on cream of shrimps € 8,00 2.3.4.8.9.11.14

Roulade of savoy cabbage and cod on cream of leeks € 10,00 3.4.8

Octopus marinated with garlic and mint on a little pizza € 9.00

3.7.8.11.14

*Mix appetizer of fish € 30,00*

*(€15,00 for person min. 2 pers.)*

## *First Courses of meat*

Ravioli of spelt flour with leeks and pine nuts on a cabbage  
cream 4.8.9.12

Tagliatelle of cacao with robiola cheese and pesto of pistachios  
4.6.8.9.12

Ravioli of duck with orange sauce 1.4.8.9

Pappardelle with wild boar 1.4.8.9

€ 8,50

*two half courses of your choice (min. 2 persons) € 10,00 x pers.*

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## *First Courses of fish*

Guitar Spaghetti (kind of spaghetti) with a crab meat 2.3.4.8.9.11.14

Wholemeal spaghetti with roe of grey mullet 2.3.8

Tagliolini with red mullet and orange 2.3.8.9.14

Ravioli of sea bass with sauce of shellfish 2.3.4.8.9.11.14

€ 9,50

*two half courses of your choice (min. 2 persons) € 11,00 x pers.*

*To better serve you can not order more of three different first courses at the  
same table ...*

## *Main Courses of meat*

Beef tagliata € 14,00 - 18,00 <sup>4</sup>

Loin of calf with balsamic vinegar and parmesan cheese € 13,50  
4.8.14

Breasts of guinea fowl with Marsala and Rennet € 12,00 4.8.14

Bat burger with arabic bread and berries sauce € 15,00 4.7.8.12.14

## *Main Courses of fish*

Mixed grilled fish € 14,50 2.3.11

Sea bass escalope in potato crust and zucchini € 15,00 <sup>3</sup>

Grilled and sliced tuna with capers almonds and dried tomatoes

€ 26,00 (for 2 persons) 3.12.14

Cuttlefish in zimino € 12,00 2.3.11.1.4

(dressing consisting of garlic, parsley, onion and beets)

*Side dish* € 5,50

Cannellini beans

Potatoes au gratin <sup>4</sup>

Soused zucchini <sup>14</sup>

Caponata

Salads

Tomatoes with balsamic vinegar pine nuts and raisin 12.14

## *Menu tasting fish*

*Octopus marinated with garlic and mint*

*Scorpion fish flan on cream of shrimps*



*Tagliolini with clams*

*Ravioli stuffed of sea bass with sauce of shellfish*



*Cuttlefish in zimino*



*Pine nuts pie*



*€ 37,00 for person*

*(Min. 2 pers. )*

*Service 10%*

*Water € 1,00*

*Coffee € 2,00*

## *Foods of the earth local tasting menu*

*Dry toast of brown bread with patè*

*Tripes a la Pisan*

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*Pappardelle with wild boar*

*Ravioli of spelt flour with leeks and pine nuts  
on a cabbage sauce*

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*Beef tagliata of mucco Pisano with cannellini beans*

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*Bararese of Vin Santo with cantuccini*

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*€ 35,00 for person*

*(Min. 2 pers. )*

*The dishes of this menu are from Tuscan tradition and their ingredients are of short  
production chain*

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# *Pizzas*

*Special Margherita € 7,00*

*(tomato, mozzarella and basil)*

*Naples € 7,50*

*(tomato, mozzarella, capers and anchovy of Sicily)*

*Pizza a la Pisana € 10,00*

*(clams, tomatoes, garlic and basil)*



# *Regional Pizzas*

*Ligurian Pizza € 11,00*

*(pesto, mozzarella, pine nuts and Taggiasca olives)*

*Calabrian Pizza € 10,00*

*(pomodoro, mozzarella, Calabrian pressed cheese, n'duja and hot salami)*

*Sicilian Pizza € 10,00*

*(pomodoro, mozzarella, aubergine, pistacchio and salty ricotta)*

*Emilian Pizza € 11,00*

*(pomodoro, mozzarella, rocket, Parma's prosciutto and parmesan)*

*Venetian Pizza € 11,00*

*(creamed codfish, basil, pine nuts on cream of leek)*

*Campana Pizza € 11,00*

*(mozzarella di bufala, olives, salad and tomatoes)*

*Service 10%*

*Water € 1,00*

*Coffee € 2,00*



# *The Dessert...*

*Semifreddo with almond brittle* 4.6.9.12

*Mascarpone mousse with coffee jelly* 4.9.14

*Chocolate and orange tart* 4.8.9

*Mousse of pecorino honey and pine nuts* 4.12

*Chocolate 'Bonet'* 4.9

*Panna cotta* 4

*Lemon sorbet* 4

*Pine nuts pie* 4.8.9.12

*Bararese with Vin Santo and cantucci (almond biscuits)*

4.8.9.12.13.14

€ 6,00