

RISTORANTE “*La Miniera*”

Starters

<i>Tuscan Platter of San Miniato Cured Meats, Val di Cornia Cheeses and Bruschetta</i> (1-7-4)	€ 22,00
<i>Hand-cut Chianina Beef Tartare with Crispy Bread Chips</i> (1)	€ 15,00
<i>Herb-Marinated Peppers with Burrata and Basil Pesto</i> (7-8-12)	€ 13,00
<i>Tuscan Prosciutto with Chicken Liver Crostini</i> (1-7)	€ 15,00
<i>Selection of Sheep's and Goat's Milk Cheeses with Preserves and Honey</i> (7) <i>Az. Agricola Le Ginestre and Caseificio Paterno</i>	€ 22,00
<i>Baked Egg Cocotte with San Miniato Black Truffle</i> (3-7)	€ 13,00

First Courses

<i>Tuscan Paccheri with Chianina Beef Ragù</i> (1-9)	€ 15,00
<i>Homemade Pappardelle with Wild Boar Ragù</i> (1-3-9-12)	€ 16,00
<i>Tuscan Spaghetti with Zucchini Carbonara</i> (1-3-7)	€ 15,00
<i>Tagliolini with San Miniato Black Truffle</i> (1-3-7)	€ 20,00
<i>Handmade Tortelli with Butter and Sage</i> (1-3-7)	€ 17,00
<i>Pici with Aglione Garlic Sauce, Burrata and Basil Sauce</i> (1-7)	€ 18,00

Our Sliced Beef Steak

<i>Sliced Chianina Steak with Rocket and Grana Cheese</i>	€ 21,00
<i>Sliced Chianina Steak with Porcini Mushrooms</i>	€ 22,00
<i>Sliced Chianina Steak with San Miniato Truffle Lard</i>	€ 24,00

Main Courses & Side Dishes

<i>Chianina Florentine T-Bone Steak</i>	€ 5,50 hg
<i>Grilled Prime Beef with Rosemary Oil</i>	€ 7,00 hg
<i>Grilled Lamb Chops with Potatoes</i>	€ 20,00
<i>Roasted Vegetables</i>	€ 6,00
<i>Roasted Potatoes</i>	€ 6,00
<i>Mixed Salad</i>	€ 6,00
<i>Service Charge</i>	€ 2,00

The list of allergens is available in the restaurant dining room