

RISTORANTE “*La Miniera*”

Starters

<i>Tuscan Board of San Miniato Cured Meats, Val di Cornia Cheeses and Bruschetta (1-7-4)</i>	€ 22,00
<i>Hand-Cut Chianina Beef Tartare with Golden Bread Chips and Sauces (1-3-7-10)</i>	€ 15,00
<i>Potato Flan with Porcini Mushroom Sauce and Tuscan Pecorino Shavings (1-3-7)</i>	€ 13,00
<i>Tuscan Prosciutto PDO with Chicken Liver Crostini (1-7)</i>	€ 15,00
<i>Selection of Local Sheep's and Goat's Milk Cheeses with Jams and Honey (7)</i>	€ 22,00
<i>Egg en Cocotte with San Miniato Black Truffle (3-7)</i>	€ 13,00

First Courses

<i>Tuscan Paccheri with Chianina Beef Ragù (1-9)</i>	€ 15,00
<i>Handmade Pappardelle with Wild Boar Ragù (1-3-9-12)</i>	€ 16,00
<i>Tuscan Spaghetti with Courgette Carbonara (1-3-7)</i>	€ 15,00
<i>Tagliolini with San Miniato Black Truffle (1-3-7)</i>	€ 17,00
<i>Handmade Tortelli with Butter and Sage (1-3-7)</i>	€ 17,00
<i>Pici with Porcini Mushrooms (1-7)</i>	€ 18,00

Our Sliced Steaks

<i>Sliced Chianina Steak with Rocket and Grana (7)</i>	€ 21,00
<i>Sliced Chianina Steak with Porcini Mushrooms</i>	€ 22,00
<i>Sliced Chianina Steak with San Miniato Truffle Lardo</i>	€ 24,00

Main Courses

<i>Chianina Florentine T-Bone Steak</i>	€5,50/100g
<i>Chargrilled Prime Beef with Rosemary Oil</i>	€ 7,00/100g
<i>Grilled Lamb Loin Chops with Potatoes</i>	€ 20,00



TENUTA DI
MONTERUFOLI

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Side Dishes

<i>Roasted Vegetables</i>	€ 6,00
<i>Roast Potatoes</i>	€ 6,00
<i>Mixed Green Salad</i>	€ 6,00
<i>Service</i>	€ 2,00

The list of allergens is displayed in the dining room