



el Barbapedana ...

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let's start with ...

Gnocco fritto (fried bread) with lard from Colonnata or ham	€. 11,00
Toasted tuscan bread with liver	€. 11,00
Potatoes pie with mushrooms, taleggio cheese and speck	€. 13,00
Chianti wine style sausage with polenta	€. 12,00
Bruscitt (typical meat stuffed) with polenta	€. 12,00
Milanese Mondegili (typical meatballs) on spinach bed	€. 13,00
Veal Milanese style paté with veal cheek	€. 13,00
Boiled octopus with potatoes and Ligurian olives	€. 13,00

...go on with first plates

Risotto Milanese style	€.15,00
Risotto with sausage and Bonarda wine	€.15,00
Onion soup with crust of tuscan bread	€.14,00
Risotto with apple and persico fish from lake	€.17,00
Risotto with pumpkin cream and amaretti biscuits	€.15,00
Risotto with pure mushrooms	€.16,00
Black risotto with cuttlefish	€.16,00
Parmesan basket with fresh tagliatelle, zucchini and saffron	€.16,00
Hand made chestnuts pappardelle with boar ragout	€.16,00
Handmade tortelli "Gras de Rost"	€.16,00

The second plates ... (our second plates are inclusive of vegetables)

Breaded veal cutlet with panful of potatoes	€.26,00
Braised beef with polenta and pure mushrooms	€.20,00
Beef fillet with mustard and panful of potatoes and onions	€.26,00
Wild boar bites in red wine with chestnuts and polenta	€.20,00
Shin of pork cooked with beer, onions and balsamic vinegar	€.17,00
Cod fish with gorgonzola cheese and polenta	€.16,00
Dory fillets cooked on a potatoes crust	€.18,00
Millefeuille of vegetables with leeks cream	€.17,00

all in one...

Risotto milanese style with veal marrowbone on a delicate cream	€.25,00
Rustin-negaa (roasted loin of veal) with risotto milanese style	€.26,00
Salted rice with beef fillet and pure mushrooms and truffle oil	€.28,00

let's finish with...

Our handmade cake

Cover charge €. 2,50 - some products could be frozen
inform the staff of any allergies and intolerances