

## **TUSCANY MENU**

### ~~Antipasti~~

#### **Panzanella di Tonno £7.50**

*Bread Salad with Tomatoes, Tuna, Onions and Olive Oil*

#### **Seppie in Umido con Polenta al forno £8.50**

*Cuttlefish and Swiss Corn with Baked Polenta*

#### **Bruschetta con Lardo di Colonnato e Fegatino di Pollo £8.50**

*Toasted Bread with Lard and Chicken Liver*

### ~~Pasta~~

#### **Pappardelle al Ragù di Lepre £9.50**

*Pappardelle with Hare Ragù*

#### **Gnudi con Burro e Salvia £9.50**

*Ricotta and Spinach Gnocchi with Butter and Sage*

### ~~Secondi~~

#### **Salsiccia Toscana con Fagioli Cannellini all'Uccelletto £10.50**

*Tuscany Sausages with Cannellini Beans in Tomato Sauce*

#### **Gamberoni Dolce forte con Spinaci al Burro £12.50**

*Pan Fried Prawns in Tomato, Cinnamon, Raisin & Pine Nuts Sauce with Buttery Spinach*

### ~~Dolci~~

#### **Castagnaccio e Ricotta Fresca £6.50**

*Chestnut Cake with Fresh Ricotta Cheese*

#### **Crostata di Mele £6.50**

*Apple Pie*

### **3 Courses £25.00**

### **4 Courses with a glass of wine for each dish £40.00**

### **Vini Suggestiti**

**Le Rime Chardonnay & Pinot Grigio Banfi 2015 175ml £6.00 / Bott £28.00**

**Chianti Classico Il Mulino di Grace 2014 175ml £7.50 / Bott £38.00**

**Vin Santo del Chianti DOC, Badia di Morrona 50ml gls £8.30**