Summer 2009	da Roberto, Taverna in Montisi	
No charge for cover and service	Smoking in the garde	en only
Norda low mineral water, natural, fixed re	sidual at 180°C	1,00
59 mg./lt., 1 lt. in glass bottle Norda low mineral water, sparkling, bubbl	les, fixed residual	1,00
at 180°C 59 mg./lt., 1 lt. in glass bottle	11. 1 111	1.00
Acqua di Nepi, mineral water, naturally sp fixed residual at 180°C 580 mg./lt., 0.75 lt	C	1,00
Coca Cola Zero, Fanta, Sprite, can, 33cl.	0	2,00

Please do not take away glass water bottle. Take away plastic water bottle is €1,00.

Appetizer

Panzanella (Tuscan salad of bread, red sweet onion, tomatoes,	5,00
cucumber, garlic infused olive oil) (V)	
Salad of organic rice, tomatoes, carrots, celery, sweet peppers,	6,00
capers, olive oil, topped with Pecorino* (V)	
Caprese salad (slices of fresh tomato and mozzarella cheese, herbs	7,00
and olive oil)(V)	
Fantasia di crostini toscani - a selection of little toasts with typical	7,00
toppings of pate, herbs, sauce that change weekly depending on the season	
Cured meats from Crete Senesi region with melon	8,00

Pasta

Traditional lasagna with Chianina beef ragu	8,00
<i>Mezze penne* with a mixed vegetables sauce and tomato (V)</i>	8,00
Casarecce* of spelt with sausage, leeks and Pecorino*	8,00

(V) = vegetarian*Pecorino, sheep's milk cheese *Casarecce, Mezze penne, small pasta

Open for lunch and dinner, usually except Mondays

Bookings mandatory at 0577 845159 or at info@tavernamontisi.com

Main course

Parmigiana di melanzane (grilled slices of eggplant, Pecorine	o* 9,00
and tomato sauce) (V)	
Pork sausages, grilled	9,00
Tender pot roast of Chianina* beef, traditionally served room	10,00
temperature, topped with warm sauce of pureed vegetables	
Meat balls of Chianina* beef, oven baked, with tomato sauce	10,00
Sweet red onions stuffed with a sausage and onion puree,	10,00
oven baked, served with mixed beans	
Pan-cooked free range chicken, dark meat, with sweet pepper	s 11,00
Chianina* boneless beef steak, grilled (200gr. approx.)	14,00
T-bone steak, average 3 lbs., Chianina* beef, grilled	4.50€/100gr.

^{*}Chianina, specialty beef of this region

All meat courses are served garnished with vegetables of the day, such as roasted potatoes, or grilled vegetables, or pan cooked mixed beans

Fresh Pecorino* baked with sliced apple, organic plum jam 9,00 and hazelnuts (V)

Dessert

Panna cotta garnished with melon, kiwi and strawberries Tiramisù, including a sweet biscuit from the bakery in Montisi dipped in Illy espresso	5,00 5,00
Individual chick-pea flour cake with hot chocolate sauce	5,00
Cantucci from the bakery in Montisi and '98 Tuscan VinSanto	5,00
Illy espresso, regular or decaf	2,00
Cappuccino with organic fresh whole milk and Illy espresso	3,00

Open for lunch and dinner, usually except Mondays

Bookings mandatory at 0577 845159 or at info@tavernamontisi.com