

Spring 2010
No charge for cover and service

da Roberto, Taverna in Montisi
Smoking in the garden only

Norda low mineral water, natural, fixed residual at 180°C 59 mg./lt., 1 lt. in glass bottle	2,00
Norda low mineral water, sparkling, bubbles, fixed residual at 180°C 59 mg./lt., 1 lt. in glass bottle	2,00
Acqua di Nepi, mineral water, naturally sparkling, low bubbles, fixed residual at 180°C 580 mg./lt., 0.75 lt. in glass bottle	2,00
A glass of fresh squeezed orange juice	3,00
Organic apple juice, no sugar or aromas or preservatives or water added, 1 lt. in glass bottle	5,00
Coca Cola, Fanta, Sprite, can, 33cl.	2,00

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

Appetizer

Bruschetta : toasted bread with fresh chopped tomatoes, celery, garlic, e.v.o.o. (V)	6,00
Crostini neri toscani : toasted bread with the typical Tuscan black topping made of sauteed chianina* beef spleen, chicken liver, capers, apple, vinsanto, e.v.o.o.	7,00
Insalata di carciofi : a salad of lemon-marinated artichokes, lightly pan-cooked with fresh tomatoes and e.v.o.o., topped with pecorino* cheese (V)	8,00

(V) = vegetarian

*Pecorino, sheep's milk cheese

*Chianina, specialty beef of this region, pronounce it "keeahneénah"

Open for lunch 12.00-14.00,
dinner 18.00-21.00
usually except Monday

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or at info@tavernamontisi.com**

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Pasta

Minestra di ceci bianchi e neri : a mixed white and black chickpea soup, flavoured with rosemary and garlic, served with toasted bread (V) 8,00

Lasagna al ragu di chianina : a traditional lasagna (pasta made with eggs) layered with chianina beef ragu (containing tomato sauce, onion, celery, carrot, garlic, e.v.o.o), bechamel*, mozzarella and pecorino* cheese* 8,00

Pici all'aglione : thick Tuscan spaghetti with a sauce of tomato, garlic, parsley, e.v.o.o. (V) 8,00

Casarecce di farro con salsiccia, porri e pecorino : casarecce (a short pasta) of the spelt grain, with ground pork sausage, leeks, pecorino cheese, e.v.o.o.* 8,00

Ribollita : a Tuscan thick soup made of day-old bread, beans, spinach, beet greens, black cabbage, carrot, celery, onion, tomato, pecorino cheese, e.v.o.o. (V)* 8,00

**bechamel, sauce made of milk, flour, butter and a touch of nutmeg*

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Main course

Parmigiana di melanzane : grilled slices of eggplant, layered with tomato sauce, mozzarella cheese, pecorino cheese, bechamel*, baked in the oven (V)* 9,00

Stinco di maiale al forno con cipolline in agrodolce : pork calf, roasted with garlic and rosemary, served with fresh small white onions, boiled with balsamic vi negar and sugar 10,00

Galletto amburghese al forno con i peperoni : a small whole chicken, similar to a Cornish game hen, roasted in e.v.o.o. with garlic and rosemary, served with pan sauteed peppers 12,00

Stracotto di fracosta di chianina : a tender pot roast of chianina* beef, cooked with onion, carrot and celery, topped with a sauce of the same pureed vegetables, served with roast potatoes* 12,00

Costata di chianina : a grilled chianina beefsteak, average 3 lbs.= 1Kg., served with a mixed salad* 45,00€/1 Kg.

**Chianina, specialty beef of this region, pronounce it "keeahneénah"*

Pecorino al forno con miele e nocciole : pecorino cheese, baked with sliced pear, flavoured with honey and hazelnuts (V)* 9,00

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Dessert

Panna cotta : "cooked cream", prepared with fresh whole milk, fresh cream, sugar, vanilla and gelatin, garnished with a home made seasonal fresh fruit sauce 5,00

Tiramisù : prepared with home made sweet biscuits, Illy espresso, organic raw eggs, mascarpone, sugar, bitter cocoa powder 5,00

Torta del giorno : cake of the day, prepared with flour, eggs, sugar 5,00

Ciambella pasquale con Vinsanto : a large, home made, round, tuscan Easter biscuit (prepared with flour, eggs, sugar, anice, lemon and orange peel, vanilla), served with a glass of Vinsanto 6,00

and to finish.....

Illy espresso, regular or decaf 2,00

Cappuccino with organic fresh whole milk and Illy espresso 3,00

Grappa, the italian spirit obtained from distilled grape lees, clear, or golden when aged in oak barrels 3,00

Amaro Stilla, a liqueur of herbs from Monte Amiata 2,00

Limoncello, a liqueur of peel of Amalfi coast lemons 2,00

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