

Autumn 2009
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	1,00
Norda low mineral water, sparkling, bubbles, fixed residual at 180°C 59 mg./lt., 1 lt. in glass bottle	1,00
Acqua di Nepi, mineral water, naturally sparkling, low bubbles, fixed residual at 180°C 580 mg./lt., 0.75 lt. in glass bottle	1,00
Coca Cola, Fanta, Sprite, can, 33cl.	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, cucumber, garlic infused olive oil) (V)	5,00
Salad of organic rice, tomatoes, carrots, celery, sweet peppers, capers, olive oil, topped with Pecorino* (V)	6,00
Caprese salad (slices of fresh tomato and mozzarella cheese, herbs and olive oil)(V)	7,00
Cured meats from Crete Senesi region with melon	8,00

Pasta

Soup of organic mixed beans with or w/o small pasta (V)	8,00
Traditional lasagna with Chianina beef ragu	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 12.00-14.00,
dinner 19.00-21.00
usually except Monday

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

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Main course

<i>Parmigiana di melanzane (grilled slices of eggplant, Pecorino* and tomato sauce) (V)</i>	9,00
<i>Pork sausages, grilled</i>	9,00
<i>Sliced pork, layered with cured meats and Pecorino*, oven baked (allow 15 minutes)</i>	10,00
<i>Tender pot roast of Chianina* beef, traditionally served room temperature, topped with warm sauce of pureed vegetables</i>	10,00
<i>Meat balls of Chianina* beef, oven baked, with tomato sauce</i>	10,00
<i>Chianina* boneless beef steak, grilled (200gr. approx.)</i>	14,00
<i>T-bone steak, average 3 lbs., Chianina* beef, grilled</i>	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

<i>Fresh Pecorino* baked with sliced pear, chestnut honey and hazelnuts (V)</i>	9,00
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Dessert

<i>Panna cotta garnished with seasonal fresh fruit</i>	5,00
<i>Tiramisù, including a sweet biscuit from the bakery in Montisi dipped in Illy espresso</i>	5,00
<i>Fresh ricotta with Illy espresso, cocoa powder and sugar</i>	5,00
<i>Cantucci from the bakery in Montisi and Tuscan VinSanto</i>	5,00
<i>Illy espresso, regular or decaf</i>	2,00
<i>Cappuccino with organic fresh whole milk and Illy espresso</i>	3,00

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