Autumn 2006 da Roberto, Taverna in Montisi

Appetizer

Regional organic cured meats with rock melon	7,00
Salad of arugula, cherry tomatoes and sheeps-milk cheese	6,00
Caprese salad (slices of tomato and mozzarella cheese)	6,00
Octopus and potato salad	6,00
Selection of seasonal grilled and pan-cooked fresh vegetables	6,00
Fantasia of toast bread Tuscan style	6,00

Pasta and soup

Soup of potatoes and leeks with tagliolini pasta	8,00
Casarecce (short pasta) with sausage and sheeps-milk cheese	8,00
Spaghetti with Cinta Senese cheek and sheeps-milk cheese	8,00
Orecchiette (short pasta) with French beans and bacon	7,00
Pici, long rolled pasta, with tomato and garlic cream sauce	7,00
Tagliatelle, long plain pasta, with chianina beef ragu	7,00
Fusilli with cherry tomatoes, lemon zest and basil dressing	7,00
Traditional lasagna with chianina beef ragu	7,00

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Main course

Slices of grilled chianina (white cow from Val di Chiana) beef	12,00
Filet of organic pork, grilled, with grape sauce	11,00
Rosticciana (organic pork ribs and sausage), grilled	10,00
Slice of capocollo (organic pork meat) grilled, with plum sauce	10,00
Selection of organic raw-milk cheeses with raw vegetables	10,00
Stuffed onions and pepper with rice and meat	9,00
Stuffed tomatoes with rice served with roasted potatoes	9,00
Parmigiana di melanzane (slices of eggplant and tomato sauce)	9,00
Warm sheeps-milk cheese with honey and hazelnuts	9,00

All main courses are served garnished with vegetables of the day

Dessert

Individual chocolate cake with melting heart (allow 20 min.)	6,00
Tiramisù	5,00
Individual apple cake with warm limoncello yellow cream	5,00
Individual hazelnut cake with hot chocolate sauce	5,00
Fresh fruit salad with icecream	5,00