



Da Roberto, Taverna in Montisi

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Dear Guests,

welcome to the Taverna.

I would like to offer you some introductory notes on my menu.

After 7 years of welcoming Guests I take great pride in this menu- a balance of flavors and textures, prepared with care.

The majority of our ingredients are produced locally: I buy them personally in small quantities and frequently.

It can happen sometimes that a particular dish may not be currently available, either because we have just run out, or because there is a temporary lack of some ingredient. This is the price I have chosen to pay in order to assure my guests of the freshness of the food that they will eat here.

The kitchen uses only extra virgin olive oil, made exclusively from the olives of Montisi, Trequanda, Castelmuzio and Petroio, produced in the Romita or Talini olive presses in Montisi.

Bread and cantucci biscuits come from the bakery of Verena Rosati in Montisi.

The various kinds of pasta are made from Cappelli wheat or from spelt, (an ancient grain related to wheat) and like our tomatoes and legumes, come from the organic Il Pereto farm of Franco and Barbara Bordoni in Serre di Rapolano.

Pork, salami and dishes made from Cinta Senese (an ancient local breed of pig) come from the Belsedere farm of the De' Gori Pannilini family in Trequanda.

Our Central Apennine beef, known as Chianina, is grass-fed on the farm of Enrico and Rossana Ricci, just outside the village of Trequanda on the road to Petroio You may see these huge white animals grazing on the hills.

Enrico and Rossana operate the Macelleria Ricci, one of the area's oldest butcher shops. Be aware that this lean, natural beef will not have large amount of white fat and will have a firm texture. For this reason, trust us to cook it gently to present its flavors at its best. Overcooking is not recommended.

Our cheeses are made from the organic whole milk of sheep, goats and cows, and come from the Belsedere farm of the De' Gori Pannilini in Trequanda and from the farm of Gregorio Rotolo in Scanno (L'Aquila).

We buy fresh greens and seasonal vegetables from the organic Sant'Agostino farm of Battista Ratti in San Giovanni d'Asso.

Fruit and a small quantity of vegetables, exclusively of Italian origin, arrive three times a week from the San Lorenzo fruit farm in Castel del Piano (Grosseto).

Fresh whole milk and eggs are provided twice a week by the organic division of Mukki in Firenze.

A very small quantity of fresh cream is purchased exclusively for the preparation of panna cotta.

The kitchen has no microwave, nor do we use stock cubes or other synthetic flavourings: the freezers are empty and switched off.

In the light of these remarks, please don't ask me "What is the house speciality?" or "What would you recommend?", since I have no genuine reply.

By all means ask me about the ingredients of the various dishes, and I shall be happy to answer all your questions to help you make a careful choice of the dishes you wish to try.

Ever since I began to welcome guests in 2001, bread, cover and service charge have never found a place on my menus.

I hope that you have found this interesting to read. I look forward to welcoming you and your friends.

Roberto Crocenzi



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