



## STARTERS

Tuscan mixed cured meats  
Tuscan mixed cheese plate  
Croutons with Stracchino cheese and truffle  
Bruschetta with tomato and basil  
Parmigiana eggplant roulade  
Beef carpaccio with artichokes and parmesan flakes  
Homemade parcels filled with creamy cheese and pear

## FIRST COURSE

Homemade tagliatelle with mushroom and sausage  
Homemade tagliatelle with seasonal truffle  
Homemade shaped pasta with wild boar ragu  
Artichoke risotto in a scent of truffle  
Ricotta cheese ravioli with a creamy cheese sauce

## MAIN COURSE

Pork fillet in a spicy sauce of lime and ginger  
Tagliata (cut of Chianina beef) over a lay of spinach,  
apple and pine nuts  
Beef fillet (Chianina) in a Porto wine sauce  
Stew of wild boar served with polenta

## DESSERTS

Cassata with candied fruit  
Nougat parfait  
Chef's fantasy - chocolate cup with mascarpone cream  
Panna cotta with strawberry sauce and chocolate

Poggio Piglia offers its customers only products from Tuscany and from its own garden so by adhering the "Short Chain" at the table and helping to grow the economy of the region.

