



LA TERRAZZA DI LEONINA

RISTORANTE

Appetizers

Tuscan Livers 2.0 €19.00

(Chicken Livers, Savory Pastry, Red Fruits, Vinsanto, Anchovy, Chia Seeds, Capers)

4 – 8 – 10 – 11 – 14

Scottona Tartare, Frozen Pesto, Marinated Vegetables from the Garden and Tomato Mayonnaise

€20.00

1 – 3 – 5 – 10

Roasted Octopus and Tuscan Chickpea Variation €20.00

2 -7

Red Turnip Carpaccio, Pine Nuts, Soy Mayonnaise, Certaldo Onion and Pine Oil €18.00

1 – 3 – 13

First Course

Tortelli with Pecorino di Pienza Cheese and Pine Nuts with Aglione €18.00

1 - 8 – 10 - 14

Pasta Az. “Panarese”, Osso Buco alla Senese, Tarragon Pesto

and Ham Powder €18.00

1 – 2 – 5 - 8

Carnaroli Risotto Az. Agr. “De Andreis”, Burrata, Raw Scampi and Candied Lemon

€20.00 per person (for 2 people)

2 – 9 - 14

Handmade Pici della Nonna, Valdarno Duck Ragout and Saffron from Val d'Orcia €18.00

2 – 5 - 8 – 10 – 14

Second Course

Vegetable Millefeuille, Maremma Scamorza and Courgette Cream with Mint €22.00

14

Beef Fillet with Chianti Classico, Seasonal Vegetables and Candied Ginger €29.00

5 – 8

Local Chicken Cacciatora 2023 €28.00

(Celery, Carrot, Onion, Tomatoes, Black Olives and Dark Potatoes)

2 – 14

Slice of Crispy Sea Bass and Tuscan Panzanella €28.00

8 – 5 - 11

His Majesty La Fiorentina €6.50 per hectogram

Desserts

Decomposed Cheesecake, Val Di Chiana Pear with Brunello and Organic Whole Oats €12.00

5 – 8 - 14

Whipped Pistachio Tiramisu €12.00

1 – 8 - 10 - 14

Variation of Chocolate and Candied Orange €12.00

1 - 8 – 10 – 14

Risolatte, Apple, Almond Ganache, Vanilla Ice Cream and Almond Brittle €12.00

1 – 10 – 14

Cantucci Senesi and Vinsanto €12.00

1 – 5 - 8 – 10 - 14

Selection of Italian cheeses €18.00

1 - 3 – 14