



FORESTERIA
VILLA CERNA

Ristorante in vigna



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..To start with...

- ▣ Charcoaled artichoke served on a *ricotta*-cheese, clover and sorrel cream with bread wafers. 12

- ▣ Beef *tartare*, *pecorino*-cheese mousse and flaked marinated yolk on top. 13

- ▣ Poached egg on *pecorino*-cheese fondue and truffle shaves on top. 13

- ▣ Sea in a salad! Osmosis-marinated fish fillets, mixed wild salad, hollandaise sauce and citronette. 15

- ▣ Foresteria plate. Local cured meats and cheeses served with homemade pickled vegetables, treats and *coccoli* (typical Tuscan deep-fried pizza dough). Serving 2/3 people. 34



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...The pasta we prepare...

- ▣ Our home-made *Pici*, creamy tomato sauce and *aglione confit*. 12

- ▣ *Pacchero* with *cinta senese* ragout (local pork meat), juniper and fennel finished with *pecorino*-cheese. 14

- ▣ *Pappardella* with wild-boar meat sauce. 14



- ▣ Truffle *risotto*, hints of sour butter. 16



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...Soon after... Second courses

- ▣ Brunelleschi *peposo*.. slowly cooked, peppery beef meat on salted caramel-flavoured potato cream. 15

- ▣ Pigeon from Mugello cooked slowly, licorice sauce, leek and broccoli soufflè. 24

- ▣ Sirloin in tarragon pastry. 21

- ▣ Octopus served on creamy potatoes, black olives and confit cherry tomatoes. 20



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...grilled on charcoal...

- ▣ Assortment of grilled meat with baked potatoes, serving 2.
48

- ▣ Sliced steak with our side-dishes. 21

- ▣ *Costata* steak accompanied by of-the-day side dishes. 50


- ▣ *Fiorentina* T-bone steak with potatoes and herbs from our garden. 70/Kg



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Allergens

- | | | | | | |
|---|---|-------------------------|----|---|---|
| 1 |  | gluten | 9 |  | celery and derivatives |
| 2 |  | crustaceans | 10 |  | mustard and derivatives |
| 3 |  | eggs and derivatives | 11 |  | sesam and derivatives |
| 4 |  | fish and derivatives | 12 |  | sulphur
concentration
about a 10
mg/kg o 10 mg/l
in SO ₂ |
| 5 |  | peanuts and derivatives | | | |
| 6 |  | soy and derivatives | | | |
| 7 |  | milk and derivatives | 13 |  | lupin, molluscs
and derivatives |
| 8 |  | nuts and
derivatives | |  | vegetarian |

☒ As laid down in European regulation 1169/2011 you can ask further information about allergen to our staff which will provide you with the documentation.

☒ Fish destined to be consumed raw or just slightly cooked has been previously reclaimed as prescribed by CE853/2004 guidelines, attachment III, section III, chapter 3, subsection D-3. .

To constantly offer the fresh raw materials foreseen in our Menu and keep granting to our preparations the highest quality and safety possible, all fresh ingredients undergo first a blast freezing process to a low temperature of -20 C°, are then vacuum-sealed and later stored at a temperature of -18 C°.