



Taverna dei Barbi

2020 September-October Menu

Starters

- Liver patè in according to the Colombini household use
with Sangiovese grape jelly (ancient recipe) € 9 (allergens 2 and 4)*
- Carpaccio of marinated wild pork tenderloin and shaved Pecorino cheese from Barbi € 10 (allergen 4)*
- Poached egg cooked on low heat on a Barbi sheep cheese cream
and mixed salad with nuts and olives € 12 (allergens 1, 4 and 6)*
- Porcini mushrooms in olive oil (ancient recipe) € 12*
- Stuffed goose neck with green sauce (ancient recipe) € 12 (allergens 1, 2 and 11)*
- Tuscan pork cured meats and a selection of sheep cheeses from Barbi with fried dough (ancient recipe) € 15 (allergen 2)*

Main Courses

- Pinci with Aglione sauce (“aglione” is a local garlic, ancient recipe) € 12 (allergen 2)*
- Pinci with goose ragu (ancient recipe) € 12 (allergens 2, 7 and 8)*
- Maremma Tortelli (large and square Ravioli) stuffed with sheep ricotta and spinach topped with olive oil, sage
and aged cheese from Barbi (ancient recipe) € 12 (allergens 1, 2 and 4)*
- Tagliatelle with Porcini mushrooms (ancient recipe) € 15 (allergens 1, 2, 7 and 8)*
- Bread soup (aka Bean soup or Ribollita) (ancient recipe) € 10 (allergen 2)*
- Mushroom soup (ancient recipe) € 14 (allergens 2 and 8)*

Second Courses

- Braised rabbit with grapes and sided by beans (ancient recipe) € 15 (allergens 2 and 4)*
- Pepero beef stew with Brunello dei Barbi wine and black pepper sauce
and a soft potato (ancient recipe) € 16 (allergens 5 and 7)*
- Guinea fowl breast braised in Vin Santo dei Barbi sauce and pan seared wild herbs (ancient recipe) € 17 (allergen 7)*
- Fillet of pork wrapped in pancetta (“pancetta” is a local bacon) and sided by porcini mushrooms € 17*
- Steamed cod fillet with cream of pumpkin soup and crispy leaf cabbage € 18 (allergen 11)*

Dessert

- Coffee pudding (ancient recipe) € 7 (allergen 4)*
- Portuguese pudding (ancient recipe) with red fruits € 7 (allergens 1 and 4)*
- Biscuit with grape must according to Amiata use
on ricotta cream with honey from Montalcino (ancient recipe) € 7 (allergens 1, 2 and 4)*
- Vin Santo dei Barbi parfait € 7 (allergens 1 and 4)*
- La Schiacciata con l’Uva Sangiovese dei Barbi
(a sweet flat bread prepared using grapes from the harvest, ancient recipe) € 8 (allergen 2)*

Coffee and more

- Espresso, Decaffeinated or Barley Coffee € 2,50*
- Cappuccino, Tea or Herbal Tea € 3,00*
- Sparkling or still water € 3,00*

Cover charge – € 2,50

*Allergens Legend: 1 eggs – 2 gluten – 3 lupin – 4 dairy – 5 sesame seed – 6 nuts - 7 sulfur dioxide and sulfites
- 8 celery - 9 peanuts – 10 mustard – 11 fish – 12 molluscs – 13 soy – 13 crustacean*