



Taverna dei Barbi

2021 Autumn Menu

Appetizers

- Liver paté and pheasant paté with Brunello jelly and Pan co' Santi bread (ancient recipe) € 12 (allergens 2, 4, 6 and 6)*
Caprese made of ricotta, tomato cream sauce and pear salad € 12 (allergen 4)
Seasonal vegetable flan with Barbi sheep cheese cream € 12 (allergens 2 and 4)
Tuscan pork cured meats with mixed pickled vegetables € 20 (allergen 7)
A large selection of sheep cheeses from Barbi with homemade jams € 25 (allergen 4)

Main Courses

- Pinci with aglione sauce (ancient recipe) € 12 (allergens 2 and 8)*
Maremma Tortelli (large and square Ravioli) topped with olive oil, sage and aged pecorino cheese from Barbi (ancient recipe) € 14 (allergens 1, 2 and 4)
Tagliatelle with goose ragu (ancient recipe) € 14 (allergens 1, 2, 7 and 8)
Tagliatelle with Porcini mushrooms (ancient recipe) (allergens 1 and 2)
Bread soup, aka Bean soup or Ribollita (ancient recipe) € 12 (allergens 2 and 8)
Porcini mushroom soup (ancient recipe) € 15

Second Courses

- Saddle of pork with potatoes and kale € 19 (allergen 7)*
Beef cheek with Brunello dei Barbi wine sauce and soft potatoes € 20 (allergen 7)
Roasted stuffed rabbit with Vin Santo dei Barbi sauce, Sangiovese grapes and sautéed spinach (ancient recipe) € 20 (allergens 6 and 7)
Veal loin with Porcini mushrooms € 25 (allergen 7)
Steamed cod fillet with chickpeas smooth € 18 (allergen 11)
T-bone beef steak or beef steak with fillet aka Fiorentina | € 5,50 100g
Mixed seasonal salad € 7
Beans "al fiasco" (a typical Tuscan cooking style – ancient recipe) € 8
Barbi-style Parmigiana € 12 (allergen 4)
Fried Porcini Mushrooms € 15 (allergen 2)

Dessert

- Coffee pudding (ancient recipe) € 8 (allergens 1 and 4)*
Vin Santo Mousse (ancient recipe) € 8 (allergens 1, 4 and 7)
Cantucci from Montalcino and Rosso dei Barbi wine € 8 (allergens 1, 2, 4, 6 and 7)
Schiacciata con l'uva Sangiovese dei Barbi € 10 (allergen 2)
Ricotta cheese from Barbi and honey from Montalcino (ancient recipe) € 10 (allergen 4)

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: 1 eggs – 2 gluten – 3 lupins – 4 dairy product – 5 sesame – 6 nuts – 7 sulfur dioxide or sulphites – 8 celery – 9 peanuts – 10 mustard – 11 fish – 12 clams – 13 soy – 14 shellfish