



Ristorante "La Piazzetta"

Primi Piatti – First Course

La pasta è fatta esclusivamente a mano dal nostro chef

Pasta is exclusively handmade by our chef

Pici al ragù toscano

Pici al ragu Toscano (long fresh soft pasta - with tuscan meat sauce)

Pici cacio e pepe

Pici Cheese and pepper (long fresh soft pasta - with cheese and pepper cream)

Ravioli Burro e salvia (spinaci e ricotta)

Ravioli stuffed pasta filled with spinach and ricotta cheese with butter and sage sauce





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Gnocchi ai tre sapori con fonduta di pecorino e tartufo

Gnocchi filled with potatoes, beet and spinach cooked with Pecorino's sheep cheese and Truffle pureed soup

Pappardelle al ragù di cinghiale

Pappardelle - long fresh egg pasta - with wild boar meat sauce

Ribollita

"Reboilled" soup of bread with vegetables

Acquacotta ai funghi porcini (pane e aglio)

Tuscan vegetable Soup with mushrooms, bread and garlic

