**RETROGUSTO**

Tuscan Tavern

**Menù**

**Important: communicate any food allergies and intolerances, thanks.**

**\* See Table and Allergens Book**

**\* Ask for Gluten Free Bread**

**Hot Focaccia**

***(Cut in half, to enjoy them even in 2)***

**€ 6**

**Tuscany: Finocchiona, Pecorino Cream and Aubergines**

**Fiorentina: Raw Ham, Pecorino Cream and Artichokes**

**Bolognese: Pistachio Pesto and Mortadella**

**Tirolese: Speck Alto Adige, Smoked Scamorza and Honey**

**Vegetarian: Provola, Neapolitan Friarielli and Tomatoes**

**Hot Crostoni**

***(2 slices of bread, perfect for share)***

**€ 8**

**Spanish: Slices of Jamon Serrano Iberico on Toasted Bread with Oil, Salt, Pepper and Shredded Tomato**

**Marinaro: Philadelphia cheese, Caramelized Onions and Anchovies**

**Tasty: Pecorino, Truffle Honey and Dried Tomatoes**

**Neapolitan: Neapolitan Friarielli, Wild Boar Sausage an Smoked Scamorza Cheese**

**Delicious: Colonnata Lard Cream with Truffle, Cherry Tomatoes and Smoked Maldon Salt**

**Vegan: Neapolitan Friarielli, Caramelized Onions and Artichokes**

**Our Steak Tartare**

**of Tuscan Chianina Beef**

***(All Tartare are seasoned with Olive Oil, Salt, Black Pepper, Lemon Juice and Worcester Sauce)***

**16 €**

***“Truffle”* Tartare**

**With Tuscan Black Truffle Petals, Parmigiano Flakes and Almond Grains**

**15 €**

***"Marinara"* Tartare**

**With Caramelized Onions, Cantabrian Anchovy Fillets and Pistachio Grains**

**14 €**

***"Burnt"* Tartare**

**With Crispy Bacon burnt at the table, Smoked Provola cheese, Artichokes and Hazelnut Grains**

**Cutting Boards**

**Perfect for 2 persons**

***(All our cured meats are gluten and lactose free)***

**Jamon Serrano Iberico**

**Served in *“Catalana Style”***

**(Spanish ham served with bruschetta of toasted bread, salt, black pepper, olive oil and tomatoes)**

**16 €**

**"Il Toscanaccio" Cutting Board**

**Selected Typically Tuscan cold cuts and cheeses**

**(Raw Ham, Finocchiona, Wild Boar Sausages, Fresh Pecorino and Aged Pecorino, Truffle Honey and Mustard**

**18 €**

**Large "Retrogusto" Tasting Board**

**Large selection of cold cuts and cheeses from all over Italy**

**(Norcia Row Ham, Colonnata Lard, Garfagnana Salami, Mortadella Bologna, Aged Pecorino Cheese, Parmigiano Reggiano, Vegetables in oil)**

**28 €**

**Vegetarian dishes**

**Vegetarian cutting board x 2**

**(Fresh Vegetables in Pinzimonio, Pecorino Cheese, Fresh and Dried Fruit, Vegan Crostini)**

**15 €**

**Focaccia Vegetariana**

**Crostone Saporito e Crostone Vegano**

**(See Description Above)**

**Vegetarian Lasagna**

**Tuscan Ribollita**

**(See Description Above)**

**Ancient Florentine Recipes**

**Wild Boar in Red Wine Sauce**

**(Wild boar stew cooked in red wine with sage, rosemary, cloves, bay leaves, onion, celery, carrot, black pepper and juniper)**

**14 €**

**Vegetarian Lasagna**

**(With Zucchini, Peas, Spinach, Walnuts, Almonds and Pine Nuts)**

**12 €**

**Tuscan Ribollita**

**(Stale bread soup, with beans, black cabbage, white cabbage, savoy cabbage, chard, carrots, celery, leeks, potatoes and tomatoes)**

**10 €**

**ADVICE:**

**IN THE MENU THERE ARE SOME DISHES THAT ARE EASIER TO SHARE WITH OTHERS.**

**FOCACCE, CROSTONI, CUTTING BOARDS ARE SUITABLE TO BE DIVIDED AND CONSUMED IN 2, 3 OR 4 PEOPLE.**

**WHILE OTHER DISHES SUCH AS TARTARES OR ANCIENT FLORENTINE RECIPES ARE MORE DIFFICULTLY DIVISIBLE.**

**OUR ADVICE IS TO ORDER ONE OR MORE DISHES TO SHARE AS A STARTER, AND FOLLOW A MAIN COURSE PER PERSON.**

**TO YOU THE CHOICE!**

**TASTING MENU**

**€ 28**

**3 GLASSES OF WINE AND 3 DISHES FROM THE MENU**

**1) CHOOSE YOUR CROSTONE AND MATCH IT WITH YOUR FIRST WINE OR GET RECOMMENDED**

**2) CHOOSE YOUR DISH AMONG THE**

**ANCIENT FLORENTINE RECIPES**

**AND PAIR IT WITH YOUR SECOND WINE**

**3) CHOOSE YOUR DESSERT AND PAIR IT WITH YOUR THIRD WINE, THIS TIME SWEET WINE**