



KITCHEN MENU

PLATE OF CURED MEATS "MAGÙ" Tuscan ham and salami, wild boar salami, pecorino cheese and organic jam 1,7	€ 12.00
FRIED SEAFOOD Shrimps*, squid*, anchovies* and codfish* 1,2,4	€ 16.00
CONE Arancino rice ball with sauce*, potato croquette*, spaghetti fritters*, cheese delights* and calzoncelli biscuits with ricotta cheese* 1,7	€ 8.00
CRUNCHY SEAFOOD SALAD ON MESTICANZA SALAD WITH CITRUS SCENT Octopus*, cuttlefish*, squids* and shrimps* 1,2,4	€ 14.00
RAW TUSCAN HAM WITH ROCKET AND BUFFALO MOZZARELLA 7	€ 12.00
MIXED SALAD Lettuce, rocket, carrots, mesclun and cherry tomatoes	€ 8.00
PASTA WITH TOMATO SAUCE 1,3,7	€ 8.00
FRIES*	€ 5.00
CHICKEN SCHNITZEL AND FRIES* 1,3,7	€ 10.00
BEEF BURGER AND FRIES*	€ 10.00

PIZZA WITH TOMATO SAUCE

MARGHERITA Plum tomato, fiordilatte mozzarella cheese, basil and Tenuta Biliotto organic oil 1,7	€ 8.00
MARINARA Plum tomato, garlic, origan, basil and Tenuta Biliotto organic oil 1,7	€ 7.00
NAPOLI Plum tomato, black olives, capers, anchovies, origan, basil and Tenuta Biliotto organic oil 1,4,7	€ 9.00
LA COTTO Plum tomato, fiordilatte mozzarella cheese, cooked ham, basil and Tenuta Biliotto organic oil 1,7	€ 10.00
LA DIAVOLA Plum tomato, fiordilatte mozzarella cheese, spicy salami, basil and Tenuta Biliotto organic oil 1,7	€ 10.00
L'AMERICANA Plum tomato, fiordilatte mozzarella cheese, hot-dog and chips 1,7	€ 10.00
LA FUNGHI Plum tomato, fiordilatte mozzarella cheese, Champignon mushrooms, basil and Tenuta Biliotto organic oil 1,7	€ 10.00
LA CAPRICCIOSA Plum tomato, fiordilatte mozzarella cheese, cooked ham, Champignon mushrooms, artichokes, black olives, basil and Tenuta Biliotto organic oil 1,7	€ 13.00
LA REGINA Plum tomato, buffalo mozzarella from Campania, basil, and Tenuta Biliotto organic oil 1,7	€ 12.00
LA BUFALONA Plum tomato, buffalo mozzarella from Campania, Buffalo mozzarella cheese morsel, Tuscan ham, basil and Tenuta Biliotto organic oil 1,7	€ 15.00
LA NORMA Plum tomato, fried aubergines, buffalo mozzarella from Campania, salted ricotta cheese, basil and Tenuta Biliotto organic oil 1,7	€ 13.00
CALZONE CLASSICO Ricotta cheese, salami, cooked ham, fiordilatte mozzarella cheese, plum tomato, basil and Tenuta Biliotto organic oil 1,7	€ 12.00
PIZZA FRITTA Ricotta cheese, salami, cooked ham, plum tomato, pepper, basil and Tenuta Biliotto organic oil 1,7	€ 14.00
PIZZA MARGHERITA GLUTEN FREE Plum tomato and mozzarella cheese 7	€ 10.00



PIZZE BIANCHE / PIZZA WITHOUT TOMATO SAUCE

LA MAGÙ Yellow tomato, Taggiasca olives, cacioavallo cheese, anchovies, basil and Tenuta Biliotto organic oil 1,4,7	€ 12.00
L'ORTOLANA Fiordilatte mozzarella cheese, aubergines, peppers, zucchini, basil and Tenuta Biliotto organic oil 1,7	€ 11.00
LA BURRATA Fiordilatte mozzarella cheese, datterino tomatoes, Tuscan bacon, 125 gr burrata cheese, basil and Tenuta Biliotto organic oil 1,7	€ 13.00
LA MORTAZZA Salted pistachio cream, fiordilatte mozzarella cheese, grains of pistachio, pepper and Tenuta Biliotto organic oil 1,7,8	€ 14.00
TUNA AND ONION Fiordilatte mozzarella cheese, tuna, onion, basil and Tenuta Biliotto organic oil 1,7,8	€ 13.00

DESSERTS

Ricotta and chocolate "fantasy" tart 1,7	€ 7.00
Spanish custard in an earthenware bowl 7	€ 7.00
Pistachio cream 7,8	€ 7.00
Bowl of tiramisù 7	€ 7.00
Crispy chocolate dome 7	€ 7.00
Fruit tart 1,7	€ 7.00
Cantucci (typical Tuscan biscuits) with Vin Santo wine 3,5,7	€ 7.00

WHITE WINES

Marittimo white 2020 Tenuta Guardamare	🍷 € 32.00 🍷 € 6.00	Verità 2022 - Tenuta Guardamare	🍷 € 40.00 🍷 € 8.00
Marittimo white 2021, 2022 Tenuta Guardamare	🍷 € 27.00 🍷 € 6.00	Energia - Tenuta Guardamare	🍷 € 35.00 🍷 € 7.00
		Bolgheri white Costa Giulia Michele Satta	🍷 € 25.00 🍷 € 8.00

RED WINES

Marittimo red 2021 Tenuta Guardamare	🍷 € 30.00 🍷 € 7.00	Bolgheri red Michele Satta	🍷 € 35.00 🍷 € 7.00
---	--------------------	-------------------------------	--------------------

SPARKLING WINES BY THE GLASS

Ancient method - Michele Satta	€ 6.50
--------------------------------	--------

SWEET WINES PAIRED WITH DESSERTS

Moscato d'Asti	€ 7.00	Passito Petit Manseng	€ 8.00
Elba Aleatico - Acquabona	€ 8.00	Vin Santo - Capezzana	€ 10.00



DRINKS

Still Mineral Water 75 cl	€ 3.00	Estathè lemon flavour	€ 3.50
Sparkling Mineral Water 75 cl	€ 3.00	Estathè peach flavour	€ 3.50
Coca, Fanta, Sprite	€ 3.50		

DRAUGHT BEER

Dolomiti Pils 20 cl	€ 4.00	Dolomiti rossa 40 cl	€ 7.00	Maisel Pale Ale 20 cl	€ 4.50
Dolomiti Pils 40 cl	€ 6.00	Dolomiti non filtrata 20 cl	€ 4.00	Maisel Pale Ale 40 cl	€ 7.00
Dolomiti rossa 20 cl	€ 4.50	Dolomiti non filtrata 40 cl	€ 6.00		

BOTTLED BEERS

Nastro azzurro 33 cl	€ 5.00	Tennent's 33 cl	€ 6.00
Ichnusa unfiltered 33 cl	€ 6.00	Corona 33 cl	€ 6.00

COFFEE BAR

Espresso coffee	€ 2.00	Small barley coffee	€ 2.50
Decaffeinated coffee	€ 2.50	Small ginseng coffee	€ 2.50

LIQUEURS AND DISTILLATES

GIN		GRAPPA		WHISKY	
Gin-eprò - Tenuta Guardamare	€ 8.00	Grappa Marittimo	€ 5.00	Talisker	€ 8.00
Tanqueray	€ 7.00	Tenuta Guardamare		Laphroaig 10	€ 10.00
Bombay	€ 8.00	White Grappa	€ 4.00	Lagavulin 16	€ 10.00
Hendrick's	€ 10.00	Grappa barrique	€ 6.00	Oban 14	€ 12.00
Gin Mare	€ 10.00				
Monkey	€ 10.00				
RUM		BITTER LIQUEURS			
Bumbu Spiced	€ 8.00	Amaro Averna	€ 4.50		
Matusalem	€ 8.00	Amaro del Capo	€ 4.50		
Zacapa 23 anni	€ 10.00	Montenegro	€ 4.50		
Zacapa XO	€ 18.00	Local Bitter liqueurs	€ 5.50		

ALLERGENS

1. Cereals/Gluten	2. Crustaceans and derivatives	3. Eggs or derivatives	4. Fish or derivatives	5. Peanuts	6. Soya	7. Milk/Lactose
8. Nuts	9. Celery	10. Mustard	11. Sesame seeds	12. Sulphur dioxide	13. Lupins	14. Shellfish

For more information, please contact our staff

Fish intended to be consumed raw or slightly cooked has undergone a prior cleaning treatment in accordance with the requirements of Regulation (EC) No. 853/2004, Annex III, Section VIII, Chapter 3, point D, 3.

* frozen food

Cover Charge € 2.50