La Grotta di Leo

Lunch and dinner menu excluding drinks

 Lasagne Bolognese style Chicken cacciatora Dessert € 10.00 p.p.

2) Vegetable risotto
 Orange flavoured chunks of turkey with vegetables
 Dessert
 € 12.00 p.p.

3) Tuscan starter Assortment of sourdough pizzas and flat breads Dessert € 15.00 p.p.

4) Vegetable soup of the season Escalopes with mushrooms and vegetables Dessert € 15.00

5) Fusilli pasta with aubergines Grilled vegetables with balsamic vinegar and roast potatoes Dessert (vegetarian-vegan)

> 6) Corn pasta with vegetable sauce Chicken hamburger with gluten free biscuits Salad Dessert (gluten free) 01239270 18.00 p.p.

7) Mushroom risotto Rosemary flavoured sliced chicken with vegetable Dessert (gluten free) € 18.00 p.p.

8) Macaroni with cherry tomato sauce Vegan hamburger with kamut wheat waffles Dessert (vegetarian-vegan) € 18.00 p.p. 9) Rigatoni pasta with seafood sauce Squid with peas Dessert € 18.00 p.p.

10) Two first courses (ravioli in butter and sage and small macaroni in carrettiera (savoury tomato) sauce) Impruneta style peppery steak stew with vegetables Dessert € 18.00 p.p.

> 11) Risotto with squid Rich fish soup Dessert €20.00 p.p.

12) Mixed croutons Noodles with mushroom sauce Roast pork Dessert € 20.00 p.p.

13) Tuscan starter Rigatoni pasta in white sauce Battened beef with Boletus mushrooms Dessert € 25.00 p.p.

 14) Layered aubergines with Parmesan cheese Mugello potato tortelli
 Rosemary flavoured strips of beef with vegetable Dessert
 Mineral water, red wine, coffee included € 30.00 p.p.

15) Octopus salad Ginger and lime scented spaghetti with baby clams Salmon steak with sour cream and steamed vegetables Dessert Mineral water, red wine, coffee included € 35.00 p.p.

16) Aperitif

 Leak flan
 Risotto with Boletus mushrooms
 Gnocchi with fresh tomato and buffalo mozzarella
 Fillet of steak with lard and confit tomatoes with vegetable
 Dessert
 Mineral water, Chianti classico wine, coffee included
 € 40.00 p.p.

17) Aperitif

Squid stuffed with saffron flavoured rice Risotto with green apples, turmeric and squid Spaghetti with prawns and mushrooms Salmon steak with sour cream and steamed vegetables Dessert Mineral water, Vernaccia di San Gimignano, coffee included € 50.00 p.p.

Supplements for menus without drinks: 1/2 mineral water € 1.00 p.p. 1/2 mineral water and 1 glass of house wine € 1.00 p.p. Coffee served at the table € 1.50 Tea served at the table € 2.00.