

RISTORANTE INFERNO

DINNER

TWO OPTIONS: MEAT OR FISH MENU'

Meat Menù 35 EURO

SPAGHETTI WITH FRESH CHERRY TOMATO SAUCE
THE BRUNELLESCHI: THE CHEF'S IMPRUNETA PEPPER STEW WITH ROAST POTATOES
GREEN APPLE SORBET
1 BOTTLE OF WATER FOR EVERY 4 PEOPLE
COFFEE
1 BOTTLE OF CHIANTI WINE FOR EVERY 4 PEOPLE
MEAT MENU € 40

Meat Menù 40 EURO

GREAT TUSCAN PLATTER WITH MIXED DRESSED MEATS, SHEEP'S CHEESE, FRIED RISSOLES
and BAKED STUFFED VEGETABLES AU GRATIN
PICI ON A WILD BOAR PEPPER STEW
SLICED SIRLOIN WITH ROCKET AND PARMESAN CHEESE
ROAST POTATOES AND WINE-FLASK COOKED BEANS
VANILLA CREAM WITH STRAWBERRY COULIS
1 BOTTLE OF WATER FOR EVERY 4 PEOPLE
COFFEE
1 BOTTLE OF CHIANTI WINE FOR EVERY 4 PEOPLE

Meat Menù 50 EURO

AUBERGINE PARMESAN PLATTER
TASTING OF TUSCAN SHEEPS' CHEESE WITH OUR JAMS
CARNE SALADA (SALAMI) AND TAGGIA OLIVES
RICOTTA AND SPINACH GNUDI IN A WHITE SAUCE WITH CHIANINA VEAL (30 MONTHS)
AND FLAKES
OF PARMESAN
LARGE ROAST JOINT
FARMYARD BATTER FRY OF CHICKEN, RABBIT AND VEGETABLES

SOFT PEARS, CHOCOLATE, MACAROON AND CUSTARD

1 BOTTLE OF WATER FOR EVERY 4 PEOPLE

COFFEE

1 BOTTLE OF CHIANTI WINE FOR EVERY 4 PEOPLE

Meat Menù 60 EURO

CHICK PEA FLAN ON A FONDUE OF PARMESAN

VEAL LIVER PATE ON HOMEMADE PAN BRIOCHE

ROBESPIERRE SIRLOIN WITH WARM MARINADE

SAFFRON RISOTTO ON A BRAISED VEAL RAGOUT

GRILLED LAMB CHOPS

FLORENTINE STYLE GRILLED SLICED SIRLOIN

POTATOES, BEANS AND VEGETABLES

1 BOTTLE OF WATER FOR EVERY 4 PEOPLE

COFFEE

1 BOTTLE OF CHIANTI RESERVE WINE FOR EVERY 4 PEOPLE

Meat Menu € 70

FASSONA FILLET OF TARTAR ON A CASTELMAGNO CHEESE FONDUE

FRESH ARTICHOKE PARMESAN PLATTER ON A CHERRY TOMATO CREAM WITH FRIED BASIL

TAGLIERINI PASTA WITH BLACK TRUFFLE

PACCHERI PASTA WITH PIGEON RAGOUT

GRILLED "LA FIORENTINA" FILLET OF CHIANINA

ROAST POTATOES

VEGETABLE CAPONATINA

3 CHOCOLATE MOUSSE

TARTAR OF STRAWBERRIES AND CREAM

1 BOTTLE OF WATER FOR EVERY 4 PEOPLE

COFFEE

1 BOTTLE OF CHIANTI RESERVE WINE FOR EVERY 4 PEOPLE

Seafood Menù 50 EURO

HOT SEAFOOD: LARDED MUSK SHRIMPS ON TOMATO BREAD SOUP

BABY SQUID ON MIXED WILD SALAD, CREAMED OLIVES AND HABANERO MAYONNAISE

SPAGHETTI WITH OIL, GARLIC AND HOT CHILLI WITH A TARTAR OF RED PRAWNS

ON A CREAMY FISH SOUP

MIXED GRILL WITH SCAMPI AND PRAWNS AND VEGETABLES
MOJITO SORBET
1 BOTTLE OF WATER FOR EVERY 4 PEOPLE
COFFEE
1 BOTTLE OF TUSCAN CHARDONNAY WINE FOR EVERY 4 PEOPLE

Seafood Menù 60 EURO

SALMON AND TUNA TARTAR PLATTERS AND 1 OYSTER
FRIED SANDWICH WITH FRESH MARINATED ANCHOVIES AND BUFALA D.O.P.
PACCHERI PASTA IN A FRAGRANT LEEK AND CRUSTACEAN SAUCE
RISOTTO WITH TUNA AND SHEEP'S CHEESE RAGOUT
HOT FILLET OF TURBOT, CREAMED ONIONS AND CRUNCHY POTATOES
BAVARIAN HAZELNUT CAKE AND COULIS OF WILD BERRIES
1 BOTTLE OF WATER FOR EVERY 4 PEOPLE
COFFEE
1 BOTTLE OF TUSCAN SAUVIGNON WINE FOR EVERY 4 PEOPLE

Seafood Menù 70 EURO

RAW SEAFOOD FROM OUR MARKET:
- SCAMPI
- RED PRAWNS
- SASHIMI TASTING
- TARTAR TASTING
- OYSTERS AND SEA TRUFFLES
WITH OUR JELLIES AND RANGE OF FRESH FRUIT
(ALTERNATIVELY FOR THOSE WHO DO NOT EAT RAW SEAFOOD,
WE CAN OFFER TASTINGS OF COOKED SEAFOOD)
SPAGHETTI "MARTELLI" WITH BABY LOBSTERS FROM S. STEFANO
FRESH FISH OF THE DAY:
SNAPPER - CROAKER - SEA BASS - ETC –
COOKED IN SALT BAKED
PORTIONS
GREAT MIXED FRY
SINFUL PLEASURES: INFERNAL TASTING
FRUIT
1 BOTTLE OF WATER FOR EVERY 4 PEOPLE
COFFEE

1 BOTTLE OF TUSCAN SAUVIGNON WINE FOR EVERY 4 PEOPLE