

Gusto di Leo e La Grotta di Leo

Lunch and dinner menu
excluding drinks

1) 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) menu gluten free
Fusilli pasta with aubergines
Grilled vegetables with balsamic vinegar and roast potatoes
Dessert (vegetarian-vegan)
18.00 p.p.

6) Corn pasta with vegetable sauce
Chicken hamburger with gluten free biscuits
Salad
Dessert (gluten free)
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
€25.00 p.p.

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

13) Tuscan starter
Rigatoni pasta in white sauce
Battered 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.