

## Seconds

"The Grilled Florentine steak" with beans and olive oil	5.00/ht
"The sliced Tuscan Tagliata" with olive oil, pepper and rosemary	18.00
"The Pork Fillet of Cinta Senese" with peaches and vinsanto	17.50
"The Chianina Burger" with turmeric roll, caramelized onion and tomatoes mayonnaise	20.00
"The Wild boar cooked with pure chocolate"	18.00
"The Baked Guinea Fowl" with bacon, chianti sauce and juniper berries	17.50

## Dessert

"The Panna Cotta with salt caramel" with pure chocolate and hazelnut crumble	6.00
"The crisp puff-pastry " with mascarpone cream and coffee reduction	8.00
"The caramelized pears in chianti sauce " with white vanilla ice cream and pistacchio chips	6.00
"The Cheesecake" flavoured with lime, strawberry sauce or dark chocolate	6.00
"Caramelized apple pie" with liquid cream and toasted almonds	8.00
"Selectio'n of tuscan pecorino cheeses with honey and mustads	12.00

# menu

TRATTORIA SANT'ILARIO

## Appetizer

"The Ricotta Pie" with saffron cream of San Gimignano and grains of pistachio	10.00
"The Tuscan Excellences" Selection of Tuscan cold cuts	13.00
"The Tartare of Chianina" with reduction of mustard and honey, smoked salt and beetroot bread	13.50
"The Buffalo mozzarella cheesecake" with sesam biscuit, datterini tomatoes sauce and basil reduction	10.50
"The Chianina Bresaola" with fresh rocket, flakes of pecorino cheese, datterini and toasted pine nuts	11.50
"The puff-pastry parcel" with pecorino cheese and zucchini, fresh spinach, datterini sauce and evo oil	10.00

## First

"The hand-made Pici noodles" with Wild boar ragout flavored with tuscan spices	12.00
"The Tagliatella" with fresh garlicsauce and mint flavor	10.50
"The Risotto" with pears, black pepper and pecorino cheese	11.50
"The Vegetable Lasagna" with reduction of Datterini tomatoes	11.00
"The hand-made Ravioli filled with truffle" with pecorino cheese sauce,black pepper and crisp bacon	14.00
"The tomatoes and tuscan break soup" withparmesan ice vream	10.00