

HOTEL

L^A SCALETTA

SKY BAR & RESTAURANT

Il Menù

L'Osteria

CIACK ACTION!

Beef Tongue Carpaccio, Fried Beans and Anchovy Sauce (1-3-4-9-12)10€

Tuscan Ribollita with Gluten Free Bread (6-10-11-13) 9€

PREVIEW

Smoked Deer Carpaccio, Jerusalem Artichoke and Raspberry ⁽⁴⁾16€

Tuscan Liver Terrine, Hazelnut Crumble
and Caramelized Onion (1-3-4-7-8-9-12)14€

Soft and Crispy Pork Belly, Pumpkin
Cooked in Salt and Wine Honey ⁽¹²⁾15€

Cuttlefish Caciuccate "Livorno Style" (1-4-12-14)15€

Butter and Anchovies (1-4-7-11)14€

PASTE E RISOTTI

Risotto Acquarello with Duck, Orange and Liquorice (7-9-12)18€

Cinta Senese Pappardelle and Timut Pepper (1-3-9-12)14€

Lampredotto Cappelletti with Bread Cream and green Sauce (1-3-4-9-12)16€

Lamb Leg Agnolotti, with Celeriac, Sweet and Sour Onions
and Artichoke Coffee (1-3-9-12)18€

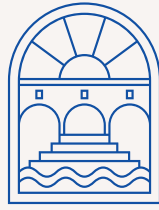
Pici with Seitan Cacciatora (1-9-12)12€

Thyme and Lime Spaghettone, with Cooked and Raw Shrimp (1-2-9-12)16€

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Ode to the Truffle

The Tartare

The egg's Cocotte

Durum wheat and honey tagliolini

Tenderloin

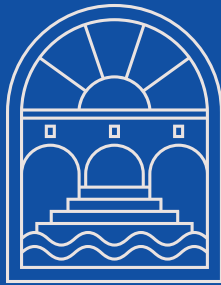
Meat and Fish

Veal cheek braised in Chianti and grilled artichoke ⁽⁹⁻¹²⁾22€
Grilled Tenderloin35€
“The Florentine Steak”90€/Kg
Pigeon in porchetta, Colonnata lard and roast sauce ⁽⁷⁻⁹⁻¹²⁾28€
Baked amberjack ⁽²⁻⁴⁻⁹⁻¹²⁾24€
Fried fish with seasonal vegetables ⁽¹⁻²⁻⁴⁻⁹⁻¹²⁻¹⁴⁾24€
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Aubergine stuffed with Tofu and baked Pappa al pomodoro ⁽¹⁻⁹⁻⁶⁾	18€

SIDE DISH

Baked potatoes / Swiss chard / Mixed salad	6€
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“Our homemade desserts” €8/10



LEGEND: 1) cereals containing gluten / (2) crustaceans and crustacean products / (3) eggs / (4) Fish and fish products / (5) peanuts / (6) Soya and soya derivatives / (7) milk and milk products (lactose) / (8) Nuts (almonds, walnuts, pistachios) / (9) Celery / (10) Mustard / (11) Sesame seeds (12) Sulphur dioxide / (13) lupins / (14) Molluscs

Dear customer, our operators are trained on the risk of allergens, but since the production lines take place in a single kitchen we cannot exclude the presence of the following allergens in traces in each food administered: (1-2-3-4-5-6-7-8-9-10-11-12-13-14)