

Charcuterie boards

SELECTION OF **FALASCHI** COLD CUTS, CRUNCHY PANZANELLA AND FRANTOIO PICKLED VEGETABLES € 20

ALLERGENS: 1, 7, 9, 12

SELECTION OF **BUSTI** CHEESES, SEASONAL COMPOTE AND HONEY € 20

ALLERGENS: 1, 7, 12

MIXED CROSTINI (CARROT AND SAGE PÂTÉ, LARD AND DATE, SAUSAGE AND STRACCHINO, GORGONZOLA, TUSCAN-STYLE), CRUNCHY PANZANELLA AND FRANTOIO PICKLED VEGETABLES € 15

ALLERGENS: 1, 4, 7, 9, 12

First courses

SPRING VEGETABLE AND LEGUME SOUP WITH EXTRA VIRGIN OLIVE OIL CROSTINI (SPRING ONION, ARTICHOKE, PEAS,* ASPARAGUS) € 13

ALLERGENS: 1

TAGLIATELLE WITH DUCK RAGÙ € 13

ALLERGENS: 1, 3, 6, 9, 10

LASAGNE WITH LEEKS, SAUSAGE AND EXTRA VIRGIN OLIVE OIL BÉCHAMEL € 13

ALLERGENS: 1, 3, 6, 7, 10, 12

FORMENTON OTTO FILE CORN GNOCCHI ON TOMATO SAUCE, BASIL AND BURRATA € 13

ALLERGENS: 1, 3, 6, 7, 10

Main courses with side dish

SLOW-COOKED IN EXTRA VIRGIN OLIVE OIL SALT COD FILLET* WITH CHICKPEA CREAM AND CRUNCHY SEASONAL VEGETABLES € 18

ALLERGENS: 4, 9, 12

HERB ROAST BEEF WITH FRANTOIO POTATOES € 18

ALLERGENS: 12

SLOW-COOKED EGG ON ASPARAGUS CREAM WITH SAVOURY EXTRA VIRGIN OLIVE OIL CRUMBLE € 18

ALLERGENS: 1, 3, 6, 10

ROSEMARY PORK FILLET WITH MARSALA SAUCE AND ROASTED SPRING ONIONS € 18

ALLERGENS: 12



Desserts

CREMOSO WITH VIN SANTO, ALMOND AND EXTRA VIRGIN OLIVE OIL CRUMBLE €7

ALLERGENS: 1, 3, 7, 8, 12

BUCKWHEAT AND WALNUT CAKE WITH STRAWBERRY JAM €7

ALLERGENS: 1, 3, 8, 10

DE' COLTELLI ARTISAN ICE CREAM WITH TUSCAN PGI EXTRA VIRGIN OLIVE OIL €7

ALLERGENS: 3, 7

EXTRA VIRGIN OLIVE OIL AND MALDON SALT BISCUITS WITH COFFEE OR DIGESTIF €7

ALLERGENS: 1, 3, 6, 7, 10

Drinks and wines

HOUSE WINE

0,25 LT €4

0,50 LT €6

0,75 LT BOTTLE €8

STILL OR SPARKLING WATER €3

BEER AND SOFT DRINKS €3,5

ESPRESSO €2

ESPRESSO WITH A SHOT OF SPIRITS €3

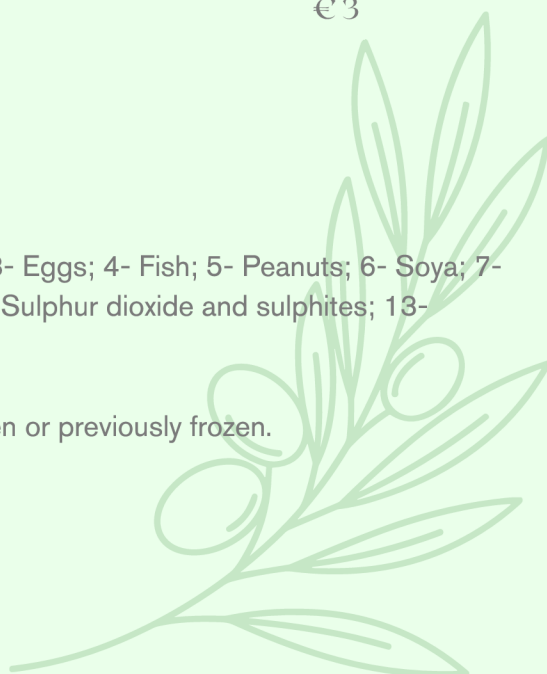
DIGESTIFS AND LIQUEURS €3,5

BREAD, OLIVE OIL AND COVER CHARGE €3

ALLERGENS

1- Cereals and derivatives; 2- Crustaceans and derivatives; 3- Eggs; 4- Fish; 5- Peanuts; 6- Soya; 7- Milk; 8- Tree nuts; 9- Celery; 10- Mustard; 11- Sesame; 12- Sulphur dioxide and sulphites; 13- Lupins; 14- Molluscs

*Please be advised that some of these products may be frozen or previously frozen.



Discover the Oil Mill

OUR STORY
HOW EVO OIL IS PRODUCED
THE FRANTOIO RECIPES



SPRING MENÙ

Il Ristoro del Frantoio

The Ristoro del Frantoio was born from the desire to bring local products to the table, enhanced by a genuine oil with intense aromas, an authentic expression of the territory.

We cook and dress every dish with our own Extra Virgin Olive Oil, which brings flavour, lightness and health to each of our plates.



**Frantoio del
Monte Pisano**

