

Charcuterie boards and Salad

CAPRESE SALAD WITH TOMATOES, BASIL AND BUFFALO MOZZARELLA BY **AZIENDA AGRICOLA COSTANZO** — TOP ITALIAN FOOD 2026 BY GAMBERO ROSSO €15

SEASONAL AVAILABILITY. PLEASE ASK THE STAFF

ALLERGENS: 7

SUMMER SALAD WITH RED CABBAGE, CANTALOUPE MELON, GREEN BEANS, CHERRY TOMATOES, FETA CHEESE AND EXTRA VIRGIN OLIVE OIL €15

ALLERGENS: 7

SELECTION OF CURED MEATS FROM **MACELLERIA NORCINERIA FALASCHI**, PICKLED VEGETABLE GIARDINIERA FROM THE OIL MILL, WARM SPELT WITH EXTRA VIRGIN OLIVE OIL €20

ALLERGENS: 1, 7, 9, 12

SELECTION OF COW'S MILK CHEESES FROM **ORGANIC AND BIODYNAMIC FARM IL CERRETO**, FRESH FRUIT, SEASONAL COMPOTE AND HONEY €20

ALLERGENS: 1, 7, 12

ASSORTED CROSTINI WITH FRESH TOMATO AND BASIL, OCTOPUS* RAGÙ, COURGETTE AND WILD MINT CREAM, BARGA-STYLE CROSTINO, BURRATA AND CANTABRIAN ANCHOVY €20

ALLERGENS: 1, 4, 7, 9, 12

First courses

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

ALLERGENS: 1, 3, 6, 7, 10

TAGLIATELLE WITH DUCK RAGÙ €13

ALLERGENS: 1, 3, 6, 7, 9, 10

TROTTOLE PASTA WITH WHITE RAGÙ OF BEEF, PORK AND SAUSAGE €13

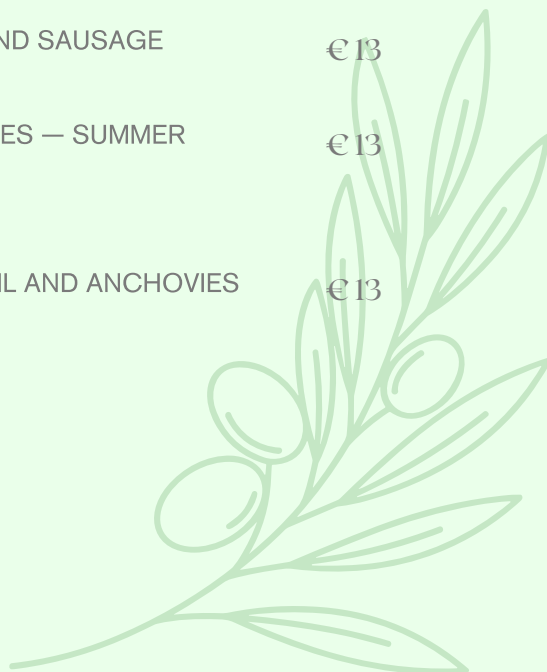
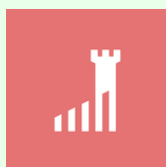
ALLERGENS: 1, 9, 12

PISAN-STYLE BREAD SOUP WITH SEASONAL VEGETABLES — SUMMER VERSION €13

ALLERGENS: 1, 9

PACCHERI PASTA WITH GARLIC, EXTRA VIRGIN OLIVE OIL AND ANCHOVIES WITH CRISPY BREADCRUMBS €13

ALLERGENS: 1, 9



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

ROAST BEEF WITH POTATO MILLEFEUILLE IN EXTRA VIRGIN OLIVE OIL, GRANA CHEESE AND GLAZED BABY CARROTS* €18

ALLERGENS: 12

CRISPY OCTOPUS* WITH POTATO CAKE AND CHICORY IN EXTRA VIRGIN OLIVE OIL, SOUR CHERRY SAUCE €18

ALLERGENS: 1, 4

PORK BITES WITH THYME, RED WINE, AND PRUNES €18

ALLERGENS: 12

FRESH MARINATED CHEESE **AZIENDA AGRICOLA COSTANZO** WITH CHILLI-INFUSED EXTRA VIRGIN OLIVE OIL, ON A RAW VEGETABLE CREAM €18

ALLERGENS: 7

Desserts

RAW CHEESECAKE WITH LEMON-INFUSED EXTRA VIRGIN OLIVE OIL €7

ALLERGENS: 1, 7, 12

DIPLOMATIC CREAM WITH AMARETTI BISCUITS AND FRESH SEASONAL FRUIT €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

PANNA COTTA WITH EXTRA VIRGIN OLIVE OIL €7

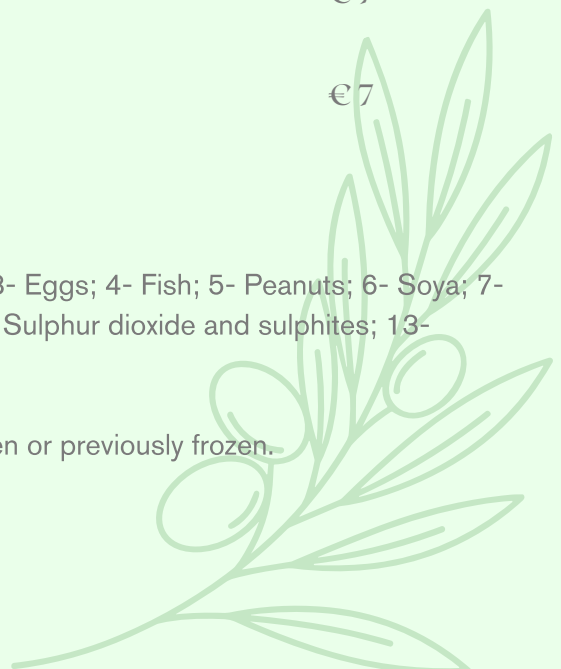
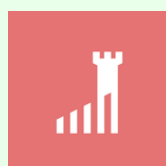
ALLERGENS: 7

FRESH SEASONAL FRUIT €7

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.



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

Some of our fellow travellers

AZIENDA AGRICOLA COSTANZO IS A SMALL DAIRY FARM NEAR CASERTA, DISTINGUISHED BY ITS MANAGEMENT OF THE ENTIRE PRODUCTION CHAIN: FROM FORAGE CULTIVATION AND BUFFALO REARING TO MILK PROCESSING USING TRADITIONAL METHODS. AWARDED BY GAMBERO ROSSO "TOP ITALIAN FOOD 2026".

MACELLERIA NORCINERIA FALASCHI FROM SAN MINIATO REPRESENTS AN EXCELLENCE AMONG TUSCAN PRODUCERS FOR THE PRODUCTION OF MEATS AND CURED MEATS FROM SEMI-FREE RANGE RAISED PIGS.

AZIENDA AGRICOLA IL CERRETO, LOCATED IN THE VAL DI CECINA, IS A MODEL ORGANIC AND BIODYNAMIC FARM WHERE SOIL, CROPS, ANIMALS AND PEOPLE ARE INTERCONNECTED IN PERFECT HARMONY TO PRODUCE WHOLESOME FOOD AND PROTECT THE ENVIRONMENT.

GELATERIA ARTIGIANALE DE' COLTELLI FROM PISA STANDS OUT FOR ITS RESEARCH INTO THE FINEST NATURAL INGREDIENTS, ZERO-KILOMETRE LOCAL PRODUCE AND FAIR TRADE PRODUCTS. IT IS CONSIDERED ONE OF THE BEST ICE CREAM SHOPS IN ITALY.

Discover the Oil Mill

OUR STORY

HOW EVO OIL IS PRODUCED

THE FRANTOIO RECIPES



**Frantoio del
Monte Pisano**



SUMMER 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**

