



la Casavecchia



Restaurant la Casavecchia

between taste and tradition

Our dishes are inspired by the Tuscan tradition, with ancient recipes handed down to the present day. All our specialties require careful preparation carried out with first choice raw materials, many of which are homemade by the skilled hands of our chefs.

Our menu

Starters

Broccoli souffle - 10

Served with pecorino cheese sauce

Chianti's pork tuna - 10

Local speciality, pulled pork shoulder served with hot tuscan bread on bed of lettuce, red onion and capers

Vegetarian antipasti - 12

Buffalo mozzarella cheese from Maremma, Bruschetta with porcini mushrooms, Bruschetta with Tuscan fresh tomatoes, fresh vegetables crudité with dip and Tuscan hummus

Casavecchia (special Tuscan antipasti plank) - 16

recommended for two people

Selection of Tuscan cold cuts: prosciutto, salami, fennel salami, homemade bacon, Tuscan chicken liver croutons, aged pecorino cheese and fresh pecorino cheese with homemade "Casa Billi" chili marmelade and pickled vegetables

Daily special starter

please ask your server for more info

First dishes

Chianti's sauce spaghetti - 12

Fresh eggs spaghetti with biologic leeks, Chianti wine, Tuscan bacon and Parmigiano cheese

Celle's sauce Maltagliati - 15

Freshly handmade Maltagliati pasta served with homemade first choice meat sauce (Florentine steak and pork ribs mince)

Baked "gnudi" - 12

Handmade ricotta cheese and spinach balls, backed in oven with tomato sauce and Parmigiano cheese

Tagliatelle with wild boar sauce - 14.50

Handmade tagliatelle served with local wild boar sauce

Daily special first course

please ask your server for more info

Note: prices are in euro



Main courses

Sirloin steak tagliata - 16,50
300 gr./10 oz. sirloin beef steak
"Limousine" bred in Italy.
Simply grilled on olive wood fire,
served with pepper and rosemary

Mixed grill - 19

Selection of local meats:
pork neck, free range chicken,
asado beef and pork ribs.
Grilled on olive wood fire.

Fiorentina beef steak - 4,50 euro each 100 gr. / 3,5 oz

recommended rare for two people

T-bone beef steak "Limousine" bred in Italy
grilled on olive wood fire

Breaded wild boar escalopes - 15

Marinated softened, deep fried "Milanese" style

**Daily special main course
and vegetarian dishes**

please ask your server for more info

Side dishes

Tuscan beans, salt,
black pepper and EVO oil - 5

Salad with rocket,
cherry Tuscan tomatoes
and Parmigiano cheese flakes - 5

Roasted potatoes, with garlic,
rosemary and EVO oil - 5

Mixed salad - 5

Seasonal vegetables - 5

Desserts

(ask the staff)

Cover charge: 1,50 euro

Children's menu

A children's menu is also available, ask the staff for more information

*Our kitchen offers several vegetarian choices.
For more information, please ask the restaurant staff.
Please note: any food allergies and/or intolerances
must be communicated to the staff before ordering.*

Note: prices are in euro