



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

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

Broccoli flan with pecorino fondue, buffalo mozzarella from Maremma, porcini mushroom crostino, crostino with Valdichiana tomatoes, homemade "pappa al pomodoro" and grilled vegetables.

Casavecchia (special Tuscan antipasti plank) - 18

recommended for two people

Depatello prosciutto, Valtiberina salami, Chianti "sbriciolona" fennel sausage, Rimaggio-style pancetta,

sweet fresh Seggiano pecorino and cave-aged pecorino, served with Casa Billi jam, sweet-and-sour pickled vegetables, and classic Tuscan liver crostino

Stuffed seasonal vegetables - 10

Filled with vegetarian stuffing and served with Tuscan "carrettiera" tomatoes spicy sauce.

First dishes

Celle's sauce Maltagliati - 15

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

Baked "gnudi" - 13,50

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

Wild boar tagliatelle - 14,50

Handmade tagliatelle served with local wild boar ragu sauce

Chianti spaghetti - 13

Fresh egg spaghetti with a sauce of leeks, Chianti wine, Tuscan pancetta, and Parmigiano cheese

Daily special first course

please ask your server for more info

Note: prices are in euro



Main courses

Veal chop - 20

Simply grilled, with rosemary oil.
Served with rocket, shaved Parmigiano
and vinegar reduction.

Mixed grill - 19

Selection of local meats:
pork neck, free range chicken marinated with
Tuscan herbs, sausage from Rimaggio and pork ribs.

Breaded wild boar escalopes - 15

Marinated softened, deep fried "Milanese" style

Fiorentina beef steak - 5 euro each 100 gr. / 3.5 oz
- starting from 1.3 kg/45 oz with fillet -

T-bone beef steak "Limousine" grilled and
served with Chianti sauce.

Heifer beef steak - 5,50 euro each 100 gr. / 3.5 oz
- starting from 700 gr./24.5 oz with bone and sirloin -

Grilled and served with rosemary cured pork fat on top.

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 shaved Parmigiano cheese - 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

Note: Grilled meat is cooked over olive wood embers.
For steaks, we recommend cooking them rare.

Children's menu

Children's portions available, please ask the dining 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