

TEMPORARY ENGLISH MENU



BADALÍ
— OSTERIA —

APPETIZERS

IL GRAN PIATTO € 14,00

Assorted dish of artisan cold cuts, ham, salami, lard and other accompanied by homemade delicacies marinated in vinegar

LA SELEZIONE € 14,00

A selection of (pecorino) Sheep and Goat cheese served together

IL TAGLIERE DI SAN MINIATO € 18,00

A fantasy of delicacies with black and white truffles and truffled products of San Miniato

LARDO DI COLONNATA IGP € 14,00

PGI (Protected Geographical indication from the city of Colonnata) seasoned tasty lard, aged in marble basins and accompanied by toasted bread and delicacies of the Giannarelli family.

LE CONSERVE € 12,00

Tray of delicacies marinated in oil, and vinegar, jams, preserves for pairing with cheese and cold cuts

LA CREANZA € 20,00

Free selection of our appetizer

CROSTINO DI FEGATINI € 2,00

Toasted bread with liver paté, made with liver, anchovies, capers, and extra virgin oil

FETTUNTA DI FAGIOLI € 2,00

Toasted bread with fresh white canelli beans in extra virgin oil

BRUSCHETTA DI POMODORI € 2,00

Toasted bread with fresh sliced tomatoes, extra virgin oil, and parsley

CROSTINO DI PECORINO PRIMOSALE E SALSICCIA € 3,00

Toasted bread with salted sheep cheese and minced pork sausage

CROSTINO DI LARDO DI COLONNATA E FILETTI D'ACCIUGA € 3,00

Toasted bread with flecks of anchovies with Colonnata lard

CROSTINO DI CAPRINO E FIOCCHI DI PROSCIUTTO € 3,50

Toasted bread with goat cheese melted with ham

APPETIZERS

INSALATA DEL PASTORE € 10,00

A melody of tender summer radicchio served with anchovies, capers, pecorino (sheep) cheese and boiled eggs

BACCALA' MARINATO € 8,00

Codfish marinated in wine vinegar, infused with parsley pesto and peppers

GRATINATA DI TRIPPA € 8,00

Florentine tripe au gratin with pecorino (sheep cheese) from Pienza

PANZANELLA CONTADINA € 7,00

Moist soft bread with ripe tomatoes, cucumber, fresh onions and basil

PARMIGIANINA € 8,00

Eggplant flan au gratin (oven baked) with Parmesan cheese

COCCINO D'UOVO € 10,00

Egg sunny side up, in a bath of béchamel and grated truffle

LA TARTAR DI BADALI € 10,00

Raw Low-cut sirloin steak, seasoned with herb salt and accompanied by seasonal crudités

FIRST COURSES

PAPPA AL POMODORO € 10,00

Bread, mixed with fresh tomato purée, spices and extravirgin oil

ACQUACOTTA € 10,00

The ever famous vegetable soup of Maremma, celery onions and tomatoes, served with Pecorino (sheep cheese) bread and egg sunny side up

RIBOLLITA D'ESTATE € 10,00

Breaded bean soup, fresh onion and new potatoes, then re-boiled in oil and fried onion

SPAGHETTI DI BOTTARGA € 14,00

Dried fish eggs grated on spaghetti with extra virgin oil, chili peppers, garlic, and grated breadcrumbs

ELICHE PICCANTI € 12,00

Giant fusilli (accordion pasta) sautéed with pork cheek, fresh chili and aged pecorino cheese

PICI E POMODORINI € 12,00

Hand made picci pasta served with cherry tomatoes crushed with basil and served on a bed of fresh pecorino (sheep) cheese

TAGLIATELLE DI COSCE € 12,00

Fresh flat egg noodles with white chicken leg sauce

TORTELLI MUGELLANI € 14,00

Fresh egg noodles Handmade potato tortelli served with slow-cooked pork chops

GNOCCHI PICCANTI € 12,00

Yellow potato gnocchi with spicy sausage sauce, goat's cheese fondue and aged ricotta

GNOCCHI AL TARTUFO € 17,00

Purple potato gnocchi with a cream of parmegiano and grated truffle

SECOND COURSES

POLLO AL PECORINO € 16,00

Baked chicken breast fillet served with pienza pecorino (sheep cheese) and summer radicchio leaves

LA VITELLA € 16,00

Super slow-cooked white veal belly bacon flavored with sage Pecorino (sheep cheese) of Pienza and Summer Radicchio

CROSTONE DI CONIGLIO CON LE OLIVE € 16,00

Toasted bread topped with savory oven roasted rabbit and olives.

LA FARAONA TARTUFATA € 16,00

Florentine recipe from the beginning of the 20th century with clear French influences, guinea fowl served in a cooking cream of pancetta, prosciutto, sage and truffle

CARPACCIO SCOTTATO € 16,00

Very fine sliced raw meat, seared grilled and served on spring salads, rosemary oil and salted sage

ALI DI GALLETTO € 16,00

Val d'Arno crispy chicken wings sautéed in aromatic spicy sauce accompanied by a melodie of vegetables in green sauce.

SECOND COURSES

WOOD AMBERS

IL RIGATINO € 16,00

Fresh pork belly cooked on charcoal and served on a salad in a sweet garlic-flavored emulsion

LA GOLOSA € 16,00

Grilled beef chop, slightly grilled and flavored with warm marinated garlic, oregano, salt and olive oil

IL BARDICCIO € 16,00

Tasting of bardiccio of Sieve valley and of cinta senese sausage (pork sausage with fennel),
grilled served on bed of black eyed pea pesto

IL LOMBATELLO € 16,00

Marinated beef loin, cooked on the grill and served in warm citronette with parsley and chilli pepper

BRACIOLA DI POLLETTO € 16,00

Leg of Valdarno, boneless chicken, cooked with on charcoal served
with fondue of lard from Colonnata on a bed of seasoned tomatoes

LA MAIALA € 4,00/hg

Fiorentina of gray pig with rind and at least three centimeters high, cooked on coals

LA CARBONATA € 5,00/hg

The ever famous Florentine steak!!! Italian scottona loin, aged for at least 30 days and
cooked on the burning embers of oak wood. N.B. (this meat is served extremely rare)

SIDE DISHES

I FAGIOLINI FIORENTINI € 5,00

Burrini beans or snaked string beans cooked with fresh tomatoes in a typical country style

POMODORI IN INSALATA € 5,00

Salad tomatoes sautéed with basil and served with oil

ARROSTO DI VERDURE € 5,00

Baked and slightly seasoned summer vegetables

I FAGIOLI € 5,00

Cannellini beans or black eyed peas, slow cooked on charcoal.

I RADICCHINI

Spring green radicchio salad topped with fresh garlic

LA CIPOLLATA € 5,00

Fresh sweet onion salad, seasoned with lemon, chilli pepper and extra virgin oil

PEPERONATA € 5,00

Panzanese green peppers served plain.

CIPOLLA RIPIENA € 5,00

Baked certaldo onion stuffed with pecorino (sheep) cheese