

Il Desco Bistrot

WINTER MENU 2019



V- vegetarian GF-gluten free DF-lactose free

Appetizers

- “Fettunta” roasted bread with organic extra virgin olive oil 2.50€ V+GF+DF
- Cream of cauliflower and potato soup with brown bread and parsley oil 8.50€ V+ GF +DF
- Artichoke carpaccio and burrata cheese 10.00€ V+GF
- Florentine hills cold cuts and buffalo mozzarella on orange marinated chicory 12.00€ GF
- Croutons with Donnini’s sausage, stracchino cheese and sautéed kale 9.50€ V+GF
- Organic egg in *cocotte* on broccoli and crunchy bread with goat cheese 9.50€ V+GF (DF)

First Courses

- Tagliolini pasta with creamy pecorino cheese and artichokes 12.00€ V+GF(Lasagna dopo le 15.00 – Lasagna after 3pm)
- Chickpeas cream with codfish and leek 11.00€ GF+ DF
- Pici with thyme braised onion, sheep’s ricotta and organic almonds 11.50€ V+GF (Crêpe dopo le 15.00-Crêpe after 3pm)
- Traditional Tuscan lasagna with beef ragout 11.00€

Second Courses

- Baked Guinea Fowl stuffed with porcini mushrooms and balsamic chestnuts 17.50€ GF+DF
- Pork fillet with mustard, brandy and green pepper 16.50€ GF
- Stewed beef with emulsified potatoes at organic ev olive oil 18.50€ GF+DF
- Roasted seitan on puréed fennel and warm salad of beetroot 16.50€ V+DF
- Great selection of organic vegetables of the day and cheeses 16.50€ V+GF

Side Dishes

Salad of chicory of the garden, crudité and seeds with pomegranate citronette 7.00€ V+GF+ DF

Sautéed greens 5.00€ V+GF+DF

Pan cooked cauliflower 5.00€ V+GF+DF

Boiled chickpeas 4.50€ V+GF+DF

Organic vegetables of the day 10.50€ V+GF+DF

Dessert

Carrot cake with white chocolate sauce and pistachio grains 6.50€ GF

Sheep ricotta cheese mousse with crumble at dried figs and walnuts 7.00€ GF

Dark chocolate cake with citrus compote 6.00€ GF+DF

Typical biscuits Cantucci di Prato with Vinsanto sweet wine 6.00€ DF