

La Buona Novella

B I S T R O T I T A L I A N O

Food for me means passion, excitement and dedication.

In my menus you will never find a single element that I don't enjoy eating, because I don't believe I'd be able to prepare it at its best. I would define my plates as free from any set of rules, but at the same time profoundly rooted in the territory.

Our kitchen is a place of hard work and creativity: we imagine, taste and experiment, while working all together - it is a process that involves every single member of our team. I believe cooking requires the determination to question oneself every day, in order to grow, evolve and create something new, that pleases the senses, surprises and, why not, is fun to eat. Because surprises come when you embrace the challenge and, most of the times, when you least expect it.

I hope I will be able sense in every one of my plates, all my joy love for food.

Tommaso Calonaci, Chef

TASTING MENU

**Our gastronomic menu is available in the form of tasting menu,
with a choice of 4 or 5 courses.**

**4 COURSES MENU
50 € per person**

**5 COURSES MENU
60 € per person**

**The menu can be composed as you wish, with the possibility
of substituting appetizers and desserts with our evergreens,
but must be the same for all guests dining at your table.**

Service, cover charge & V.A.T. included

**Cover charge includes our homemade bread prepared with local flours
and sourdough and Tuscan extra virgin olive oil**

**Some dishes, depending on the market's seasonal availability, might be prepared using high quality frozen products.
Please ask our staff when ordering.**

**Some dishes may contain substances or products causing allergies or intolerances.
Please ask our staff for any detail.**

APPETIZERS

Roasted lamb tartare,
mussels, samphire and dill

[7] [12] [14]

Carrots-Chamomile-Mustard

[7] [10] [12]

FIRST COURSES

“Mock risotto” with mixed tubers,

[7]

Spaghetti with scallions,
bottarga and bergamot

[1] [4] [12]

MAIN COURSES

Rosticciana, chicory,
green apple and anchovy emulsion

[4] [12]

Grilled red snapper
with sea urchin and black cabbage dressing

[4] [7] [12]

OUR EVER GREENS

Onion noodles with cheese and pepper,
lemon, licorice and Parmesan cheese fondue

€ 14

[7]

BBQ leek with dark butter sauce,
shallot, lemon, parsley and anchovies

€ 14

[4] [7]

70% dark chocolate,
extra virgin olive oil,
yogurt ice cream and raspberry crumble

€ 14

[1] [3] [7] [8]

DESSERTS

Sweet goat mousse,
beetroot, dill and caramelized sesame

[3] [7] [8] [11]

Milk chocolate cream,
winter citrus fruits and cardamom ice cream

[1] [3] [7] [8] [12]

TRADITIONAL TUSCAN DISHES
STARTERS

Marinated beef carpaccio € 16
with soft goat cheese and red turnips
[1] [7] [10] [12]

Creamed cod, € 18
black cabbage and sweet-sour sauce
[4] [7] [12]

Mixed green salad with pears, € 14
walnuts, honey and pecorino cheese
[7] [8]

Bread crouton with purple cabbage, € 14
dill and cheese aged in pomace
[1] [7] [8] [12]

TRADITIONAL TUSCAN DISHES
FIRST COURSES

Winter vegetables soup € 16
[9]

Pappardelle pasta with lamb ragout and sage € 20
[1] [7] [9] [12]

**Mixed legumes creamed soup,
rosemary and bread chips** € 16
[1] [12]

Spaghetti with butter and anchovies € 20
[1] [12]

TRADITIONAL TUSCAN DISHES
MAIN COURSES

Roasted veal loin with braised artichokes € 28
[7]

Larded fillet of beef € 35
with mashed potatoes and sautéed spinach
[7]

Fried octopus € 28
with homemade mayonnaise
and mixed green salad
[1] [3] [10] [12] [14]

Poached egg on bread crouton and broccoli € 18
[1] [3]

SIDE DISHES

Roast potatoes <i>[7]</i>	€ 8
Sautéed beets <i>[7]</i>	€ 8
Grilled vegetables	€ 8
Fried potatoes <i>[3] [5]</i>	€ 8
Mixed leaf salad with goat cheese nuts and apple cider vinegar dressing <i>[7]</i>	€ 20

DESSERTS

Zuppa inglese

[1] [3] [7] [8] [12]

€ 10

Vinsanto mousse with crispy cantucci

[1] [3] [7] [8] [12]

€ 10

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and sourdough and Tuscan extra virgin olive oil.**

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[1]	<u>CEREALS CONTAINING GLUTEN</u> : <i>Wheat, rye, barley, oats, spelled, kamut or their hybridised strains, and products thereof, except a) glucose syrup made from corn, including dextrose (1); b) wheat based maltodextrins (1); c) glucose syrups based on barley; d) cereals used for making alcoholic distillates, including ethyl alcohol of agricultural origina</i>
[2]	<u>SEAFOOD</u> and products made from shellfish
[3]	<u>EGGS</u> products and eggs
[4]	<u>FISH</u> and products based on fish, <i>except: a) fish gelatine used as carrier for vitamin or carotenoid preparations; b) fish gelatine or isinglass used as fining agent in beer and wine</i>
[5]	<u>PEANUTS</u> and products based on peanut
[6]	<u>SOY</u> and products thereof, <i>except: a) fully refined soybean oil and fat (1); b) natural mixed tocopherols (E306), natural D-alpha tocopherol, tocopherol acetate, natural D-alpha tocopherol succinate D-alpha natural soy-based; c) vegetable oils derived phytosterols and phytosterol esters from soybean sources; d) plant stanol ester produced from vegetable oil sterols from soybean</i>
[7]	<u>MILK</u> and milk products (including lactose), <i>except: a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; b) lattiolo</i>
[8]	<u>NUTS</u> : Almond (<i>Amygdalus communis L.</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), nuts cashew (<i>Anacardium occidentale</i>), pecans (<i>Carya illinoensis (Wangenh.) K. Koch</i>)), Brazil nuts (<i>Berholletia excelsa</i>), Pistacchi (<i>Pistacia vera</i>), Nuts and Macadamia nuts (<i>Macadamia ternifolia</i>), and products thereof , <i>except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin</i>
[9]	<u>CELERY</u> and products based on celery
[10]	<u>MUSTARD</u> and products based on mustard
[11]	<u>SESAME SEEDS</u> and products based on sesame seeds
[12]	<u>SULPHUR DIOXIDE</u> and <u>SULPHITES</u> in concentrations greater than 10 mg/kg or 10 mg/liter in terms of total SO ₂ to be calculated to the products are proposed ready for consumption or as reconstituted according to the manufacturers' instructions
[13]	<u>LUPINS</u> and products containing lupine
[14]	<u>CLAMS</u> and products based on Clams