



Tuscan Menu

Starter

Polenta fried with mushroom and meat ragù

Allergen; none

First course

Tortello Mugellano filled with potato and meat ragù

Allergen; eggs, milk, gluten

Second Course

Peposo (black pepper meat stew) with Chianti wine sauce

Allergen; sulfite

Dessert

Cantucci di Prato and Vin Santo

Allergen; eggs, nuts, gluten



*For 2 people minimum with cover charge and one bottle of
water included*

38 Euros

Menù Degustazione

Starter

Terrine of patè Le Barrigue with black berry jam

Allergen; milk, gluten

First course

Tortelli with gorgonzola cheese, walnuts and caramelized pears and walnuts

Allergen; eggs, milk, gluten, nuts

Second Course

Pork Fillet with rosemary, sautéed with apple and flambé with Porto Wine

Allergen; none

Dessert

Millefoglie Le Barrigue with white chocolate mousse, crispy orange caramel leaves and orange jam glaze or Drunk tiramisu Le Barrigue with cantucci and vin santo

Allergen; eggs, milk, gluten

Wine

With each dish a wine choose by our sommelier will be served (4 glasses)

For 2 people minimum with cover charge and one bottle of water 45 Euros included

For 2 people minimum with cover charge and one bottle of water 65 Euros included with wine selection



Menù Tartufo

Starter

Cream potatoes with poached Egg and black truffle 20 Euros
Allergen; eggs,

First course

Tagliolini pasta with black truffle 25 Euros
Allergen; eggs, milk, gluten

Second Course

Beef fillet Rossini with truffle and pate 35 Euros
Allergen; milk,



Full Menu

75 Euros
For 2 people minimum with cover charge and one bottle of water included

White Truffle menu

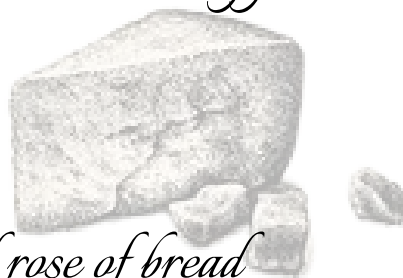
190 Euros
For 2 people minimum with cover charge and one bottle of water included

Depending on availability

Starters

Our starters

- Burrata of Battipaglia with fresh endives and lumpfish eggs* 14 Euros
Allergen : milk, fish
- Pumpkin flan served on creamy taleggio cheese sauce* 12 Euros
Allergen : milk, eggs
- Chicken liver Paté "Le Barrigue" with black berry jam* 12 Euros
Allergen : Gluten, milk
- Filled Squid with spinach* 15 Euros
Allergen : milk, fish, gluten, celeri
- Grilled Octopus on zucchini cream and rose of bread* 15 Euros
Allergen : milk, fish



Our Tartare

- Salmon Tartar with avocado and lime* 28 Euros
Allergen : fish
- Beef Tartar with anchovies, pickles, dried tomatoes and capers* 20 Euros
Allergen : fish

To Share

- Assorted cold cut board "Le Barrigue" for 2 pax* 25 Euros
Allergini : Milk, anidride solforosa e solfit
- Assorted Bruschette "Le Barrigue" for 2 pax* 18 Euros
Allergini : Milki, gluten e nuts



Cover charge : 3.50 Euros

** In the absence of a fresh product, high-quality frozen product may be used*

*** We invite you to declare intolerances and allergies in advance, failing that we will not be able to take any responsibility for the food ordered and consumed thanks.*

First Course

Meat pasta

*Pici 'cacio and pepe' with Parma Ham
(black pepper and cheese)*

Allergen: Glutine; milk

*Ravioloni filled with Duck served with a Roquefort
sauce and grapefruits supreme*

Allergen: Glutine; milk, eggs

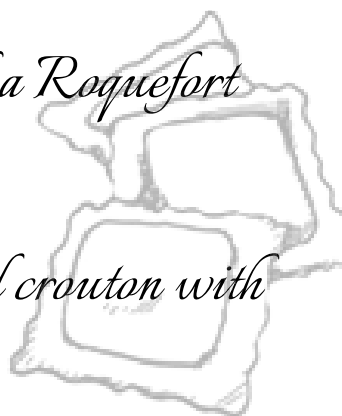
*Tandem of vegetal soup served with bread crouton with
rosemary and bacon*

Allergen: milk

15 Euros

18 Euros

16 Euros



Fish pasta

Green Gnocchi with confit tomatoes and blu Crab

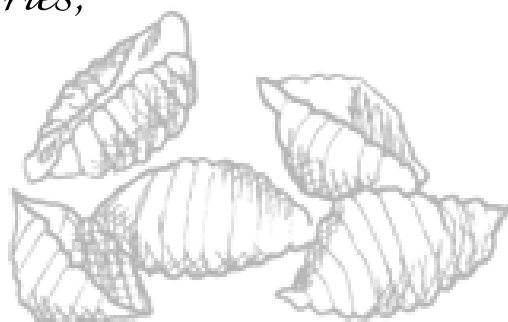
Allergen: Glutine; milk, crustacean

*Tagliolini flavored with blueberries,
served with an octopus ragù*

Allergen: Glutine; milk, eggs

19 Euros

19 Euros



Vegetarian pasta

*Tortelli with gorgonzola cheese and caramelized pears and
walnuts*

Allergen: Gluten, Eggs, Milk., walnuts

Pumpkin risotto with black cabbage and salted ricotta flakes

Allergen: Milk.

15 Euros

16 Euros

*** Ask for Gluten free pasta***

Second Dish

Meat Dish

Duck breast with Parmesan sauce and chestnuts honey 28 Euros

Allergen : Milk

Sirloin steak on Treviso chicory, and Chianti wine reduction 25 Euros

Allergen : None

Porc filet with rosemary, served with apples flambe with Porto 25 Euros

Allergen : None

Roast full Pigeon, garnish with carrots and celeriac 25 Euros

Allergen : celeriac

"Tomahawk" Steak grilled, aromatised with spices and citrus served with side dishes of vegetables légumes (for 2 Pax) by Kg 70 Euros

Allergen : None

Fish Dish

Salmon "Grenobloise" with flower of caper, lemon and toasted bread, flambe with zibbibo 30 Euros

Allergen : Fish, Gluten

Fried Cod fish breaded in squid ink on carrettiera sauce (spicy tomato) 25 Euros

Allergen : Fish, Gluten

Vegetarian Dish

Big platter of grilled vegetables with melting Tomino cheese 18 Euros

Allergen : Milk

Cheese board "Tre sieri", with marmelade 18 Euros

Allergen : Milk

Side Dish : Roast Potatoes, grilted vegetables, spinach, beans, mushrooms 6 Euros



Home made Dessert

Millefeuille Le Barrigue with white chocolate mousse, crispy orange caramel leaves, and orange jam glaze

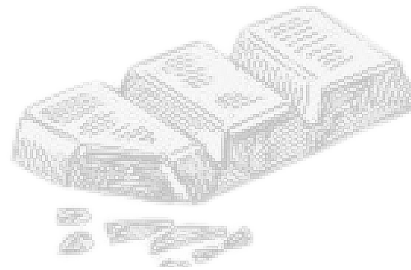
6 Euros

Allergen; eggs, milk, nuts, gluten

Dark chocolate cake 70% with melted heart of chocolate on mascarpone cream

6 Euros

Allergen; eggs, milk, nuts, gluten



Cheese Cake with fresh berries

6 Euros

Allergen; eggs, milk, gluten

Drunk tiramisu Le Barrigue with cantucci and vin santo

6 Euros

Allergen; eggs, milk, nuts, gluten

Mascarpone cream with fresh berries

6 Euros

Allergen; eggs, milk, nuts, gluten

Panna cotta and crunchy chocolate salami in wine glaze

6 Euros

Allergen; eggs, milk, nuts, gluten

Seasonal fruit carpaccio with sauces

6 Euros

Allergen; none

