



L'OSPITALE
DEI BRILLI

ALFIERI DELLA CUCINA TOSCO-CASENTINESE

Our Appetizers

Egg and truffle Chianina beef tartare

A great classic just waiting to be enjoyed.
With "my father Paris Selection" eggs and
the best locally sourced truffle. 17'50

Yoghurt and strawberry Chianina beef tartare

...sampled in France.
An elegant game of balance between
acidity, sweetness e and sapidity. 13'50

► Slices of Casentino ◀

Our selection of exclusively local cold cuts and cheeses, accompanied
by fruit honeys from the Antica Spezieria del Monastero 10'50

2-Porcini-style bruschetta

only with amazing local porcini mushrooms! 7

Tuscan Crostini

with broth-soaked Tuscan bread and
free-range chicken liver. 6

White beans crostini

with white beans and a drizzle of
delicious olive oil. 6

Mixed Crostini

why choose when you can try them all... 7

Our main courses

Selection of my father Paris



Double-Baked Pigeon

Thanks to our double baking technique, it remains
crispy on the outside and juicy on the inside. 19'50

Truffle Sunny-Side-Up

A pair of extra-fresh eggs, as well as
our precious, locally sourced truffle 17

Casentino-style meets Cacciucco: The Scottiglia

A typical dish of the Stia area... Guinea fowl,
chicken, rabbit, and turkey, cooked in tomato
and red wine with toasted bread 15

Peposo

Campanello beef cut cooked in Tuscan wine and
pepper for at least 3 hours... the sauce is
made to be polished off the plate! 13

Ossobuco - Veal shank

Floured, browned, and simmered with fruity white wine until reduced, then stewed for 3 hours.
It most definitely isn't low-calorie, but that's the great thing about it. 13'50

Roasted rabbit leg

A memory from a Sunday in Pescaia. Carrot,
tomato, garlic, and many home-grown aromatic
herbs. Not to scoop it all up from the plate would
be a real crime... 12'50

Fried Chicken

Cinzia fries it nice and proper, all nicely
browned and crispy... We use the thighs,
not the breasts! 11

Tagliatas

**OURS ARE MADE WITH TENDERLOIN FROM CHIANTINA IGP (PROTECTED GEOGRAPHICAL DESIGNATION)
COWS WHICH FREELY ROAMED TUSCAN FIELDS.**

- **Casentino Truffle:** tasty tenderloin enriched with a lavish grating of our precious local truffle 26
- **2-Porcini-style:** we use both the Chestnut type, for their flavour, and the Fir one, for their consistency and aroma 25
- **Classic style...** for those who love to experience the true taste of meat: only salt, pepper, and a drizzling of delicious olive oil 19

First courses

All our pasta is
homemade

Stia-style Tortelli

Stuffed with potatoes, rigatino (a type of Tuscan pancetta), eggs, parmigiano cheese, tomato, and various spices.

Cinzia's Ravioli

Stuffed with ricotta from the Palaia area, spinach, nutmeg, salt, and pepper.

Topini

Gnocchi made with potato, egg, flour, nutmeg, and parmigiano cheese.

Spaghetti alla Chitarra

Traditional variety of pasta made with the eponymous tool.



Choose the pasta shape and the sauce/toppings

Fresh truffle

We sauté the pasta with tasty butter, then we grate a little of our precious black truffle on top of it while it's warm in your plate 18

2-Porcini-style

Our signature pasta sauce with local mushrooms. We use both the Chestnut type, for their flavour, and the Fir one, for their consistency and aroma 17

Rabbit white Ragù

We brown the rabbit meat with diced onions and carrots, we simmer it in white wine and then add sage and rosemary... it truly smells like "Sunday" 13

Chianina, Arista and Sausage ragù

We sauté diced onions and carrots, then brown the veal, the arista (a type of pork loin) and the Palaia sausages, add some tomato and let it cook for 4 hours 11

Brilli-ant Cacio e Pepe

Hopefully, our Roman friends, will forgive us... for we make it the Stia way, with olive oil, parmigiano cheese, and toasted pepper 10'50

With butter... but without sage

Some tasty butter and grated parmesan: this is how to savour freshly made pasta the purist's way... 9'50

3-cabbages Ribollita

Black cabbage, Savoy cabbage and green cabbage are stewed together with chard and carrots... a little onion and a lot of beans, which give it "substance". We simmer everything in a pan with Tuscan bread, which itself becomes creamy 10'00

Our sides

▶ Authentic Mash ◀

Made with our own potatoes, boiled and then mashed, just a pinch of nutmeg and tasty butter stirred in it. It's not always extra smooth but... we would rather leave the "perfect" one that comes out of a bag on the supermarket shelf 4'50

Chips/Fries*

Crispy and aromatic ...who doesn't love them?! 4'00

Seasoned beans

Beans, olive oil, salt and pepper 4'00

Green-mixed salad 3'00

Seasoned Spinaci*

Spinach, olive oil, salt and pepper 4'00