

osteria
LAVAGNINI

ENGLISH

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SALUMI E FORMAGGI

Our cured meats come from “Le Selve di Vallolmo” in Poppi (AR), and our cheeses are sourced from the affineur “De’ Magi” in Castiglion Fiorentino (AR).

Our selection of cured meats, cheeses, and delicatessen products:

CROSTINI DI FEGATINI ALLA TOSCANA (1,4,7)	9
Tuscan-style chicken liver crostini	
TAGLIERE DI SALUMI MISTI CON SOTT’OLI MISTI (8,12)	20
Mixed cured meats and preserved vegetables in oil platter	
TAGLIERE DI FORMAGGI MISTI (7,8,10)	25
Mixed cheese platter with honey and preserves	
TAGLIERE DI SALUMI E FORMAGGI MISTI (7,8,10,12)	22
mixed cured meats and cheese platter with preserved vegetables in oil and jams	
TAGLIERE DI PROSCIUTTO DI GRIGIO DEL CASENTINO	18
Grigio del Casentino ham platter Slow Food Presidio	

Our cured meats and cheeses by weight:	€/hg
COOKED SHOULDER OF CASENTINO GREY PORK	7
AGED PORK LOIN	7
RUFFIANA	6
ROLLED PANCETTA	6
MORTADELLA FROM GRIGIO DEL CASENTINO PIG BREED	9
RED-RIND PECORINO CHEESE	8
GOLD-CRUST PECORINO CHEESE	9
“ANTANI”	8
Semi-hard mountain cow’s milk cheese	
“LA SCACCHIERA”	7
Soft cheese made from two types of milk	
IL “BRIACACIO”	11
Blue-veined cow’s milk cheese aged in Panbriacone wine must with raisins.	
SWEET GORGONZOLA DOP SERVED BY THE SPOONFUL	6
Extra creamy cow’s milk blue cheese	

CONTORNI

PATATE AL FORNO, AGLIO E ROSMARINO	6
oven-roasted potatoes with garlic and rosemary	
INSALATA VERDE AL LIMONE	6
green salad with lemon dressing	
CIPOLLE ROSSE FRITTE (1)	6
fried red onions	
FRIGGITELLI, AGLIO, OLIO E PEPERONCINO	7
Friggitelli peppers with garlic, olive oil, and chili pepper	

ANTIPASTI

COCCOLI E MAIONESE DEL GIORNO (1,3)	9
Coccoli and mayonnese of the day	
ACCIUGHE ALLA POVERA (4,12)	12
marinated “poor-style” anchovies with Tropea onion	
ZUPPA FREDDA DI POMODORI FIORENTINI (1,9,12)	11
gazpacho made with local tomatoes	
PANZANELLA (1,12)	9
Tomatoes, cucumber and red onion with vinegar soaked bread	
FIORI DI ZUCCA FRITTI 3PZ (1,4,7)	10
Fried zucchini flowers with mozzarella and anchovies	
<i>Extra fried zucchini flower</i>	3€/pz
GAMBERI ROSA INFARINATI E FRITTI (1,2)	14
Floured and fried pink shrimp	

PRIMI

RISOTTO (7,8,9,12)	16
Basil risotto with tomato cream	
MALTAGLIATI AL RAGÙ DI FARAONA (1,3,7,8,9)	15
with guinea fowl ragù, pine nuts and thyme	
LINGUINE (1,14)	18
Linguine with clams, garlic and parsley	
TORTELLI DEL MUGELLO (1,3,7)	17
Mugello tortelli home-made with rustic tomato sauce, basil and Parmesan	
PICI ALL’AGLIONE (1)	16
Pici with garlic, sweet peppers and toasted breadcrumbs	

SECONDI

CARPACCIO DI MANZO (3,4,10,12)	18
Beef carpacciowith watermelon and wild bitter salad	
SCOTTADITO DI AGNELLO	20
Lamb chops with friggiteli peppers, garlic, olive oil and chili	
CAPONATA DI MELANZANE (8,11,12)	15
Eggplant caponata with chickpea flatbread	
DIAFRAMMA DI MANZO (12)	22
Beef skirt steak with salmoriglio sauce	
PESCE DEL GIORNO (4)	24
Catch of the day with tomato, capers, olives and chili	

1 Gluten 2 Shellfish 3 Eggs 4 Fish 5 Peanuts 6 Soy
7 Milk 8 Nuts 9 Celery 10 Mustard 11 Sesame
12 Sulfur dioxide 13 Lupines 14 Mollusks