



The menu at “Pura Crocus” is designed to highlight the finest ingredients from our farm, including saffron, aglione garlic, honey, ancient grains, extra virgin olive oil, beer, and wine. It also draws from the local area's exceptional products, such as meats, truffles, the finest cured meats, and the renowned Tuscan Pecorino cheeses, not forgetting the vegetables, fruits, and herbs from our garden. Some of the dishes created by our Chef are inspired by traditional recipes, reimagined with a contemporary twist, the result of careful and thoughtful research.

For a Stop at the “Primo Ponte”

- *Territorial cold cuts board and “Fettunta”* € 13 (1)
- Tuscan pecorino tasting, honey, and jams* € 15 (7)
- Prosciutto Crudo, our pickled vegetables, and “Donzelline”* € 15 (1-7-9)
- Selection of crostini* € 12 (1-4-7-8-9)
- Tomatoe soup* € 8 (1-9)

MENU

Starters

- Crispy potato and zucchini Bon Bons,
celery julienne with honey, saffron mayonnaise* € 12 (3-7-9-10)
- Chickpea and black cabbage curry* € 10 (7-9)
- Zolfino bean cream, mussels, and savory castagnole* € 12 (1-3-7-14)
- Mixed salad of grilled squid and octopus, spring vegetables* € 15 (4)

First Courses

- In Montalcino...pinci...not pici... hand-pulled,
saffron cream, sausage sauce* € 14 (1-7-9)
- Peas tortelli, guanciale powder, 36-month-aged parmesan* € 13 (1-3-7)
- Spaghetti alla chitarra with “Puttanesca” sauce and aglione* € 13 (1-3-4)
- Pink shrimp ravioli, shellfish bisque, burnt lemon* € 15 (1-2-3-7)

Main Courses

<i>Grilled meat in two cookings, roasted potatoes with sweet paprika</i>	€ 20
<i>Sienese ossobuco, Hasselback potatoes with wild herbs</i>	€ 18 (7-9)
<i>Ancient peposo, chickpea purée, rosemary olive oil</i>	€ 16 (7)
<i>Bream fillet with saffron and orange, fennel and honey carrots</i>	€ 18

Desserts

<i>Blondies with Honey and Walnuts, Mascarpone Cream, caramelized Pumpkin</i>	€ 8 (1-3-7-8)
<i>Saffron Cantucci, Rosemary Zabaglione</i>	€ 8 (1-3-7-8)
<i>Pear with Moscadello Wine, Vanilla Sauce</i>	€ 8 (7)
<i>Beer Cream, Crumble, and Apple Chips</i>	€ 8 (1-3-7)

Our baked goods are freshly prepared every day by our Chef, using high-quality, locally sourced grains. The vegetables not specified on the menu are subject to seasonal availability and market conditions.

We kindly ask that you inform our staff of any food allergies or intolerances.

ALLERGENS

1. Cereals containing gluten
2. Crustaceans and products based on crustaceans
3. Eggs and egg-based products
4. Fish and fish-based products
5. Peanuts and peanut-based products
6. Soy and soy-based products
7. Milk and lactose-based products
8. Nuts and their derivatives
9. Celery and products based on celery
10. Mustard and mustard-based products
11. Sesame seeds
12. Sulphur dioxide and sulphites
13. Lupins and lupin-based products
14. Molluscs and mollusc-based products

Prices in € including VAT.

Due to market availability, some products may have been subject to freezing.

Some products may have undergone preventive treatment in compliance with Regulation EC 853/2004.