



MACCARI

PURACROCUS

M O N T A L C I N O

The “Pura Crocus” menu is designed to enhance the raw materials from our farm, such as saffron, aglione (giant garlic), honey, ancient grains, extra virgin olive oil, beer, and wine; it also draws from local excellences such as meats, truffles, the finest cured meats, and the renowned Tuscan Pecorino cheeses, without forgetting the vegetables, fruits, and aromatic herbs from our garden. Some of the dishes created by our Chef are inspired by traditional recipes combined with a contemporary twist, the result of careful research.

MENU

APPETIZERS

<i>A platter for two (a selection of cold cuts and cheeses from Val d’Orcia), our jams, our honey</i>	€25 (7)
<i>Roasted eggplant, tomato coulis, and parmesan cream</i>	€13 (7)
<i>“Il Magnifico” Prosciutto (aged 22 months by Renieri), Our giardiniera (pickled vegetables)</i>	€18 (9-12)
<i>Tomato salad “macedonia” with anchovies in herb pesto</i>	€12 (4)
<i>Chicken liver pâté, capper berry, and aglione scapes from Val di Chiana</i>	€14 (4-9-1)

FIRST COURSES

<i>Pinci (traditional handmade pasta) with Val di Chiana aglione sauce</i>	€16 (1)
<i>Fusilloni with shrimps and saffron cream</i>	€16 (1-2-3-4-7)
<i>Pinci with Tuscan Chianina beef ragù</i>	€16 (1-9)
<i>Spaghetti alla chitarra with yellow cherry tomatoes and pecorino cheese</i>	€15 (1-7)

SECOND COURSES

<i>Honey-glazed ribs, beer reduction, and paprika potatoes</i>	€19	(1)
<i>Roasted cockerel with grilled bell peppers</i>	€19	
<i>Sliced sirloin steak (Tagliata) with grilled potatoes</i>	€25	
<i>Salt cod (Baccalà) with tomato and black olives</i>	€19	(4)

DULCIS IN FUNDO - DESSERTS

<i>Val d'Orcia tart</i>	€8	(1-3-7)
<i>Shortcrust pastry, pecorino cheese, pears, and saffron honey</i>		
<i>Saffron and pear ice cream</i>	€8	(7)
<i>Plum, red wine, and spice tart</i>	€8	(1-3-7-12)
<i>Fior di latte ice cream, strawberries, and elderflowers</i>	€8	(7)

Our bread and baked goods are freshly made every day by our Chef using premium local (Zero-Km) grains. Unspecified vegetables change according to season and market availability.

Please kindly inform our staff of any food allergies or intolerances

ALLERGENI

1. Cereals containing gluten
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof (including lactose)
8. Nuts and products thereof
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites
13. Lupin and products thereof
14. Molluscs and products thereof

Prices in € including VAT.

Depending on market availability, some products may have been frozen.

Some products may have undergone preventive sanitation treatments in compliance with EC Reg. 853/2004.