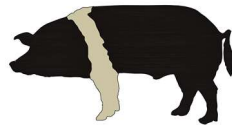


La Lombricaia



Many guests have asked us about this name.

It's part of our history, we found here a worm farm producing organic loam. More than fifteen years ago we decided to call our restaurant La Lombricaia a little bit ironically and in a spirit of continuity with the past.

The restaurant, the Agriturismo and the farm Montalbino are the three complementary realities of our project in this place.

Genuineness, seasonality, a special attention to the local producers and to the nature, and the constant dedication and commitment are the ingredients of our cuisine.

Buon appetito!

Family Tinacci

FROM THE KITCHEN

STARTERS

Antipasto Montalbino

Selection of local cold cuts and of cheese with jam and canapé with chicken liver sauce / 12

Tartare of Scottona beef, shallot cold sauce and sprinkling of egg yolk / 11

Deboned brisket, pickled zucchini, green sauce and ciliegino tomato confit / 12

Peppers cream with wafer of rosemary flavoured bread, crispy potatoes and Pecorino cheese / 9

FIRST COURSES

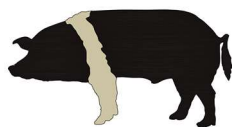
With homemade pasta

Pappardelle with Cinta pork sauce and almonds / 10

Tagliolini with black truffle / 12

Tortelli filled with Caprino cheese and eggplant and “crudaiola” of tomatoes and basil / 12

Chitarrina pasta with garlic, oil and chili peppers with pigeon sauce / 14



For any food allergies or specific dietary needs, please ask our staff.

FROM THE KITCHEN

MAIN COURSES

Braised pork with red wine and sweet and sour vegetables / 16

Roasted stuffed quail glazed with citrus fruit and summer salad / 15

IL BRACIERE

Barbecue: selection of local meats / 15

Scottona beef tagliata (with Porcini +5€) / 15

T-bone steak / 40 per kg

Fillet (with Porcini +5€) / 18

SEASONINGS of the day / 4

SELECTION OF LOCAL CHEESES / 10

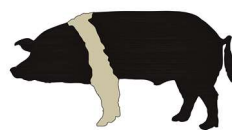
DESSERTS / 5

KIDS MENU

Penne with tomato, meat, or prosciutto and cream sauce / 6

Hamburger with French fries* or veggies / 8

Chicken nuggets with French fries* or veggies / 8



For any food allergies or specific dietary needs, please ask our staff.

* Frozen product.

OUR SUPPLIERS

Az. Agricola Montalbino	Oil, meat, wine	<i>Montespertoli (FI)</i>
Macelleria Montagni	Meat and cold cuts	<i>Montespertoli (FI)</i>
Cinelli	Poultry	<i>Montespertoli (FI)</i>
Molino Paciscopi	Flour and legumes	<i>Montespertoli (FI)</i>
Siamo alla Frutta	Fruit and vegetables	<i>Certaldo (FI)</i>
Fattoria Il Palagiaccio	Cheese and dairy	<i>Scarperia (FI)</i>
I Formaggi del Dottore	Cheese and dairy	<i>Castelfiorentino (FI)</i>
S.A.M. Distribuzione Carni	Meat	<i>Firenze</i>
Oressea	Truffle and mushrooms	<i>Montespertoli (FI)</i>
Ma ke Gelato	Ice cream	<i>Certaldo (FI)</i>
Sapori di Toscana	Goods	<i>Monteriggioni (SI)</i>

