

La Lombricaia

— di MONTALBINO 

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 name 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!

Tinacci Family

FROM THE KITCHEN

STARTERS

Fried egg, Marzolino cheese fondue and truffle of the season ^{1,3} / 12

Pheasant terrine with "Vinsanto" gelée and caramelized orange ^{1,4} / 15

Tartare of Scottona beef, fried leeks, homemade leek mayonnaise and balsamic vinegar ³ / 13

Antipasto Montalbino ^{1,2,4,5}

Selection of local cold cuts and Tuscan cheeses, fried polenta with Porcini mushrooms, canapé with liver sauce and black kale and beans, seasonal puréed soup / 14

FIRST COURSES

with homemade pasta

Pappardelline with Cinta pork sauce ^{2,3,4} / 12

Tagliolini with white truffle ^{2,3} / 30

Our ricotta and spinach "Raviolone" with a heart of egg yolk and truffle of the season ^{1,2,3} / 18

Homemade Tortelli filled with yellow pumpkin served with a Gran Mugello cheese cream and sage flavoured crispy bread ^{1,2,3} / 15

Risotto with duck and roasted chestnuts ⁴ / 17

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

FROM THE KITCHEN

MAIN COURSES

Skirt steak with chicory cream and flakes of semi-aged Pecorino cheese ¹ / 18

Braised veal cheek and purée seasoned with our Montalbino EVO oil⁴ / 18

Aged goat cheese flan, pear cream and white spruce honeydew ^{1,3} / 13

IL BRACIERE

Beef fillet / 22

• With Chianti wine reduction ¹ / 22

• With Porcino mushroom cap / 25

Barbecue: selection of local meat / 18

Scottona beef tagliata / 20

Ribeye steak / 40 per kg

T-bone steak / 45 per kg

SIDE DISHES of the day / 5

DESSERTS of the day / 6

KIDS MENU

Montalbino baby pizza ^{1,2} / 6

Penne with tomato, meat ^{2,4}, or prosciutto and cream sauce ^{1,2} / 7

Hamburger with French fries* or veggies / 8

Chicken nuggets with French fries* or veggies ^{2,3} / 8

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OUR SUPPLIERS

Az. Agricola Montalbino	Oil, wine, meat	Montespertoli (FI)
Cinelli	Poultry	Montespertoli (FI)
Molino Paciscopi	Flour and legumes	Montespertoli (FI)
Siamo alla Frutta	Fruit and vegetables	Certaldo (FI)
Fattoria Il Palagiaccio	Cheese and dairy	Scarperia (FI)
I Formaggi del Dottore	Cheese and dairy	Castelfiorentino (FI)
Macelleria Soderi	Meat	Firenze
Magazzini Salumi	Cold cuts	Montespertoli (FI)
Ma ke Gelato	Ice cream	Certaldo (FI)
Sapori di Toscana	Goods	Monteriggioni (SI)

Allergens

¹ Milk - ² Gluten - ³ Eggs - ⁴ Celery - ⁵ Sesame - ⁶ Fish - ⁷ Mustard - * Frozen food

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