

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

Wi-Fi: Montalbino
Password: MontalbinoRosso2021

FROM THE KITCHEN

STARTERS

Antipasto Montalbino ^{1,2,3,4,5}

Selection of local cold cuts and Tuscan cheeses, canapés with liver sauce and sautéed zucchini, truffle omelette and our mixed pickles / 15

Tartare of Scottona beef, homemade citrus mayonnaise, and crunchy bread wafer ^{2,3} / 13

Flan with truffle of the season and savory goat cheese eggnog ^{1,3} / 13

Creamed cod, caramelised onion, and crispy chickpea flatbread ^{6*} / 13

FIRST COURSES

With homemade pasta

Pappardelline with Cinta pork sauce ^{2,3,4} / 14

Tagliolini in a creamy asparagus sauce and crispy tips on top ^{2,3} / 14

Ravioli filled with "Blu del Mugello" cheese and truffle with a potato and marjoram cream ^{1,2,3} / 17

Risotto with berries, goat cheese cream and a game meat reduction ¹ / 16

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

FROM THE KITCHEN

MAIN COURSES

Pork belly with "Chianti Montespertoli di Montalbino" red wine reduction ^{4,7} / 18

Mint flavoured eggplant cubes, confit tomatoes, "stracciatella" cheese and
filo pastry ^{1,2} / 14

IL BRACIERE

Beef fillet / 26 – with Truffle or Porcini mushrooms / 30

Barbecue: selection of local meat / 20

Scottona beef tagliata / 22

Ribeye steak / 45 per kg

T-bone steak / 48 per kg

SIDE DISHES of the day

Roasted potatoes / 5

Roasted vegetables / 5

Sautéed herbs / 5

Mixed salad / 5

Fried vegetables (of the day) ^{1,3} / 7

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, vegetables	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 & dairy	Scarperia (FI)
I Formaggi del Dottore	Cheese & 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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