

CAFETERIA

ESPRESSO	€ 1,00
AMERICAN COFFEE	€ 1,00
DECAFFEINATE COFFEE	€ 1,00
CAPPUCCINO	€ 1,50
SOY CAPPUCCINO	€ 1,80
TEA AND HERBAL TEA	€ 2,00



COCKTAILS

NEGRONI	€ 5,00
GIN TONIC	€ 5,00
MOJITO	€ 5,00
AMERICANO	€ 4,00
SPRITZ	€ 3,50

DRINKS

CRODINO	€ 2,50
CAMPARI SODA	€ 2,50
BEVANDE FUTURISTE:	
ORGANIC JUICES	€ 3,00
BEVANDE FUTURISTE—LINEA CORTESE DRINKS:	
COLA/ CHINOTTO	€ 3,00
LEMONADE	€ 3,00
BLOOD ORANGE	€ 3,00

CRAFT BEERS FROM *PICCOLO BIRRIFICIO* *CLANDESTINO* FACTORY

VILLA SERENA BLONDE ALE

0,33	€ 4,50
0,75	€ 9,50

GATTA BIANCA WHITE IPA

0,33	€ 5,00
0,75	€ 10,50

LIQUORS

AMARO AND LIMONCELLO	€ 2,50
GRAPPA	€ 3,50
LA CASA DEL RUM N. 3	€ 6,00
GUATEMALA, NICARAGUA & TRINIDAD BLENDED RUM 50% VOL	
LA CASA DEL RUM N. 4	€ 8,00
JAMAICA, BARBADOS & TRINIDAD BLENDED RUM 40% VOL	

RUM AND CHOCOLATE

LA CASA DEL RUM N. 3 WITH SELECTION OF CHOCOLATE FROM MAGLIO FACTORY	€ 9,00
LA CASA DEL RUM N. 4 WITH SELECTION OF CHOCOLATE FROM MAGLIO FACTORY	€ 11,00

ASK THE STAFF FOR THE
WINE LIST AND FOR DAY—
SELECTION WINES!

APPETIZERS

TUSCAN CHARCUTERIE, BRUSCHETTA, CROUTON WITH CHICKEN LIVER PATE	€ 8,00
CANNOLI MADE WITH CHARCOAL FLOUR FILLED WITH COD CREAM, CHOPPED PISTACHIOS, STEAMED ONIONS, TOMATO FONDANT AND BASIL MAYONNAISE	€ 9,00
VEAL TARTARE	€ 10,00
BASKET OF WHOLE FLOUR PUFF PASTRY WITH SAUTÉED MUSHROOM SALAD	€ 9,00

FATT'AMMANO PASTA COURSES

TAGLIOLINI OF CHESTNUTS FLOUR WITH WHITE RAGOUT OF PORK AND MUSHROOMS	€ 9,00
TAGLIOLINI OF WHOLE FLOUR WITH SHALLOT FUMET, PECORINO CHEESE AND CHOPPED PISTACHIOS	€ 9,00
PICI OF WHOLE FLOUR WITH TRIPE RAGOUT	€ 9,00
PICI ALL'AGLIONE	€ 9,00

OUR BITROT OFFERS:

GLUTENFREE PASTA TO BE SERVED WITH ALL TOPPINGS

RAGOUT OF MAREMMANA TO BE COMBINED WITH ALL PASTES

MAIN COURSES

LAMB WITH HERBS AND POTATOES	€ 10,00
SWEET AND SOUR WILDBOAR	€ 10,00
ROSEMARY COD WITH CHICKPEA CREAM	€ 10,00
BRAISED VEAL	€ 10,00

SIDE DISHES

POTATO CHIPS	€ 5,00
MIXED SALAD	€ 5,00
SEASON VEGETABLE PIE	€ 5,00

FATT'AMMANO DESSERTS

MINI SICILIAN CANNOLI OF CHESTNUT FLOUR WITH RICOTTA CHEESE AND CHOCOLATE DROPS	€ 5,00
AMARETTO CHEESECAKE AND CHESTNUT CREAM WITH RUM	€ 5,00
CHOCOLATE CYLINDER WITH PISTACHIO MOUSSE AND KERNELS	€ 5,00
APPLES TART WITH CUSTARD AND CINNAMON SABAYON WITH MUSCAT	€ 5,00

WE RECOMMEND COMBINING OUR DESSERTS WITH:

MOSCADELLO DI MONTALCINO	€ 4,50 /GLASS
VIN SANTO DI MONTEPULCIANO	€ 5,00 /GLASS

KIDS' MENU

PICI WITH MEAT RAGOUT	€ 7,00
HAMBURGER WITH POTATO CHIPS	€ 8,00

AFTERNOON SNAKS

MIX OF TUSCAN CHARCUTERIE	€ 8,00
MIX OF TUSCAN GOAT AND SHEEP CHEESES WITH HONEY AND JAM IN COMBINATION WITH "CALCAIA" SWEET WINE ORVIETO DOC CLASSICO SUPERIORE	€ 10,00
MUFFA NOBILE 2015	€ 15,00

TASTING MENU

A SELECTION OF 7 COURSES FROM OUR MENU	€ 45,00
--	---------