

WELCOME TO FATT'AMMANO

WELCOME TO MONTE AMIATA IN SANTA FIORA, TO FATT'AMMANO. WE ARE A SMALL BISTRO, HERE YOU CAN EAT WHEN YOU WANT, WHAT YOU WANT.

WE WANT TO REVEAL OUR UNIQUENESS BY MAKING YOU FEEL THE TRUE FLAVORS OF LOCAL PRODUCTS, IN SEARCH OF SIMPLICITY. IN AN INFORMAL SETTING, WHERE REDISCOVER THE PLEASURE OF BEING TOGETHER.

FOR THIS WE HAVE CHOSEN TO HAVE A SMALL KITCHEN, BECAUSE WE HAVE NO SECRETS, THE ONLY ONE IS THE HEART, BECAUSE WE WORK WITH GREAT PASSION.

TRADITIONAL DISHES THAT PLAY WITH MEMORIES, TRAVELS AND COLORS. COMBINE THEM TO THE GOOD WINES WE'VE SELECTED FOR YOU. THEY ARE FROM WINERIES WE KNOW AND WITH WHOM WE HAVE A RELATIONSHIPS OF TRUST AND ESTEEM.

WE ARE HAPPY YOU ARE WITH US.

FATT'AMMANO OFFERS YOU TAP WATER TO HELP THE ENVIRONMENT, WE ALSO OFFER YOU BREAD AND NO COVER-SERVICE CHARGE.

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
HOT CHOCOLATE	€ 2,50
HOT CHOCOLATE WITH CREAM	€ 3,00

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

OIMMENA AMERICAN PALE ALE	
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	
DON DIEGO RON SPICY. 37,5% VOL	€ 4,50

RUM AND CHOCOLATE

LA CASA DEL RUM N. 3 WITH SELECTION OF CHOCOLATE FROM MAGLIO FACTORY	€ 9,00
DON DIEGO RON SPICY. WITH SELECTION OF CHOCOLATE FROM MAGLIO FACTORY	€ 7,50

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

TRADITIONAL DISHES

TUSCAN CHARCUTERIE, BRUSCHETTA, CROUTON WITH CHICKEN LIVER PATE	€ 8,00
PICI ALL'AGLIONE	€ 9,00
TAGLIATELLE WITH MEAT RAGOUT	€ 9,00
LAMB WITH HERBS AND POTATOES	€ 10,00
BRAISED VEAL	€ 10,00

PALYING WITH COLORS

CANNOLI MADE WITH CHARCOAL FLOUR FILLED WITH COD CREAM, CHOPPED PISTACHIOS, STEAMED ONIONS, TOMATO FONDANT AND BLACK MAYONNAISE	€ 9,00
BUN WITH LAMPREDOTTO AND GREEN SAUCE	€ 9,00
TAGLIOLINI OF WHOLE FLOUR WITH SHALLOT FUMET, PECORINO CHEESE AND CHOPPED PISTACHIOS	€ 9,00
TAGLIATELLE MADE WITH CHARCOAL FLOUR WITH COD AND BLACK CABBAGE	€ 9,00
ROSEMARY COD WITH CARAMELIZED ONION AND BLACK FLOUR CRUMBLE	€ 10,00
VEAL TARTARE	€ 10,00

SEASONS

PAPPARDELLE OF WHOLE FLOUR WITH WHITE ROEDEER RAGOUT	€ 9,00
TORTELLINI IN BROTH	€ 10,00
SWEET AND SOUR WILDBOAR	€ 10,00

OUR BITROT OFFERS:

GLUTENFREE PASTA TO BE SERVED WITH ALL TOPPINGS

VEGETABLES AND VEGETARIAN DISHES

POTATO CHIPS	€ 5,00
PAN-FRIED VEGETABLES	€ 5,00
SEASON VEGETABLE PIE WITH PECORONO CHEESE FONDUE	€ 6,00
BASKET OF WHOLE FLOUR PUFF PASTRY WITH MUSHROOM SALAD AND BORLOTTI BEANS CRUMBLE	€ 9,00

SWEETS

NOUGAT PARFAIT	€ 5,00
CHOCOLATE CYLINDER WITH PISTACHIO MOUSSE AND KERNELS	€ 5,00
APPLES TART WITH CUSTARD AND CINNAMON SABAYON	€ 5,00
CINNAMON HOT CHOCOLATE WITH PANETTONE CHIPS	€ 5,00
IN COMBINATION WITH:	
MOSCADELLO DI MONTALCINO	€ 4,50 /GLASS
VIN SANTO DI MONTEPULCIANO	€ 5,00 /GLASS

KID'S MENU

TAGLIATELLE WITH RAGOUT	€ 7,00
HAMBURGER WITH POTATO CHIPS AND HOMEMADE MAYONNAISE	€ 8,00

AFTERNOON SNAKS

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

TASTING MENU

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