

STARTERS



BEETROOT SALAD
SALTED CHEESE AND TOASTED PINE NUTS



“CROSTINI” SHAVED AGLIONE
COLONNATA LARDO AND E.V.O. OIL



“CROSTINI” TOSCANI
CREAMED VEAL OFFAL AND CHICKEN LIVER PATE



CAPRESE SALAD
BUFALA CHEESE DOP, TOMATOES, BASIL E OREGANO



TUSCANY PROSCIUTTO
WITH BUFALA CHEESE DOP



BEEF CARPACCIO
ROCKET OIL, PARMESAN AND LEMON MAYO



FIRST COURSES



SPAGHETTI WITH FRESH TOMATO
BASIL



HANDMADE PICI PASTA WITH AGLIONE
TOMATOES SAUCE



HANDMADE RAVIOLI RICOTTA & SPINACH
CLARIFIED BUTTER, CHIANTI REDUCTION AND WALNUTS

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HANDMADE PAPPARDELLE WITH WILD BOAR RAGÙ
FRESH EGG PASTA



HANDMADE CUTTLEFISH INK CAPPELLACCI RAVIOLI
SALTED COD AND TOMATO WATER SAUCE

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SECOND COURSES



STEW WILD BOAR
MARINATE IN CHIANTI CLASSICO WINE AND MASHED POTATOES



SEA BASS WITH CUTTLEFISH INK BREADCRUMBS
PIZZAIOLA SAUCE AND CONFIT YELLOW TOMATOES



THE GRILL



MARINATED SPICY GRILLED CHICKEN
MIXED SPICES AND GRILLED POTATOES



FIorentina HAMBURGER 250GR
ROAST POTATOES



TAGLIATA STEAK
ROCKET AND PARMESAN



Ox ENTRECÔTE



SCOTTONA FILLET
GRILLED VEGETABLES



FIorentina STEAKS



PORTERHOUSE
8.5 PER 100GR



T-BONE
7.5 PER 100GR



RIB EYE
6.3 PER 100GR



SIDES



MIXED GREEN SALADS WITH TOMATOES AND CARROTS



BAKED POTATOES



THREE-COLOURED CARROTS
NAPPED IN BUTTER



SAUTÉED SPINACH
GARLIC, OLIVE OIL AND PEPPER





-  DAIRY FREE
-  GLUTEN FREE
-  VEGAN

 
@relaisvignale

WE INFORM OUR KIND CUSTOMERS THAT OUR DISHES MAY CONTAIN PARTICULAR INGREDIENTS, WHICH MAY CAUSE ALLERGIC REACTIONS OR MAY NOT BE COMPATIBLE WITH DIETS. WE THEREFORE INVITE YOU TO INFORM YOUR WAITER OF ANY ALLERGIES AND CONSULT THE TABLE OF INGREDIENTS. REG. CE 1169/2011

IN ADDITION, WE WOULD LIKE TO INFORM YOU THAT IN THIS RESTAURANT WE USE SEASONAL RAW MATERIALS, WHICH ARE FROZEN AT ORIGIN IN ORDER TO PRESERVE THEIR ORGANOLEPTIC QUALITIES.