

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 ^{1,2,4}

Selection of local cured meats and Tuscan cheeses, tomato bruschetta, *crostino* with liver sauce, giardiniera, soup of the day / 15

Seasonal truffle flan and savory goat cheese zabaione ^{1,3} / 13

Marinated beef carpaccio, spring onion mayonnaise, olives and anchovies^{3,6} / 13

Fried codfish, rosemary potato cream and raspberry ^{1,6} / 12

Assorted local cheeses, accompanied by our compote and honey ¹ / 12

FIRST COURSES

With homemade pasta

Pappardelle with Cinta white meat sauce, raisins and pine nuts ^{2,3,4} / 14

Pici with venison sauce ^{2,4} / 13

Risotto with figs, crispy prosciutto and straciatella cheese ¹ / 16

Cocoa tortelli filled with pears, ricotta and honey with Gran Mugello cheese cream ^{1,2,3} / 17

Tagliolino with seasonal truffle ^{1,2,3} / 17

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

FROM THE KITCHEN

MAIN COURSES

Duck breast with its sauce and baked apricot¹ / 24

Rack of lamb with cream and eggplant cubes / 20

Zucchini, mint and lemon terrine with egg sauce and crusty bread^{1,3} / 14

IL BRACIERE

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

Barbecue: selection of local meat upon availability / 20

“Mucco pisano” beef tagliata / 22

Ribeye steak / 45 per kg

Fiorentina steak / 48 per kg

SIDE DISHES

Roasted potatoes / 5

Fried squash blossoms^{2,3} / 7

Mixed salad / 5

Stir-fried beets / 5

Seasoned garden tomatoes / 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, 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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