

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, *polenta* with crispy leeks, *crostino* with liver sauce, black cabbage and beans and *giardiniera* mixed pickled vegetables / 15

Marinated beef carpaccio, mayonnaise and crispy mushrooms³ / 13

Seasonal truffle flan, Blu del Mugello cheese and purple potatoes^{1,3} / 13

Baked codfish, beetroot cream and chips of chickpeas^{1,6} / 13

Assorted local cheeses with our compote and honey¹ / 12

FIRST COURSES

With homemade pasta

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

Pappardelle filled with rabbit served with apple confit^{2,3,4} / 14

Pici with peppery beef stew *Peposo*^{2,4} / 13

Risotto with black garlic, lemon butter and drops of pomegranate¹ / 16

Ravioli filled with pumpkin, served with Gran Mugello cheese cream and toasted *cantuccini*^{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

Guinea fowl filled with liver sauce and *Marzolino* cheese with Vinsanto reduction^{1,4} / 20

Rack of lamb with chestnut honey and wild fennel cream¹ / 20

Grilled *Cardoncello* mushrooms with roasted onion sauce / 14

IL BRACIERE

Beef fillet / 26 – with Chianti reduction / 28 with Porcini mushrooms / 30

Barbecue with a 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

Deep fried artichokes^{2,3} / 7

Stir-fried spinach / 5

Beans seasoned with Montalbino oil / 5

DESSERTS of the day / 6

KIDS MENU

Montalbino baby pizza^{1,2} / 6

Penne with tomato, meat sauce^{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)
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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