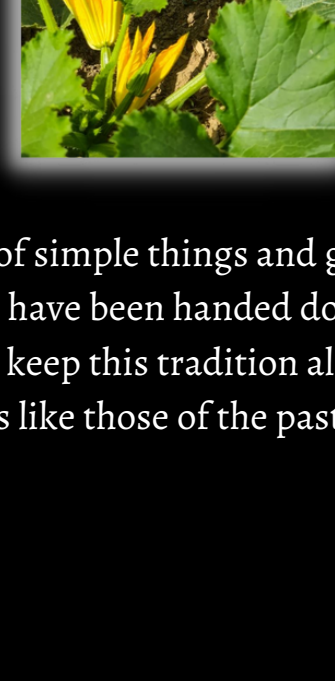
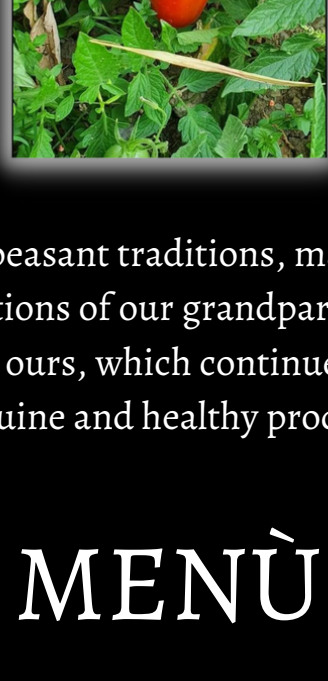
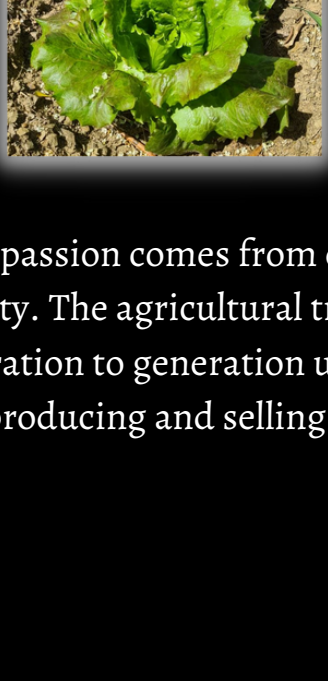




Agriturismo A Casa Nostra



L'agriturismo A Casa Nostra, it is immersed in the green hills of Pistoia, halfway between Florence and Montecatini. The farmhouse boasts a beautiful lawn and a private parking, from which you can admire the view before getting out of the car.



Our passion comes from old peasant traditions, made of simple things and great hospitality. The agricultural traditions of our grandparents have been handed down from generation to generation up to ours, which continues to keep this tradition alive by producing and selling genuine and healthy products like those of the past.

MENÙ



Appetizers

- Chopping board of local** 12€
Tuscan raw ham, salami, finocchiona, cured sausage and Cinta Senese bacon
- Tuscan raw ham, stracchino cheese and fried pizza dough** 10€
- Onion flan and melted pecorino cream** 7€
- Complete Appetizers** 15€
Tuscan raw ham, salami, finocchiona, fresh cheese cheese aged in caves, honey of our production, black cabbage porridge onion flan and pecorino cheese cream
- San Jacopo Appetizers** 15€
Tuscan raw ham, Cinta Senese bacon, seasoned sausage artichoke in oil, lard cream, homemade jacopina bread, black cabbage porridge



First dishes

- Tagliatelle with Cinta Senese pork ragout** 13€
Tagliatelle with Grano Verna 'Az. Agricultural Le Fonti' with Cinta Senese pork ragout
- Pici with cinta senese ragout** 13€
Pici with cinta senese ragout shaded with chianti wine 'Fattoria di Casalbosco'
- Mugello ravioli with duck ragout** 14€
Ravioli stuffed with potatoes sauteed with duck ragout or butter sauce
- Tagliatelle with fresh truffle** 18€
Homemade tagliatelle sautéed in truffle butter and finish with a fresh seasonal truffle flakes
- Raviolo with guinea fowl and Onion cream** 16€
Ravioli filled with guinea fowl sautéed with onion cream and vinsanto



Griled second dishes

- Fiorentina steak of Tuscan beef** 5,5€/hg
- Grilled boneless chicken thigh** 12€
- Grilled Tuscan pork tomahwak** 18€
- Spiedini del Cintaio** 16€
Tuscan pork loin skewers stuffed with dried tomatoes and spring onions Served with french fries
- Porchetta di casa nostra** 16€
Porchetta di Casa Nostra Homemade porchetta served with roast potatoes

Side Dishes

- Fried potatoes** 6€
- Baked beans** 6€
- Ssuteed spinach sesoned with our lemon olive oil** 6€
Lemon oli is obtained by adding the skin of our BIO lemons olive of our plant during the pressing
- Roasted Potatoes** €6



Our Hamburger

- Il Casa Nostra** 17€
Chianina beef burger, black olive paté, caramelized red onions and Gran Mugello flakes. Served with french fries



Tartare

- La boscaiola** 20€
Tuscan beef tartare, seasoned with truffle oil accomained by burrata cheese and fresh seasonal truffle flakes



Dessert

- Vinsanto cream with almonds biscuits** 8€
Mascarpone cream flavored with Vinsanto from 'Fattoria Piccaratico', served with almond cantucci crumbled
- Vinsanto cream cream with chocolate** 8€
Mascarpone cream flavored with Vinsanto from 'Fattoria Piccaratico', served with cocoa cantucci crumbled
- Vinsanto 'Fattoria Piccaratico' and almond cantucci** 6€
- 'Slitti 73%' dark chocolate soft heart cake** 8€
- Warm apple pie and vanilla milk cream** 8€
- Caffè espresso** 1,5€
- Caffè selezione** 3,0€
- Water** 2,0€
- Cover charge** 2,5€

Allergen chart

(please report allergies and intolerances before ordering)

Local cold cuts *may contain traces of lactose

Raw ham, stracchino cheese and fried pasta *gluten *lactose

Leek flan and pecorino cream *lactose *eggs

Complete starter *may contain traces of lactose (cold cuts) *lactose

(cheese) *gluten (tomato soup)

Liver sauce *lactose *fish *celery *sulphurous anhydride and

sulphites

Antipasto San Jacopo *gluten (Jacopine and tomato soup) *may

contain traces of lactose (cold cuts) *sulfur dioxide and sulfites

(artichokes)

Tagliatelle/pappardelle with Cinta Senese ragout *gluten *celery

*sulfur dioxide and sulfites

Pici with sausage ragout *gluten *sulphur dioxide and sulphites *may

contain traces of lactose and pistachios *spices and flavourings

Ravioli with garden scents *gluten *celery *eggs *lactose

Tagliatelle with truffle *gluten *eggs *dairy products

Pasta lasagnette *gluten *lactose *eggs

Spiedini del Cintaio *dairy products *sulphur dioxide and sulphites

French fries *gluten *peanuts

Beans *celery

Cintaio *gluten *sesame seeds *lactose *may contain soya

Casa Nostra *gluten *sesame seeds *lactose *sulphur dioxide and

sulphites *may contain traces of nuts, lactose, celery and soya

Vinsanto cream *lactose *eggs *sulfur dioxide and sulfites

Almond cantucci *gluten *eggs *lactose *nuts *can contain nuts,

hazelnuts, pistachios, peanuts, soy and sesame

Chocolate cantucci *gluten *eggs *lactose *soy *may contain nuts,

peanuts and sesame

Chocolate cake *gluten *eggs *lactose

Panna cotta *lactose cream

Tiramisu *gluten (biscuit) *lactose *eggs

