

*We welcome you to an enchanted place, Collodi, in the heart of our beautiful Tuscany to offer you the right match between the flavors of Tradition and the innovation of Contemporary Cuisine.*

*Alessia will be able to show you the most appetizing gastronomic journey, making your stay unforgettable*

*The quality of the raw material is the heart of our cuisine and Chef Vannini with his staff will delight your palate by creating every dish expressed.*

*Our Maitre and his collaborators will be able to guide you in the best choice of wines to match.*

*The Direction*

\* The product can be frozen  
in the absence of fresh one  
Service & Cover charge € 4.00



MEMBER OF

# *Apetizer*



CUTTLEFISH SALAD, MAYONNAISE WITH ITS BLACK  
ROASTED PEPPER, CONFIT CHERRY TOMATOES € 15.00

RED SHRIMP BEAT WITH  
SALAD OF VEGETABLES, OIL AND LEMON € 18.00

LOCAL COLD CUTS AND CHEESES, PICKLED VEGETABLES,  
OLIVES FROM THE LUCCA HILLS € 15.00

SEARED FOIE GRAS ESCALOPE WITH KUMQUATS IN SYRUP € 18.00

SHEPHERD'S RICOTTA PIE ON PORCINI CREAM € 13.00

TATAKI BEEF CARPACCIO, NAILS IN OIL,  
BLACK TRUFFLE CREAM, CRUNCHY PIADINA € 14.00

SLICE OF TUSCAN PDO BREAD, NEW OIL FROM THE MILL,  
TOMATO CONCASSÈ WITH GARLIC € 11.00

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# Soupe & Cream



JERUSALEM ARTICHOKE CREAM, MARINATED RED SALMON STRIPS, REDUCTION OF VANILLA MILK	€ 14.00
TUSCAN BEAN SOUP, MUSSELS AND THYME OIL	€ 13.00

# Pasta & Risotto

SPAGHETTONE WITH CLAMS, CREAM OF BREAD AND ANCHOVIES FROM THE CANTABRIAN SEA	€ 17.00
SEA BASS RAVIOLONE AND SAUTEED SCAMORZETTA WITH PRAWN BIQUE	€ 16.00
HOMEMADE PICI WITH VEGETABLE CARBONARA WITH TOMATO CRUMBLE	€ 14.00
GAME TORTELLONI FROM THE GARZONI FAMILY ON SAFFRON REDUCTION	€ 16.00
POTATOES GNOCCHI, PECORINO DI FOSSA FONDUE, PEPOSO DI CHIANINA, GREMOLATA OF BLACK BREAD	€ 15.00
RISOTTO WITH PORCINI MUSHROOMS FROM GARFAGNANA, STRACCIATELLA CREAM, CHIVES OIL	€ 16.00
TRADITIONAL NOODLES SAUTÉED AL RAGÙ LUCCHESE & ROSEMARY	€ 13.00

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# Main Course

 BEEF STEAK, CARAMELIZED CERTALDO ONION SANGIOVESE REDUCTION	€ 24.00
ROYAL TAGLIATA DI SCOTTONA GRILLED, ROCKET SALAD AND LIGHTLY SMOKED PARMESAN	€ 22.00
TUSCAN FRIED RABBIT, CHICKEN, ZUCCHINI AND SAGE	€ 19.00
SLICED TUNA MARINATED WITH BALSAMIC & SOY ON A COMPOSITION OF SEARED VEGETABLES	€ 23.00
STEAMED SCAMPI AND SICILIAN PRAWNS WITH CATALAN FRUIT	€ 26.00
DARNETTA OF COD IN LOW TEMPERATURE ON ROSEMARY-SCENTED CHICKPEA EMULSION	€ 24.00
GRILLED MEDITERRANEAN OCTOPUS ON SCHIACCIATA DI POTATO AND TAGGIASCHE	€ 25.00
SIDE DISHES	€ 6.00
BAKED POTATOES POTATOES WITH BUTTER AND SAGE SPINACH GARLIC & OIL SORANA BEANS MIXED SEASONAL SALAD GRILLED VEGETABLES	

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# Sweetness

*Our Maitre and our Sommelier Fisar are happy to suggest some Meditation Wines by the Glass to better enjoy the offer of our Pastry Chef*

## *I Nostri Dessert*

TIRAMISU WITH PISTACHIO OF BRONTE D.O.P. PREMIUM	€ 8.00
CRÈME BRÛLÉE WITH CHESTNUTS	€ 8.00
SOUFFLÉ GLACÉ WITH STRAWBERRY	€ 8.00
72% CHOCOLATE CAKE ON GINGER VANILLA SAUCE	€ 8.00
SEMIFREDDO FROM THE BLACK FOREST WITH AMARENE	€ 8.00
TYPICAL CAKE WITH BECCHI SERVED WITH CHOCOLATE & RICE	€ 6.00
FRESH SLICED FRUIT WITH RED FRUIT SAUCE	€ 6.00
SELECTION OF CHEESES SERVED WITH HONEY COMBINATIONS	€ 12.00

*...with a glass of...*

CANTINE DI PITIGLIANO – ALEATICO DI MAREMMA	€ 6,00
BARONE RICASOLI – GRANELLO	€ 6,00
DONNA FUGATA – BEN RYÉ PASSITO DI PANTELLERIA	€ 8,00
NATO IN VIGNA- COLLI ORIENTALI DEL FRIULI – PICOLIT	€ 8,00

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