

# *Gusto di Leo e La Grotta di Leo*

Lunch and dinner menu  
excluding drinks

1) Lasagne Bolognese style  
Chicken cacciatora  
Dessert  
€ 10.00 p.p.

2) Vegetable risotto  
Orange flavoured chunks of turkey with vegetables  
Dessert  
€ 12.00 p.p.

3) Tuscan starter  
Assortment of sourdough pizzas and flat breads  
Dessert  
€ 15.00 p.p.

4) Vegetable soup of the season  
Escalopes with mushrooms and vegetables  
Dessert  
€ 15.00

5) menu gluten free  
Fusilli pasta with aubergines  
Grilled vegetables with balsamic vinegar and roast potatoes  
Dessert (vegetarian-vegan)  
18.00 p.p.

6) Corn pasta with vegetable sauce  
Chicken hamburger with gluten free biscuits  
Salad  
Dessert (gluten free)  
18.00 p.p.

7) Mushroom risotto  
Rosemary flavoured sliced chicken with vegetable  
Dessert (gluten free)  
€ 18.00 p.p.

8) Macaroni with cherry tomato sauce  
Vegan hamburger with kamut wheat waffles

Dessert (vegetarian-vegan)  
€ 18.00 p.p.

9) Rigatoni pasta with seafood sauce  
Squid with peas  
Dessert  
€ 18.00 p.p.

10) Two first courses (ravioli in butter and sage and small macaroni in carrettiera (savoury tomato)  
sauce)  
Impruneta style peppery steak stew with vegetables  
Dessert  
€ 18.00 p.p.

11) Risotto with squid  
Rich fish soup  
Dessert  
€25.00 p.p.

12) Mixed croutons  
Noodles with mushroom sauce  
Roast pork  
Dessert  
€ 20.00 p.p.

13) Tuscan starter  
Rigatoni pasta in white sauce  
Battered beef with Boletus mushrooms  
Dessert  
€ 25.00 p.p.

14) Layered aubergines with Parmesan cheese  
Mugello potato tortelli  
Rosemary flavoured strips of beef with vegetable  
Dessert  
Mineral water, red wine, coffee included  
€ 30.00 p.p.

15) Octopus salad  
Ginger and lime scented spaghetti with baby clams  
Salmon steak with sour cream and steamed vegetables  
Dessert  
Mineral water, red wine, coffee included  
€ 35.00 p.p.

16) Aperitif  
Leak flan  
Risotto with Boletus mushrooms

Gnocchi with fresh tomato and buffalo mozzarella  
Fillet of steak with lard and confit tomatoes with vegetable  
Dessert  
Mineral water, Chianti classico wine, coffee included  
€ 40.00 p.p.

17) Aperitif  
Squid stuffed with saffron flavoured rice  
Risotto with green apples, turmeric and squid  
Spaghetti with prawns and mushrooms  
Salmon steak with sour cream and steamed vegetables  
Dessert  
Mineral water, Vernaccia di San Gimignano, coffee included  
€ 50.00 p.p.

Supplements for menus without drinks:  
1/2 mineral water € 1.00 p.p.  
1/2 mineral water and 1 glass of house wine € 1.00 p.p.  
Coffee served at the table € 1.50  
Tea served at the table € 2.00.