

# MENU

## *Who we are...*

Every day we take our products in the markets, in the farms, from local producers and in our garden.

Every day our wood-fired oven churns out bread.

Every day we prepare homemade pasta and our desserts.

La Sorgente is a Family:

FEEL AT HOME!



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La Sorgente Ristorante-Casa Vacanza



La Sorgente\_heart\_of\_tuscany

#lasorgentetuscany

## **Appetizers**

**Aubergine** millefeuille, smoked scamorza cheese, pisanello tomato and anchovy pesto and capers 8.00

Local crafts **Ham and Melon** candy 8.00

**Beef Carpaccio** with truffle marinated with EVO oil 10.00

**Tasting of Cheeses** from the Pisan hills with jams of our own production 10.00

Salmon carpaccio citrus marinated 11.00

**Cuttlefish Salad** with sesame and fennel 12.00

## **Tuscan Flavors**

Selection of cuts from local pork butchers and Mortadella di Prato IGP, cheeses from the Pisan hills accompanied by our jam, ricotta mousse and chives, tomato bruschetta from the garden 12,00

## **First Dishes**

**Lasagna with white Cinta Sauce**  
and chopped walnuts 9.00

**Lasagna Light** 8.00

**Carnaroli Risotto** with vegetables of  
the garden 10.00

**Spaghetti with Clams** and cedar 12.00

## **PASTA FATTA IN CASA**

with durum wheat flour

Ravioli filled with local ricotta and mint  
with fresh tomato and pecorino cheese  
10.00

Fusilli with wild boar ragù 12.00

Fusilli with white ragù from Cinta  
Senese 12,00

## **Side Dishes**

Potatoes in the wood oven 3.00

Zucchini and mint 3,00

Tomato salad and onions 3.00

## **Second Dishes**

**FIORENTINA** certified Maremma,  
cooked on natural coals:  
Costata 4.50 | Fillet 5.00 the hare

**Farmer's Rabbit** cooked in a wood  
oven 12.00

**LA SORGENTE Boar**,  
slow-cooked wild boar morsels  
with plum jam, cocoa, olives 12.00

**Slow-roasting Chicken** in a wood-  
fired oven with new potatoes 15.00

**Beef Sirloin** on the grill with  
cherry tomatoes, walnuts and  
Tuscan pecorino 16,00

**Catch of the day** c. 400 g in the  
oven with vegetables from the  
garden 18.00

Dear customer if you have intolerances communicate to the staff !!!