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LA SOSTA  
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***Lorenzo Barsotti, Executive Chef***

*“Simplicity is not banality, but a profound respect for the ingredients.”*

*- Angelo Paracucchi*

***Enrico Olmeo, Maître e Sommelier***

*“Wine isn't perfection: it's blood, sweat, and the land.”*

*Inspired by Federico Frusciante*

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## TASTING MENUS

For the entire table to enjoy

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### VEGETABLE REINASSANCE

60€

**Pumkins and shortcrust pastry**, *pumkins pie, beurre blanc and black cabbage*

**Bread, oliv oil and onions**, *oliv oil-stuffed ravioli, bread-miso, onions, parsley and sage*

**Egg and Asparagus**, *egg, asparagus gazpacho and sour cream*

**Green pappardelle, broad bean and pecorino**, *egg pasta, broad beans, pecorino cheese, oliv and horseradish*

**In tribute to Chef Paracucchi**, *vanilla parfait glacè and caramelized season fruit*

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### SILENT REVOLUTION

60€

**Anchovies in their essence**, *fresh anchovie, tomatoe, black salsify, sea lettuce and sea anemones*

**Cotechino alla Rossini**, *pork sausage, fois gras, black truffle and Loretta Fanella panettone*

**Spaghetti with sea urchin and cacciucco reduction**, *spaghetti, seafood sauce and sea urchin*

**Pork tenderloin**, *pig, chamomile and pickled vegetables*

**Italian trifle**, *sponge cake, Alchermes liquors, vanilla pastry cream and chocolate*

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### ICONS by Chef Lorenzo Barsotti

69€

**Pumkins and shortcrust pastry**, *pumkins pie, beurre blanc and black cabbage*

**Tortelli 'La Sosta'**, *tortelli of wild game in its jus, raspberries and borage*

**Lorenzo Barsotti's pigeon - from beak to tail**, *four-course pigeon from Carlo Giusti, beetroot and chocolate*

**Il Trillo e la Pecora**, *sheep yoghurt ice cream, EVO Trillo oil, candies capers, lemon and pine-nuts crumble*

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OUR WINE RECCOMANDATIONS FOR PAIRING - 3 WINE GLASSES

20€

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OUR WINE RECCOMANDATIONS FOR PAIRING - 5 WINE GLASSES

30€

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*Trust Enrico's experience to curate the ideal wine pairings.*

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## STARTERS

### **Anchovies in their essence**

16€

*fresh anchovie, tomatoe, black salsify, sea lettuce and sea anemones*

### **Langoustines e Comtè**

20€

*langoustines, Comtè cream, onion water and chervil*

### **Egg and Asparagus**

16€

*egg, asparagus gazpacho and sour cream*

### **Cotechino alla Rossini**

16€

*pork sausage, fois gras, black truffle and Loretta Fanella panettone*



### **PUMKINS AND SHORTCRUST PASTRY**

16€

*pumkins pie, beurre blanc and black cabbage*

### **Additional butter and virgin oilv oil**

6€

*half portion, when possible, are priced 2/3 of the total price*



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## FIRST COURSES

**Spaghetti with sea urchin and cacciucco reduction**

20€

*spaghetti, seafood sauce and sea urchin*

**Risotto and langoustines**

20€

*rice, langoustines and lime*

**Bread, oliv oil and onions**

20€

*oliv oil-stuffed ravioli, bread-miso, onions, parsley and sage*

**Green pappardelle with broad bean e pecorino cheese**

20€

*egg pasta, spirulina, broad beans, pecorino cheese, oliv and horseradish*



**TORTELLI 'LA SOSTA'**

20€

tortelli of wild game in its jus, raspberries and borage



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## MAIN COURSES

**Salt cod** 25€

*salt cod, smoked oil, celeriac and alioli*

**Umami sea bass land and sea** 26€

*seabass, escarole, pinenuts, raisins and maritime pine vinegar sabayon*

**Braised cheek** 26€

*veal cheek, potatoes and spontaneous herb*

**Pork tenderloin** 26€

*pig, chamomile and pickled vegetables*



### **LORENZO BARSOTTI PIGEON 360°**

32€

pigeon from Carlo Giusti, beatroot and chocolate  
4 courses

### **Artisan dairy specialties**

15€

*Small-batch production*

half portion, when possible, are priced 2/3 of the total price



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Water San Felice 0,75 cl

3€

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## WITH SPECIAL THANKS TO OUR SUPPLIERS

**OLIV OIL:** Azienda Agricola Francesco Elter -Calci-  
Azienda Agricola Salustri -Cinigiano-

**VEGETABLES:** Azienda Agricola Giacomo Scatena -Riglione-  
Il Banchetto di piazza di Claudio Pavoletti -Pisa-

**FISH:** Pescheria Arsella Viareggio -Lucca-

**MEAT:** Il macellaio di piazza Maurizio Carni -Pisa-  
Le follie di Carlo Giusti -Lajatico-  
Macelleria Trono -Prato-

**PASTA:** Pastificio Martelli -Pisa-  
Pastificio Masciarelli -Pratola Peligna-

**RICE:** Tenuta San Carlo -Grosseto-

**EGGS:** Fattoria Biosole -San Miniato-

**BAKERY:** Loretta Fanella -Livorno-

**SORBET:** Gealteria De Coltelli - Pisa-

**Our dishes may contain any of the major allergens. Please inform  
the staff of any allergies.**

**An allergen menu is available in the dining room.**