



THE RESTAURANT AT SAN OTTAVIANO IS A UNIQUE LOCAL IN THE AREA, WHERE FRESH AND HOMEGROWN MEETS A FUSION OF FLAVORS AND THE TRADITIONS OF THE MAREMMA. THE INGREDIENTS WE USE ARE NEARLY 100% LOCAL AND SEASONAL, OFTEN OF OUR OWN PRODUCTION. LA BIRRA DE'NERI, OUR CRAFT BEER, PLAYS A CENTRAL ROLE IN OUR RECIPES. OUR PASTA IS HOMEMADE WITH LOCAL ANCIENT GRAIN FLOURS. WE INVITE YOU TO INQUIRE ABOUT ANY OF OUR PRODUCTS AND/OR OUR CHEF'S INSPIRATIONS.

EACH DISH IS FEATURED WITH ITS SUGGESTED BEER PAIRING.

Starters

Il Tagliere (1, 3)

Selection of the area's cheese and salami served with our preserved vegetables (1, 3, 4, 5)

€14

beer pairing: La Rossa

Chickpea meatballs

with baba ganoush sauce and mixed salad (Veggy)

(1, 4, 6)

€10

beer pairing: La Bianca

Carpaccio

herb-marinated beef with courgette salad and lemon-flavored mayonnaise

€12

beer pairing: La Tipa

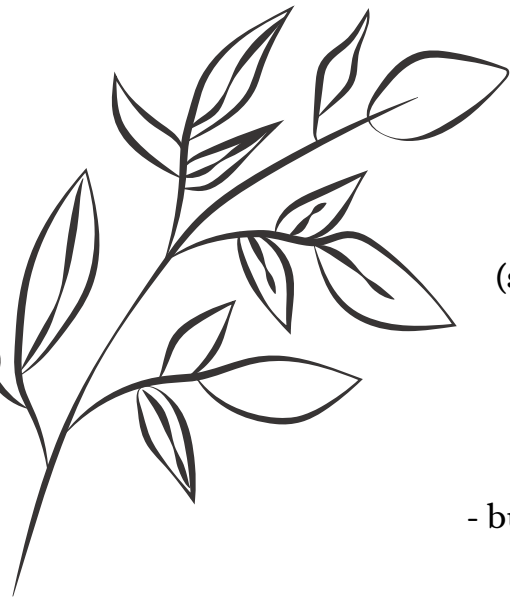
Chickpea hummus

with pinzimonio, mint pesto and seasonal croutons (Vega) (1)

€9

beer pairing: La Bianca





First courses

Homemade Tortelli of Maremma

with:

(stuffed with herbs and ricotta cheese)

- meat sauce(1, 2, 3, 4, 5)

€15

- butter and garden sage (1, 2, 3, 4)(veggy)

€13

beer pairing: La Bionda

Pici cacio e pepe(1,3)

€13

beer pairing: La Bionda

Pumpkin gnocchi (1, 2, 3, 4) (veggy)

with butter and garden sage

€12

beer pairing: La Bionda

Second courses

La Fiorentina Steak

€65 /kg

beer pairing: La Rossa

Pork ribs

cooked at low temperature served with
corn-on-the-cob and potato pie with pecorino cream (1, 2, 3)

€18

beer pairing: La Rossa

Stuffed chicken roll

with chard, sausage and peppers and its cooking juices

€18

beer pairing: La Tipa





Pork loin

cooked in beer

served with parsley sauce and mashed potatoes (1,2, 3)

€16

beer pairing: La Rossa

Flan with seasonal vegetables

with chard sauce and pecorino cream (2, 3)

€16

beer pairing: La Bionda

On the side

€5

Roast potatoes with wild fennel

Grilled vegetables with garlic and mint

Garden salad

Desserts

€6

Birramisù (1, 2, 3)

Schiaccia campigliese with red wine sauce (1, 2, 4)

Cantuccio and Vin Santo (1, 2, 3, 4)

Fresh fruit slice with lemon curd

For children

Organic Tuscan pasta with tomato sauce and fresh basil (1, 2, 3, 5)

€8

Burgers on a plate and oven baked potatoes

€10

-For beverages see the drinks list-



Allergens

Gluten = 1

Egg = 2

Milk products = 3

Dried fruit and nuts = 4

Celery = 5

Soy = 6

Table charge €1.50





Drinks

OUR CRAFT BEERS

La Bionda / La Rossa / La Tipa / La Bianca / La Nera/ La Random

Spina - *scelte del giorno* 1 daily options (33mL) 5

Bottiglia 1 bottle 0,33L 5

VAL DI CORNIA WINES

La Fralluca (Suvereto, 12 km)

Bauci - Toscana Viognier 100% 23

Filemone - Vermentino 100% 19 / 6

Fillide - Toscana Rosso (Sangiovese, Syrah e Alicante Bouschet) 19/ 6

Pitis - selezione di Syrah 32

Gualdo del Re (Suvereto, 12 km)

Eliseo bianco -Costa Toscana Pino Bianco IGT 18 / 6

Eliseo rosso - Rosso Toscano IGT 19 /6

Rigoli (Cafaggio, 14 km)

N'Etrusco (Sangiovese 50%, Merlot 25%, Cabernet 25% - IGT) 19 / 6

L'Assiolo (Merlot 50%, Cabernet S. 25%, Cabernet Franc 25%) 12 mesi 28

Alma Rosè (Sangiovese 100% - IGT) 18

Stradivino (Vermentino 100%) 18 / 6

Prosecco DOCG 16 / 6





SPIRITS & GRAPPA

Organic liqueurs Germandine (Bitter of herbs, lemon verbena, myrtle) 3,50

Tuscan Grappa Rigoli 5

Tuscan Vin Santo 4

Tuscan Gin Tonic 10

Whiskey 5

