

TROMBICCHE MENU



@TROMBICCHE

COVER CHARGE 2€

STARTERS

TAGLIERE DI TROMBICCHE 20€

TUSCAN HAM, TUSCAN SALAMI, FENNEL SALAMI, AND PRIMO SALE CHEESE FROM CAMPORBIANO FARM (SIENA) - (7)

CINTA SENESE HAM 18€

CINTA SENESE HAM AGED 24 MONTHS OR MORE, FROM SEMI-FREE RANGE FARMING

CINTA SENESE "CULATELLO" 18€

CINTA SENESE CULATELLO, FROM SEMI-FREE RANGE FARMING

VEGETABLE GIARDINIERA 5€

HOMEMADE SWEET AND SOUR VEGETABLE GIARDINIERA - (9, 12)

ACCIUGHE SOTTO PESTO 10€

MARINATED ANCHOVIES WITH PARSLEY, TARRAGON, CAPERS, GARLIC, AND CHILI - (4)

CROSTINI NERI 6€

BREAD CROSTINI WITH PORK LIVER - (1, 4, 7)

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TARTARE MADE WITH HEART AND LOVE

10€

MARINATED VEAL HEART SERVED WITH ANCHOVY-FLAVORED BREADCRUMBS -
(1, 4)

OFFAL

STUFFED CHICKEN NECKS WITH GREEN SAUCE

13€

CHICKEN NECKS STUFFED WITH BEEF, POTATOES, HERBS AND SPICES, SERVED
WITH HOMEMADE GREEN SAUCE - (1, 3, 4, 12)

THE PORK MASTER

PORK TONNATO

16€

ROASTED PORK SCAMERITA WITH HOMEMADE TUNA SAUCE AND CAPERS - (3, 4,
10, 12)

MAIN COURSES

TAGLIATELLE WITH "TROMBICCHE" MEAT SAUCE

13.5€

TAGLIATELLE WITH BEEF AND PORK RAGÙ - (1, 3, 7, 9)

PICIO CONDITO

14€

PICI PASTA WITH TOMATO, CELERY, ONION AND MACKEREL, COLD-MIXED,
INSPIRED BY THE "CONDITO", A DISH DEEPLY ROOTED IN SIENA'S CULINARY
TRADITION. - (1, 4, 9, 12)

FUSILLONI WITH AGLIONE AND CAPERS

14€

ORGANIC SENATORE CAPPELLI FUSILLONI FROM MULINO DELLA VAL D'ORCIA
WITH WHITE AGLIONE SAUCE FROM THE VALDICHIANA AND CAPER POWDER -
(1)

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SLICED STEAK

WITH TACTIC SAUCE

20€

SLICED SIRLOIN STEAK SERVED WITH ANCHOVY OIL AND HERB MINCE

CLUB TONGUE

½ 8€

whole 15€

CLUB SANDWICH WITH TONGUE, EGG, TOMATO, LETTUCE AND OUR HOMEMADE SALSA VERDE - (1, 3, 4, 9, 10, 12)

EGGPLANT, TOMATO

AND MELTED CHEESE

14€

OVEN-BAKED EGGPLANT FILLED WITH ITS TOMATO-COOKED FLESH AND SERVED WITH MELTED CHEESE - (6, 7)

SIDE DISHES

LEGUMES

5€

ZOLFINI BEANS, SLOW FOOD PRODUCT FROM AZIENDA AGRICOLA LE FONTACCE (AREZZO)

TUBERS

5€

OVEN-BAKED POTATOES FROM AZIENDA AGRICOLA CAMPORBIANO (SIENA)

VEGETABLES

5€

WHATEVER THE AZIENDA AGRICOLA IL CIPPO (SIENA) PROVIDES

FOR CLEANSING THE PALATE AND FINISHING THE

WINE

CHEESE AVAILABILITY VARIES ACCORDING TO SEASONALITY AND THE NATURAL PRODUCTION CYCLE OF ANIMALS RAISED IN FREE-RANGE OR SEMI-FREE-RANGE CONDITIONS. THE FARM RESPECTS THEIR WELFARE AND THE RHYTHMS OF NATURE - (7)

COW'S CHEESE

4€

POGGIO DI CAMPORBIANO FARM (SIENA).

GOAT'S CHEESE

4€

POGGIO DI CAMPORBIANO FARM (SIENA).

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SELECTION OF SHEEP'S

MILK CHEESES

5€

AZ. AGR. FRATELLI FARINA (SI)

DESSERTS

SPECIALTIES FROM SIENA

WITH VINSANTO

12€

CANTUCCI (1, 3, 6, 7, 8, 10), RICCIARELLI (3, 8), PANFORTE (1, 6, 7, 8, 10),
PANPEPATO (1, 6, 7, 8, 10) AND SWEET WINE

DAILY DESSERT

5€

DRINKS

LARGE WATER (0.75)

2€

HOUSE WINE (0.75)

10€

HOUSE WINE GLASS

2.5€

WINE GLASS OF THE DAY

5-7€

SOFT DRINKS

3€

COKE, LEMON SODA, TONIC WATER

COCKTAIL

5€

BEER

3€

GRAPPA

3.5€

KOMBUCHA

4.5€

SPARKLING AND REFRESHING BEVERAGE, NATURALLY FERMENTED FROM TEA,
RICH IN PROBIOTICS TO SUPPORT YOUR DIGESTION AND BOOST YOUR
IMMUNE SYSTEM

SPECIALTY COFFEE

2€

SELECTION BY DITTA ARTIGIANALE (FLORENCE)

PLATE OF DOP BREAD AND DOP OIL 1.5€

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ALLERGEN LEGEND

1. *Cereals containing gluten (e.g. wheat, rye, barley, oats)*
2. *Crustaceans and products thereof*
3. *Eggs and products thereof*
4. *Fish and products thereof*
5. *Peanuts and products thereof*
6. *Soybeans and products thereof*
7. *Milk and products thereof (including lactose)*
8. *Nuts (e.g. almonds, walnuts, hazelnuts)*
9. *Celery and products thereof*
10. *Mustard and products thereof*
11. *Sesame seeds and products thereof*
12. *Sulphur dioxide and sulphites (in concentrations above 10 mg/kg or 10 mg/l)*
13. *Lupin and products thereof*
14. *Molluscs and products thereof*

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