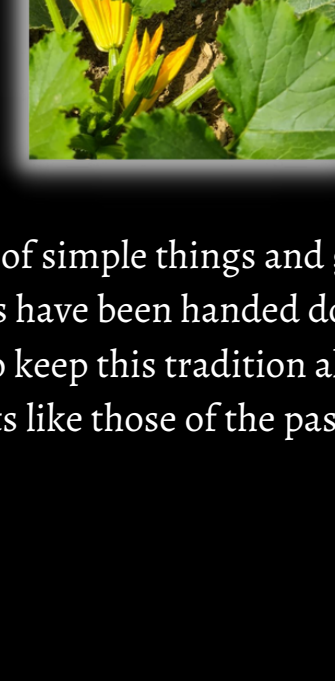
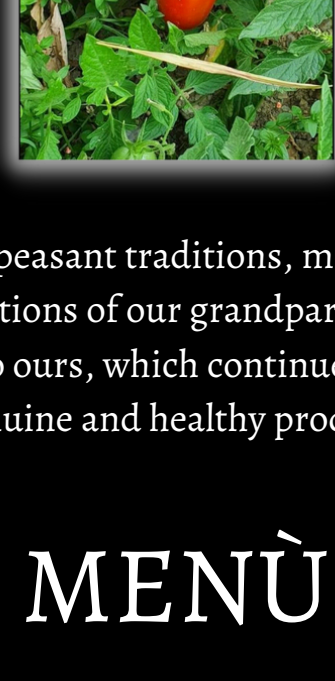
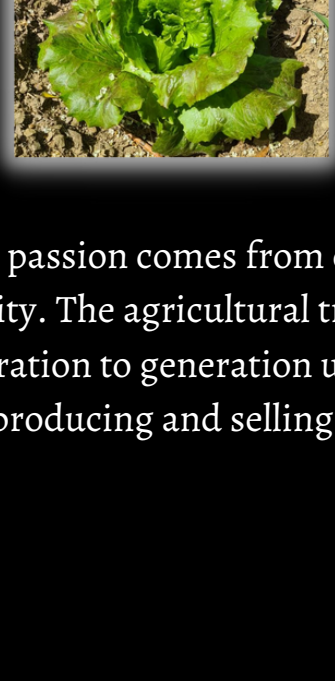




Agriturismo A Casa Nostra



L'agriturismo A Casa Nostra, it is immersed in the green hills of Pistoia, halfway between Florence and Montecatini. The farmhouse boasts a beautiful lawn and a private parking, from which you can admire the view before getting out of the car.



Our passion comes from old peasant traditions, made of simple things and great hospitality. The agricultural traditions of our grandparents have been handed down from generation to generation up to ours, which continues to keep this tradition alive by producing and selling genuine and healthy products like those of the past.

MENÙ



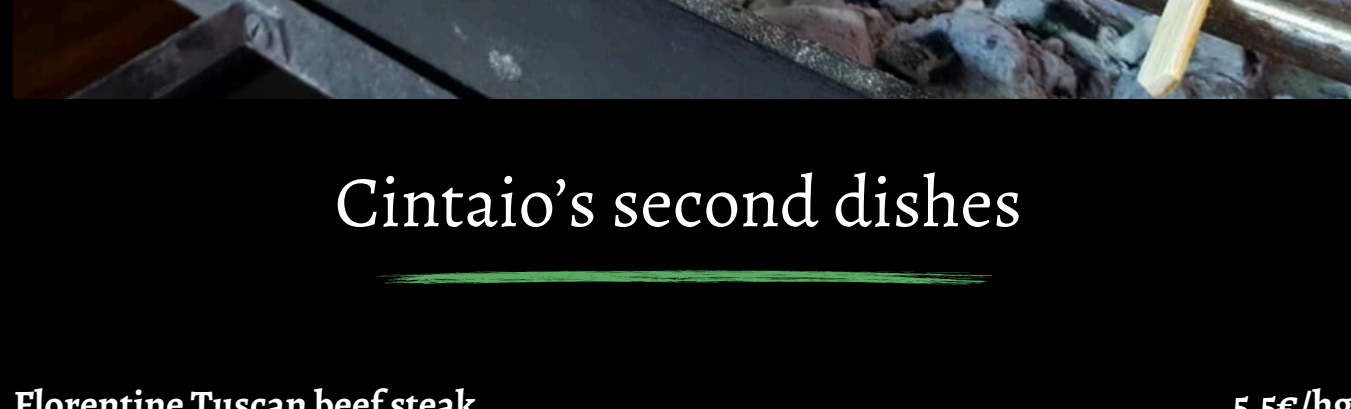
Appetizers

- Chopping board of local cold cuts** 12€
Tuscan raw ham, salame, finocchiona, seasoned sausage and Cinta Senese bacon
- Tuscan raw ham, stracchino cheese and fried pasta** 10€
- Zucchini flan and melted pecorino cream** 7€
- Complete Starter** 15€
Tuscan raw ham, salame, finocchiona, fresh cheese, aged cheese, honey of our production, zucchini flan and pecorino cheese cream, tomato bread soup
- San Jacopo Appetizer** 15€
Tuscan raw ham, Cinta Senese bacon, seasoned sausage, artichoke in oil, lard cream, homemade jacopine bread, tomato bread soup



First dishes

- Tagliatelle with Cinta Senese ragout** 13€
Homemade tagliatelle with Cinta Senese ragout
- 'Spaghetti alla chitarra' with tomatoes and burrata cheese** 13€
'Spaghetti alla chitarra' 'Chelucci Pasta Factory' sautéed with fresh garden tomatoes, basil and burrata cheese
- Quasimodi with duck ragou** 14€
Quasimodi from 'Chelucci Pasta Factory' with duck ragout
- Tagliatelle with fresh truffle** 18€
Homemade tagliatelle sautéed in truffle butter and finished with a fresh truffle of the season
- Raviolo with garden aromas** 13€
Ravioli filled with ricotta and vegetables sautéed with butter and nutmeg or with Cinta Senese ragout



Cintaio's second dishes

- Florentine Tuscan beef steak** 5,5€/hg
- Grilled boneless chicken sliver** 12€
- Tomahawk of grilled Tuscan pork** 18€
- Pork fillet and fried vegetables** 16€
Pork fillet cooked at low temperature and grilled, served with homemade lemon mayonnaise and battered fried vegetables
- Porchetta di casa nostra** 16€
Porchetta di Casa Nostra Homemade porchetta served with roast potatoes
- Carpaccio and sweet and sour vegetables** 16€
Marinated beef carpaccio served cold with sweet and sour vegetables

Side Dishes

- French fries** 6€
- Fresh garden green salad** 5€
- Roasted potatoes sage and rosemary** 5€
- Tomatoes and cucumbers from the garden** 5€



Our Hamburger

- Il Casa Nostra** 17€
Chianina burgers, melted fresh pecorino and Cinta Senese bacon. Served with french fries



Tartare

- La boscaiola** 20€
Tuscan beef tartare, seasoned with truffle oil, accompanied by burrata cheese and fresh seasonal truffle flakes
- L'estiva** 15€
Tuscan beef tartare seasoned with our organic Extra virgin Olive oil and capers, accompanied by fresh green salad and basil



Dessert

- Grandma Graziella's dessert** 8€
Oven-cooked pears in white wine, filled with mascarpone cream and covered with pan-toasted pine nuts
- Vinsanto ice cream with almonds** 8€
Ice cream of the 'Olmechi' ice cream shop with Vinsanto 'Fattoria di Casalbosco', served with crumbled homemade almond biscuits
- Vinsanto 'Fattoria Piccaratico' and homemade almond cantucci** 8€
- Chocolate ice cream from the 'Olmechi' ice cream shop** 8€
- Apple pie and ice cream** 8€
- Oil ice cream from the 'Olmechi' ice cream shop** 8€
The ice cream is made with our organic EVO oil, year of production 2023

- Caffè espresso** 1,5€
- Caffè selezione** 3,0€
- Water** 2,0€
- Cover charge** 2,5€

Allergen chart

(please report allergies and intolerances before ordering)

Local cold cuts *may contain traces of lactose

Raw ham, stracchino cheese and fried pasta *gluten *lactose

Leek flan and pecorino cream *lactose *eggs

Complete starter*may contain traces of lactose (cold cuts) *lactose (cheese) *gluten (tomato soup)

Liver sauce *lactose *fish *celery *sulphurous anhydride and sulphites

Antipasto San Jacopo *gluten (Jacopine and tomato soup) *may contain traces of lactose (cold cuts) *sulfur dioxide and sulfites (artichokes)

Tagliatelle with Cinta Senese ragout *gluten *celery *sulfur dioxide and sulfites

Spaghetti tomatoes and burrata *gluten *lactose

Quasimodi with duck ragout *gluten *celery *sulphur dioxide and sulphites

Tagliatelle with truffle *gluten *eggs *dairy products

Ravioli with garden aromas *gluten *lactose *eggs

Spiedini del Cintaio *dairy products *sulphur dioxide and sulphites

La boscaiola *lactose

Pork fillet and fried vegetables *eggs (mayonnaise) *gluten (batter)

Carpaccio and sweet and sour vegetables *celery *sulfur dioxide and sulfites

French fries *gluten *peanuts

Il Casa Nostra *gluten *sesame seeds *lactose (pecorino) *peanuts (fries)

Pear filled with mascarpone cream*eggs *lactose *sulfur dioxide and sulfites

Almond cantucci *gluten *eggs *lactose *nuts

Vinsanto ice cream *eggs *lactose *sulfur dioxide and sulfites

Chocolate ice cream *eggs *lactose

Apple pie with vanilla ice cream *gluten *eggs *lactose

Oil ice cream *eggs *lactose

