



Osteria C'era una volta...

Starters

tagliere toscano

Prosciutto, salami, finocchiona, capocollo brado, mixed cheeses from the Paterno company, homemade fruit preserve, pappa al pomodoro and homemade mixed pickles (1,7,9,10)

€ 16,00

Antipasto Vegetariano

(1,3,7,9,10)

€ 15,00

Crostini alla vecchia maniera

Fried bread soaked in broth with chicken liver pâté (1,9)

€ 10,00

Gamberi lardellati su Crema di Broccoli*

*Larded prawns on Broccoli cream**

€ 14,00



— First course —

Pappardelle col cinghiale

Egg pappardelle with Senatore Cappelli ancient grain flour and wild boar sauce, hand-cut (1,3,9)

€ 15,00

Gnocchi Ripieni al Ragù di Cinta

Potato gnocchi "with ancient Senatore Cappelli wheat flour", stuffed with goat cheese on Cinta Senese DOP ragù (1,7,9)

€ 15,00

Tagliolini al Sugo di Piccione

Tagliolini "egg pasta with Senatore Cappelli flour" with pigeon sauce (1,3,9)

€ 16,00

Paccheri "mare" *

Paccheri with Senatore Cappelli ancient grain flour and seafood of the day

(1,2,14)

€ 16,00

Zuppa

Seasonal vegetable soup (1,9)

€ 11,00

— *Main course* —

Tagliata di Manzo al Rosmarino con Patate

Rosemary tagliata (cut sirloin steak) with potatoes

€ 18,00

**Pancia di Cinta Senese DOP in C.B.T. Laccati al Miele di
Bosco Affumicata**

Belly of Cinta Senese PDO in C.B.T. Lacquered with Smoked Forest Honey

€ 18,00

**Rostinciana di cinta in CBT con ridotto di birra artigianale e
miele con verdure di stagione**

*Cinta Senese pork ribs with reduced craft beer and honey with seasonal
vegetables*

€ 16,00

Galletto livornese alla griglia con verdure di stagione

Grilled Livorno cockerel with seasonal vegetables

€ 15,00

**Piccione al Vin Santo su Crostone di Pane e Cipolline
Borlettane in Agrodolce (1,8,12)**

Pigeon with Vin Santo on crusty bread and sweet and sour Borlettane onions

€ 22,00

Baccalà Fritto su Crema di Ceci

*Fried cod on chickpea cream **

€ 18,00



Stoccafisso della Pega (4)

Pega was a woman from Castagneto Carducci, whose ritual was stockfish cooking. This recipe is from the 1600s. Eating, said Pega, is of two types, rich and poor. The rich is always good, because it is by choice and abundance and little is asked of the pantry. The poor one turns out so and so, or good, or divine, and for many reason...

€ 18,00



Sides

Patate al forno

Roasted potatoes

€ 6,00

patate fritte*

French fries

€ 6,00

verdure di stagione

Seasonal vegetables

€ 6,00

Insalata mista

Mixed salad

€ 6,00

Children's menù

Lasagna

€ 12,00

Cotoletta di pollo con patatine fritte *

Breaded chicken cutlet with French fries

€ 12,00



Pasta al Pomodoro

tomato's pasta

€ 10,00

————— *Dessert* —————

Torta morbida alla Gianduia (1,3,7,8)

Soft Gianduia cake

€ 6,00

Crema di Ricotta al Liquore del Pastore (1,3,7)

Ricotta cream with Shepherd's Liqueur (1,3,7)

€ 6,00

Tortino alle Pere con Salsa al Cioccolato e Cognac (1,3,7,8)

Pear Tart with Chocolate Sauce and Cognac (1,3,7,8)

€ 6,00

Semifreddo al Pistacchio (1,3,7,8)

€ 6,00

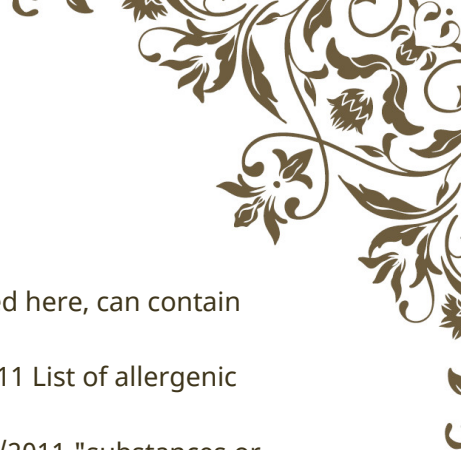
Cantucci e Vin Santo (1,3,7,8)

€ 6,00

Bread and cover charge

€ 2,50






We inform our customers that food and beverages prepared and administered here, can contain ingredients or adjuvants consider allergens by Annex II of Reg. UE n. 1169/2011 List of allergenic ingredients used in this restaurant and present in Annex II of Reg. UE n. 1169/2011 "substances or products causing allergies or intolerances".

1. Cereals containing gluten, i.e. wheat, rye, barley, oat, emmer, kamut, their derivative strains and by-products
2. Crustaceans and products based on shellfish
3. Eggs and by-products
4. Fish and products based on fish
5. Peanuts and peanut-based products
6. Soy and soy-based products
7. Milk and dairy products (lactose included)
8. Fruits in shell, i.e. almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, macadamia nuts or Queensland nuts and their byproducts
9. Celery and products based on celery
10. Mustard and mustard-based products
11. Sesame seeds and sesame seedsbased products
12. Sulphur dioxide and sulphites in concentrations above 10 mg/kg
13. Lupine and lupine-based products
14. Molluscs and products based on molluscs

Information about the presence of substances or products causing allergies or intolerances can be provided by the staff in service and you can consult the relevant documentation that will be given on request.





Osteria C'era una volta...

Osteria C'era Una Volta celebrates the culinary roots of the region by offering traditional dishes revisited with a touch of innovation.

With a deep respect for the environment and a commitment to the quality of local products, we strive to satisfy every palate with authenticity.

We exclusively employ raw materials from zero-kilometer sources, coming from the Etruscan Coast, to ensure an authentic gastronomic experience.

At Osteria C'era Una Volta we believe that the quality of a dish begins with the selection of the best raw materials.

Therefore, we commit to using only fresh, local ingredients sourced from short supply chains.

Every product that enters our kitchen is chosen with care and respect for seasonality and authenticity.

The crisp and colorful vegetables come from surrounding fields, while the meats and cheeses are products of Tuscan artisanal tradition.

Osteria C'era Una Volta complies with the provisions of LRT no. 1036/2005 that regulate the supply of food for people with celiac disease.

Osteria C'era Una Volta does not provide catering services for individuals with celiac disease.

