



## TORRE A CONA

Osteria Torre a Cona hosts you in what were once the Guardian Houses of the Castle of Quona, then the lemon house, which gives access to the centuries-old park of the Villa.

The chefs Maria Probst and Cristian Santandrea choose every day only among the most virtuous Tuscan farmers and producers, the ingredients that speak of our land and of a slow time, between history and nature.

*The drawings on the menu are inspired and designed by Maria Probst.*



# TORRE A CONA

## ANTIPASTI

Fried onion rings, served with  
asparagus and sage

10



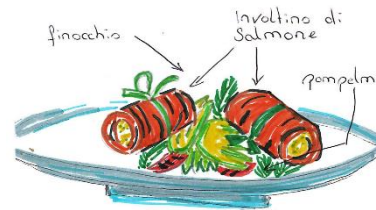
Guinea fowl liver mix flavoured with  
Vin Santo served with  
a spinach flan

12



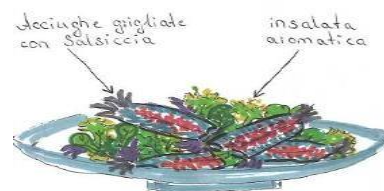
Rainbow trout roll served with  
mixed salad of fennel and  
grapefruit

12



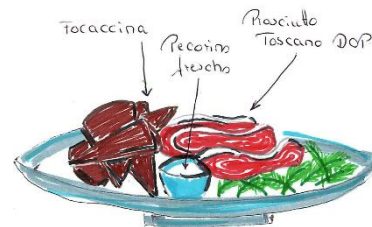
Grilled anchovies garnished with  
sausages, and a mixed salad

12



Focaccia with dry-cured  
Tuscan Ham DOP, fresh  
Pecorino, rocket salad

11



We kindly ask you to inform the front of house staff for any food allergies and / or intolerances.

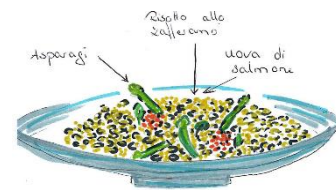


# TORRE A CONA

## PRIMI

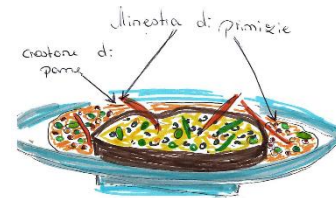
**Risotto flavoured with Safran, served with  
mint, asparagus, salmon roe**

14



**Seasonal vegetables soup, on a crust of  
lightly garlicky brown bread**

13



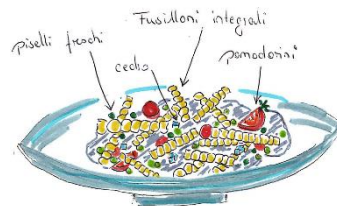
**Homemade Pici flavoured with Fennel  
seeds served with a Tuscan pork ragu,  
breadcrumbs and chili pepper**

15



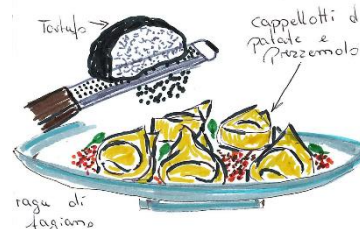
**Whole meal flour fusilli, with blue cheese,  
fresh peas, marinated tomatoes and  
candied citron**

16



**Capellotti filled with potato and parsley,  
served a pheasant ragout and truffle**

16



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# TORRE A CONA

## SECONDI

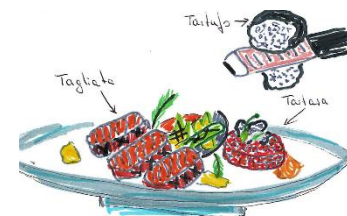
Grilled lamb and sheep served with  
friar's beard and Jerusalem artichokes

25



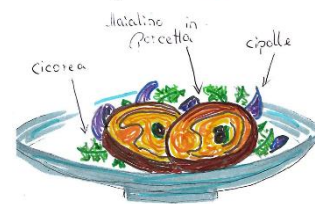
Duo of grilled and tartare,  
Tuscan Maremanna beef  
and spring truffle

27



Tuscan pork in porchetta  
sweet and sour onions and chicory

24



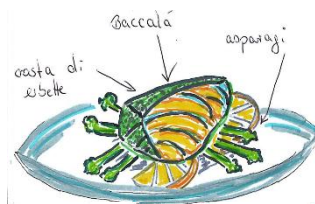
Fried potatoes and vegetables balls,  
with tomato sauce

18



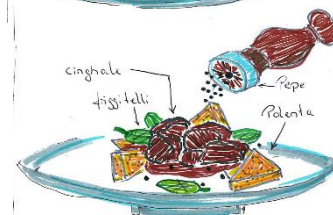
Cod with a bread and herbs crust with  
asparagus

25



Traditional Tuscan wild boar stew  
served with a fried Formenton polenta

24



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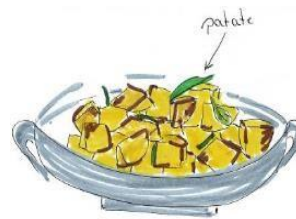


# TORRE A CONA

## CONTORNI

**Roasted Potatoes**

5



**Green salad**

4



**Tuscan beans with olive oil**

6



**Grilled vegetables**

6



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