

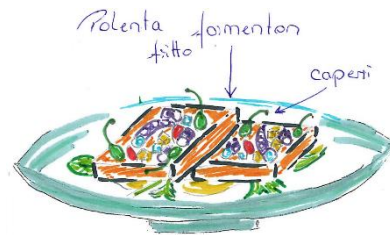


TORRE A CONA

ANTIPASTI

Fried polenta crouton with octopus, capers and olives

13



Selection of fried onions, sage and mushrooms

13



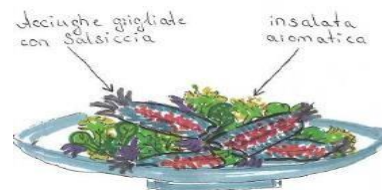
Traditional Tuscan chicken liver served with lentils chips and pickled onions

12



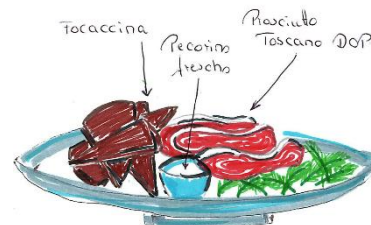
Grilled anchovies garnished with sausages and a mixed salad

13



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

12



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

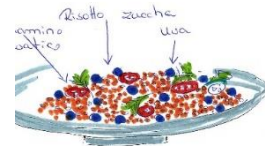


TORRE A CONA

PRIMI

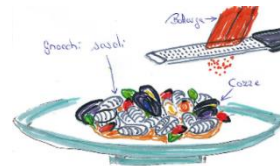
Risotto flavoured with a pumpkin cream, served with sangiovese grapes and wild boar salame

16



Traditional Sardinian gnocchi made with squid ink and served with mussels, clams and bottarga

17



Paccheri with chestnut served with venison, blueberries, olives and orange

18



Homemade picci flavoured with fennel seeds served with Tuscan pork ragu and spicy breadcrumbs

16



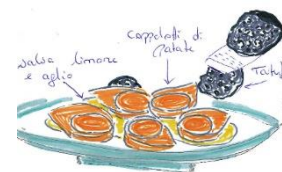
Seasonal vegetables soup, served with lightly garlicky bread

13



Cappellotti filled with potatoes and parsley, served with lemon sauce and truffle

22

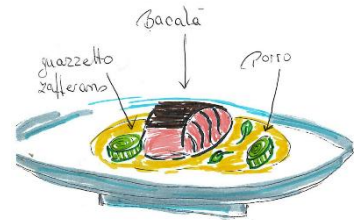




TORRE A CONA

SECONDI

Cod served in a stew with leeks and saffron
27



Duo of grilled and tartare, Tuscan
Maremanna beef
28



Veal cheek, served with topinambur and
seasonal vegetables
25



Chicken with a breadcrumbs and herbs
crust, mash potatoes and truffle
27



Yellow pumpkin squash served with roasted
crispy pumpkin seeds and lime sauce
20



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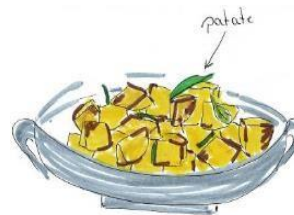


TORRE A CONA

CONTORNI

Roasted Potatoes

5



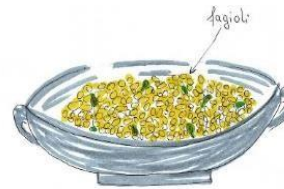
Green salad

4



Tuscan beans with olive oil

6



Grilled vegetables

6



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