

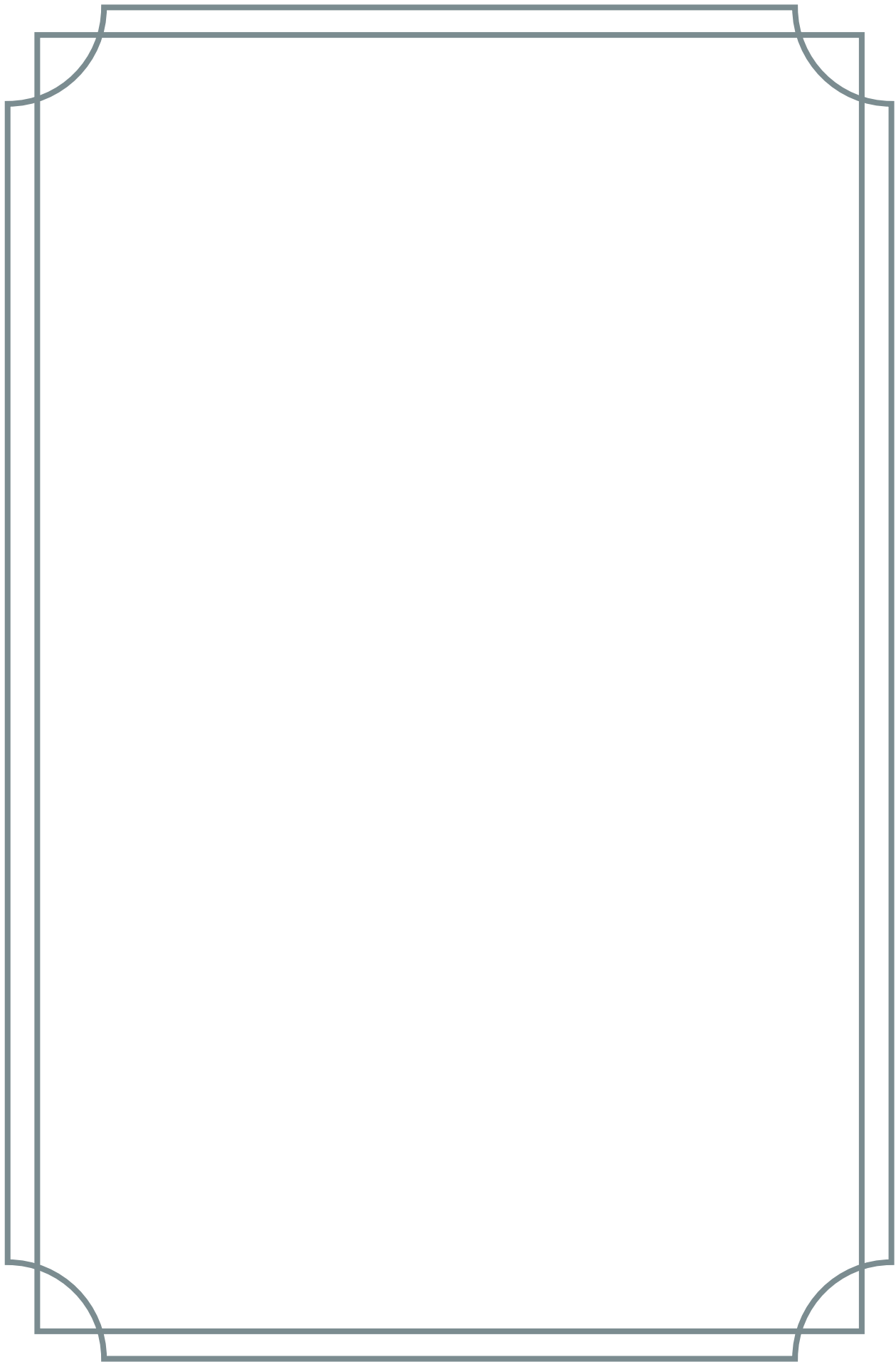


TORRE A CONA

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.



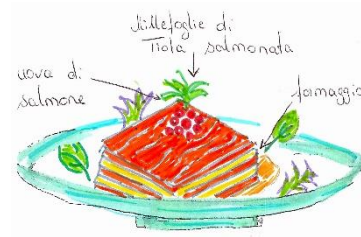


TORRE A CONA

STARTERS

**Millefoglie of salmon trout, creamy
De Magi cheese and salmon roe (3, 5, 12)**

14



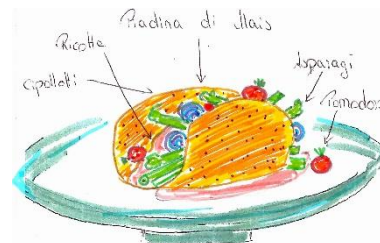
**Chicken liver terrine with Fontesanta
Rosato wine-jelly and brioche bread
(2,3,4,5,9,12,13,14)**

14



**Corn flour flatbread stuffed with
asparagus, fresh onion, cherry tomato and
ricotta cheese (1,5,9,12)**

13



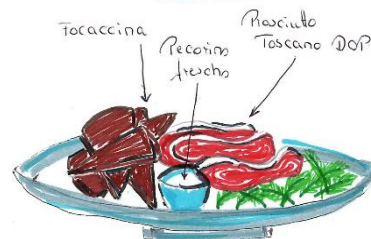
**Grilled anchovies garnished with sausage
on aromatic salad (1,5,9,12)**

14



**Focaccina (flat Tuscan bread) with Tuscan
ham DOP, fresh De Magi Pecorino cheese
and rucola salad (3,9,12)**

13



Please inform the front-of-house staff of any food allergies and/or intolerances.



TORRE A CONA

FIRST COURSES

OUR PASTA IS HOMEMADE

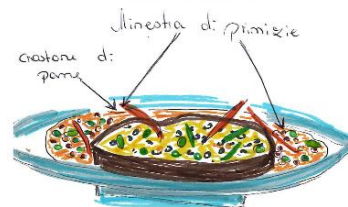
Maremma Risotto with purple cabbage, saffron cream, and mussels (3,4,12,13)

15



Season vegetable soup served on roasted whole wheat garlic bread (3,9,12)

13



Homemade Pici flavoured with fennel seeds served with a Tuscan pork ragu, breadcrumbs and chilli pepper

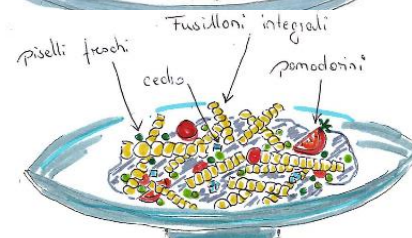
(9,12,13)

16



Paccheri with blue cheese, fresh peas, marinated tomatoes and candied citron (3,9,12)

16



Potatoes gnocchi with wild herbs, garlic fondant sauce and lemon and spring truffle

(3,9,12,14)

18



Tortelli filled with *Finocchiona*, artichokes, and marjoram with spicy pumpkin cream (3,9,13,14)

18



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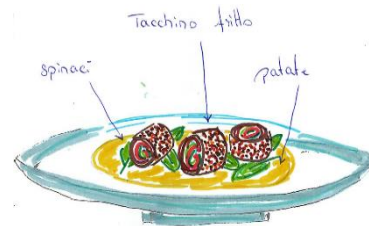
TORRE A CONA

MAIN COURSES

Fried turkey bites with roasted ham, pecorino cheese, potato cream and spinach

(1,2,3,9,12,13,14)

26



Grilled lamb, sautéed friar's beard and artichokes

28



Ossobuco from Maremma veal, Garfagnana corn flour cream and jackdaws with tarragon

26



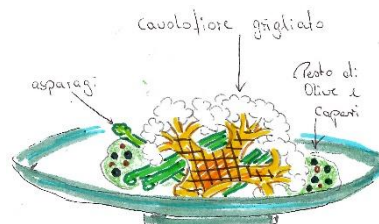
Cod fish croquettes, beans with tomato sauce and fried sage

22



Grilled cauliflower, asparagus and pesto of olives and capers

22



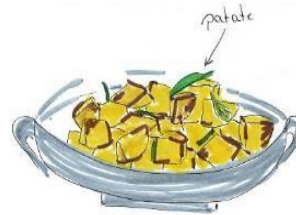
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SIDE DISHES

Roasted potatoes
6



Green salad
5



Tuscan beans
with *Torre a Cona Extra Virgin
Olive Oil*
6



Grilled vegetables
8



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