Hosteria

La Togata

Hosteria La Togata is our little corner of Tuscany – a simple, genuine restaurant where the flavors of tradition meet carefully selected specialties from our land and beyond. At the heart of it all is the Angel family – the same family that has been crafting La Togata Brunello di Montalcino for decades in our cellar in Sant'Angelo in Colle. This is a place that tells our story, where we'll be happy to welcome you for a visit (by reservation) and share the story behind every glass of wine. If you'd like to stay a little longer, we'll open the doors to our suites at B&B La Togata Hotellerie de Charme, designed to make you feel truly at home.

Our menu grows out of a love for seasonal ingredients and a desire to tell the story of our land in every dish. It's intentionally simple – just the way we like it. And if you fall in love with our Brunellos and other wines, you'll find them here or at our winery, where we like to treat old friends especially well.

If you have any allergies, intolerances, or even a special wish, let us know – we love taking care of everyone at our table and will do our best to make your visit truly memorable

BUON APPETITO! JEANNETH ANGEL & FAMILY

STARTERS

Crostini with tomato & basil, ragù, onions, fegatini *(chicken liver pâté)* [1,4,7,9,12]	€	9,00
Prosciutto with figs or melon *(seasonal)*	€	9,00
Caprese *(Buffalo mozzarella with tomato & basil)* [7]	€	12,00
Selection of cured meats from Monte Amiata by Augusto Cerboni and cheeses *(Pecorino di Pienza, fresh and aged)* with Montalcino honey [7]	€	13,00

FIRST COURSES

Tortelli Maremmani with pork ragù "Cinta Senese" [1,3,7,9] / butter and sage [1,3,7]	€	15,00
Tagliatelle with wild boar ragù [1,3,9,12]	€	16,00
Gnocchi with gorgonzola sauce [1,3,6,7,10]	€	15,00
Tagliolini with mushrooms [*,1,3,7] *(seasonal, fresh or frozen)*	€	16,00
Pici with white ragù [1,3,9]	€	14,00
Spaghetti with clams [1,14] *(Thursday/Friday)*	€	18,00

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MAIN COURSES

Slow-stewed wild boar pork* with black olives	€	18,00
Sliced beef with arugula, cherry tomatoes e parmesan shavings [7]	€	22,00
Beef filet, grilled / with cognac sauce [12]	€	25,00
Rib-eye steak, grilled	al kg / €	50,00
Fiorentina T-bone steak, grilled	al kg / €	60,00
Mixed grill platter *(pork ribs, Italian pork sausages)*	€	15,00
Tomino cheese pan-seared, wrapped in grilled zucchini [7]	€	15,00
Grilled fish of the day [4] *(Thursday/Friday)*	€	22,00

SIDES

Beans in tomato sauce with Tuscan olive oil	€	6,00
Mixed salad	€	5,00
Roast potatoes with rosemary	€	5,00
Grilled vegetables	€	5,00
Spinach* sautéed with butter and a touch of peperoncino [7]	€	5,00

DESSERTS

Tiramisù [1,3,7] *(homemade by our chef Veronica)*	€	9,00
Zuppa inglese [1,3,7,12] *(homemade by our chef Veronica)*	€	9,00
Cantucci *(homemade by our chef Veronica)* with Vin Santo [1,3,7,8,12]	€	8,00

Cover charge and bread	€	3,00

***Allergens**: full list on the back of the menu and at the register; please ask the staff for any clarification.*

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Lista Allergeni / Allergen List (Reg. UE 1169/2011)

#	Allergeni (IT)	Allergen (EN)
1	Cereali contenenti glutine (grano, farro, orzo, avena, segale, kamut)	Cereals containing gluten
2	Crostacei	Crustaceans
3	Uova	Eggs
4	Pesce	Fish
5	Arachidi	Peanuts
6	Soia	Soybeans
7	Latte (incl. lattosio)	Milk (incl. lactose)
8	Frutta a guscio (mandorle, nocciole, noci, pistacchi, ecc.)	Nuts
9	Sedano	Celery
10	Senape	Mustard
11	Semi di sesamo	Sesame seeds
12	Anidride solforosa e solfiti (> 10 mg/kg)	Sulphur dioxide & sulphites
13	Lupini	Lupin
14	Molluschi	Molluscs

** Raw material frozen at origin, or fresh product blast-chilled to −18 °C and then defrosted. Detailed information available on request.*