

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.*

*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 fresh tomato & basil, salsa verde, onions, fegatini <sup>1,3,4,7,9,12</sup> .....	€ 10,00
Tuscan prosciutto and melon.....	€ 12,00
Buffalo mozzarella with fresh tomato & basil <sup>7</sup> .....	€ 13,00
Selection of cured meats ( <i>from Monte Amiata by Augusto Cerboni</i> ) with fresh and aged pecorino ( <i>Azienda Vergelle</i> ) and Montalcino honey <sup>7</sup> .....	€ 15,00
Selection of cheeses <sup>7</sup> ( <i>Azienda Vergelle</i> ) with Montalcino honey, fig jam and red onion sauce with Modena IGP balsamic vinegar .....	€ 22,00
Seafood salad <sup>2,9,14</sup> ( <i>Thursday to Sunday</i> ).....	€ 18,00

### **FIRST COURSES**

Tortelli Maremmani filled with ricotta cheese and spinach with ragù “Nero di Maremma” pork <sup>1,3,7,9,12</sup> / butter and sage <sup>1,3,7</sup> .....	€ 16,00
Tagliatelle with wild boar ragù <sup>1,3,9,12</sup> .....	€ 18,00
Gnocchi / tagliolini with gorgonzola sauce <sup>1,3,6,7,10,13</sup> .....	€ 16,00
Pici with white ragù <sup>1,3,9,12</sup> .....	€ 16,00
Spaghetti of Tuscan wheat “Cappelli” with clams <sup>1,14</sup> ( <i>Thursday/Friday</i> ).....	€ 19,00
Linguine with lobster <sup>*1,2</sup> ( <i>approx. 25-minute wait</i> ) .....	€ 25,00



**MAIN COURSES**

Slow-stewed wild boar pork* with black olives <sup>12</sup> .....	€ 18,00
Sliced beef with arugula, cherry tomatoes and parmesan shavings <sup>7</sup> .....	€ 22,00
Grilled Tuscan sausages ( <i>from Monte Amiata by Augusto Cerboni</i> ) .....	€ 16,00
Beef filet, grilled / with cognac sauce <sup>7, 12</sup> .....	€ 25,00
Fiorentina T-bone steak, grilled .....	al kg / € 65,00
Tomino cheese pan-seared, wrapped in speck / zucchini <sup>7</sup> .....	€ 16,00
Grilled jumbo shrimp* skewers with lime and pink pepper mayonnaise <sup>2,3,4,6,10</sup>	€ 22,00
Grilled fish of the day <sup>4</sup> ( <i>Thursday/Friday</i> ).....	€ 24,00

**SIDES**

Beans “all’Uccelletto” in tomato sauce with Tuscan olive oil .....	€ 7,00
Mixed salad .....	€ 6,00
Crispy Potatoes* with rosemary.....	€ 6,00
Caponata (mixed vegetables, potatoes, raisins and pine nuts) <sup>8,9,12</sup> .....	€ 8,00
Spinach* sautéed with butter and a touch of peperoncino <sup>7</sup> .....	€ 6,00

**HOME-MADE DESSERTS**

*(Subject to availability)*

Signature tiramisù <sup>1,3,7</sup> .....	€ 9,00
Panna cotta <sup>7</sup> / Cheesecake <sup>1,3,7</sup> with mixed berries / chocolate / caramel <sup>7</sup> .....	€ 9,00
Chocolate caprese cake served with fiordilatte ice cream <sup>1,3,6,7,8</sup> .....	€ 9,00
Traditional Cantucci served with Vin Santo <sup>1,3,7,8,12</sup> .....	€ 8,00
Cover charge and bread <sup>1</sup> .....	€ 3,00

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



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

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

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