

# OíO al Poggiolo menù dell'estate

Let's get started...

OíO platter for two (€20) includes:

Fava bean stew sample  
Eggplant parmesan  
Radicchio with balsamic vinegar  
Caponata  
White beans  
Chopped liver toasts  
Baked ricotta  
Tuscan tomato 'pappa'

Mixed cold cuts and fruit ~ €10

Tuscan pecorino cheese with jams ~ €8

Tuscan tomato 'pappa' ~ €6

Sieneese prosciutto with Melon ~ €8

Wild boar sausage and artichokes in olive oil ~€10

Raw vegetable platter with fried 'fossa' aged cheese ~ €10

OíO's delicious fried platter:

Onions, sweet peppers, artichokes, zucchini flowers,  
strawberries and porcini mushrooms. ~ €10

On to the pasta dishes: ~ €10

Gnocchi in special goose sauce

Cheese and spinach dumplings with salted butter and sage

Hand-rolled pasta with 'crumbs'

Giant ravioli stuffed with salt cod, broccoli rabe and beans

Tagliatelle with fava beans and pork jowl

Ravioli with eggplant and buffalo mozzarella filling

Ravioli with potato and porcini mushroom filling

And THEN... the main course ~ €16

Fried cutlet with cherry tomatoes and rocket

Tagliata (sliced London broil) with choice of

Gorgonzola and walnuts

Radicchio and balsamic vinegar

Rocket and shavings of grana-padano cheese

Olive oil and rosemary

Porcini mushrooms

Lard and truffles

Florentine T-bone steak (€40 kg)

Fried salt cod with coal-baked potatoes

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Pork delight  
Stuffed rabbit with sautéed greens

Sesame-crusted seared Tuna 20€  
swordfish at toscany style 20€

On the side....~€5

Mixed summer salad  
Potatoes ala OíO  
Classic Tuscan?? white beans

Cover charge - €2 per person

Dessert time... ~ €8 includes a glass of  
dessert wine

Chocolate flan  
Caramel flan  
Pastry basket filled with custard and fruit  
Pear and pecorino cheese torte  
Chantilly cream in millefeuille  
Tiramisù  
Fresh seasonal fruit platter

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