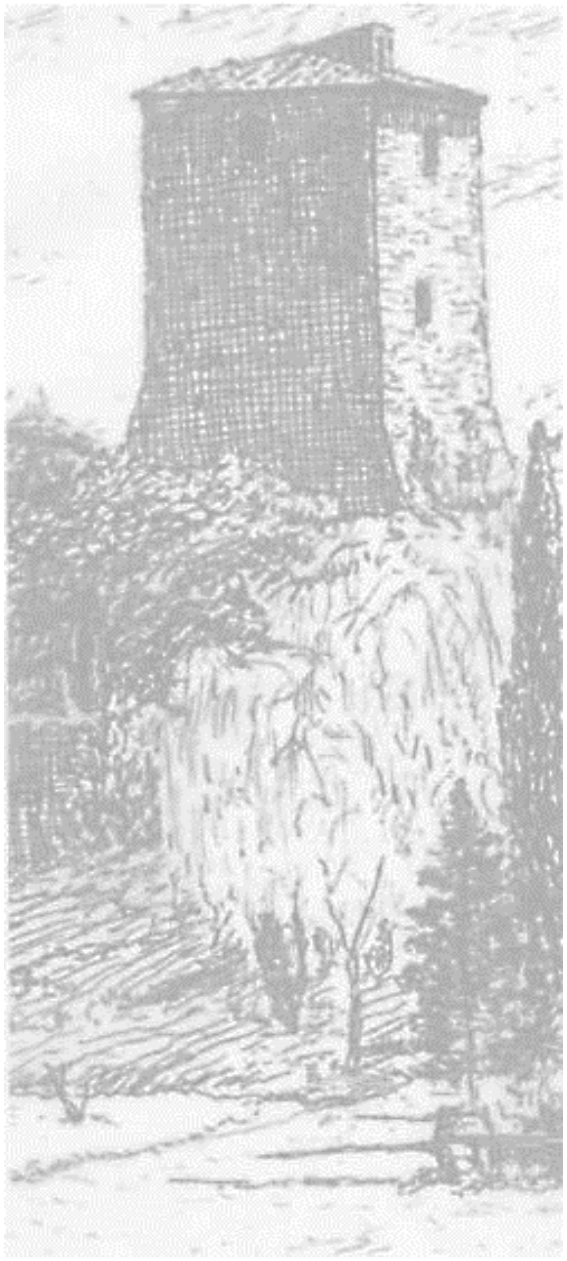


Ristorante La Casaccia
Hapimag Resort Tonda

Welcome

In Tuscany with Dolce Vita

Tradition, simplicity and love of the land: these are the basic ingredients of the cuisine at La Casaccia restaurant. Local and seasonal products, accompanied by the wines of our hills, blend perfectly in the natural frame of our terrace.
Pull the plug and let yourself be taken on this journey from the first bite, taste authentic Tuscany with us.

Chef : Ferdinando Buonocore

Legend to symbols

* Potential frozen ingredients

1 Cereals containing gluten
2 Shellfish
3 Egg
4 Fish
5 Peanut
6 Soy
7 Milk
8 Nuts
9 Celery
10 Mustard
11 Sesame
12 Sulfur dioxid
13 Lupine
14 Bivalve shellfish

In case of specific allergies, please ask the personnel

Cover Euro 2,70 - No charge till 6 years

Gluten-free

Crostini and Bruschetta available with gluten-free bread.

Spaghetti and Penne for pasta dishes.

Please ask the waiter about the sauces.

SPECIAL MENU WITH FRESH TRUFFLE

Beef carpaccio with fresh truffle	28.00
Fried egg with fresh truffle 7	16.00
 Home made tagliolini with fresh truffle */1/3/7	26.00
Beef fillet with fresh truffle	44.00
Beef tagliata with fresh truffle	36.00

APPETIZERS

	Antipasto La Casaccia with cold cuts , croutons and truffle cheese*/1/7	15.00
	Beef tartare with sauces on crispy herb bread 1/3/4/7/10	14.00
	Fried pumpkin flowers filled with mozzarella and ricotta 1/3/7	12.00
	Mixed Tuscan crostini 1/7/12	10.00
	Bruschetta 1	8.00
	Ham and melon	10.00
	Caprese with Buffalo Mozzarella, tomatoes, basil and oregano 7	12.00
	Large mixed seasonal salad 3/4/7	13.00
	Eggplant gratin with parmesan cheese 1/3/7	13.00
	Octopus on mashed potatoes and crunchy chicory */7/14	16.00
	Shrimps sauteed with garlic */1/2	16.00
	Big plate of mussels sauteed in Vernaccia wine and with garlic bread 1/12/14	14.00

PASTA DISHES

Home-made pappardelle noodle with wild boar meat sauce */1/3/9/12	14.00	½ 10.40
Home-made Ravioli with fresh tomato sauce*/1/3/7	13.50	
Home-made Tagliatelle with porcini */1/3/7/12	15.00	½ 10.90
Garganelli pasta with Tuscan meat sauce */1/3/9/12	12.00	½ 9.40
Pici with cheese and black pepper/1/7	12.00	½ 9.40
Pici with Tuscan garlic “aglione”, tomato sauce and breadcrumbs 1/12	12.00	½ 9.40
Lasagne */1/3/7/12	12.00	
Risotto with porcini mushrooms */7/12	15.00	½ 10.90

The Chef Ferdinando recommends



Gnocchetti with gorgonzola cheese and walnuts */1/7/8 — 14.00 — ½ 10.40

Spaghetti with fresh mussels and clams 1/14 — 15.00 — ½ 10.90

The Chef Ferdinando recommends

Calamarata noodle with tuna, tomato confit, peppermint and capers */1/3/4/12 — 17.00 — ½ 11.40

SOUPS

 	Ribollita, bread soup with vegetables and white beans 1/9	12.00
	Pappa al pomodoro, Tuscan bread soup with tomatoes and ricotta cheese quenelle 1/7	13.00

MEAT DISHES

Beef tagliata with porcini and salted pink onion */12	27.00
Beef tagliata with rocket and parmesan 7	25.00
Mixed grilled meat	24.00
Veal escalope with porcini */7/12	20.00
Veal escalope with lemon sauce 7	18.00
Pork tenderloin with wild herbs and Colonnata cured pork lard on roasted red radicchio and Chianti reduction sauce 12	20.00
Grilled beef fillet	29.00
Beef fillet with green pepper 7/12	30.00

Tuscan fried chicken, rabbit and vegetables 1/3	17.00
Wild boar stew on Tuscany style 8/9/12	18.50

The Chef Ferdinando recommends

Grilled lamb cutlet with chicory *	22.00
Bistecca Fiorentina for 2 pax	60.00/kg

Vegan burger */1/6/9/10	14.00

FISH DISHES

Grilled sea bass 4	21.50
Oven baked sea bream with season vegetables 4/9/12	24.00

The Chef Ferdinando recommends

Tuna steak */4	25.00

Grilled fishes with large shrimps, tuna, salmon and calamari */4/14	26.00
Salmon slice au gratin with aromatic herbs, cherry tomatoes confit and crispy chicory *	22.00

SIDE DISHES

Roasted potatoes with rosemary	6.00
French fries *	6.00
Mixed grilled vegetables in garlic and chili olive oil	11.00
Oven roasted vegetables 9	8.00
White beans „all'uccelletta" in tomato sauce with sage and garlic	6.00
Buttered spinach */7	6.00
Lemon spinach *	6.00
Mixed salad	6.00
Noodle 1 / Rice	5.50