

A fulfilled desire

Osteria Uno Uno Due Sei

1 1 2 6

*Wine, oil, and all the products that the land of Cinciano generates and produces,
are now translated into contemporary dishes and unique character.*

*Alberto and Sara
manage to combine the taste of the good with the art and tradition
that distinguishes the Farm Cinciano.*

*What is proposed
in Osteria 1 1 2 6
is something that goes beyond the pleasures of the table.*

*It does give body to an emotion complex to describe,
but that comes to life as soon greeted with the simple elegance of our
Gioia
and take your place at our table, in a magical as that
the Farm Cinciano.*



‘ Uno Uno Due Sei ‘

*We always love and passion in what we do every day
We personally select fresh produce, supply chain and organic
carry forward thinking and our philosophy of healthy cooking,
our experience has led us to use
new cooking techniques and conservation to preserve and enhance
the organoleptic characteristics of a healthy and genuine.*

*In accordance with the provisions of the CEE Reg. 1169/2011,
we inform you that in the dishes of our menu may be present all allergens.
We encourage you, before you make your order to inform us of any allergies or intolerances
in order to best meet its needs.*

Is available, on request, a list of courses with related allergens



CINCIANO TASTING MENU

Turkey, tomatoes and parsley

Turkey with green sauce, confit tomatoes and mustard

Rice and vegetables

*Carnaroli 'Reserve' creamed with Cinciano EVO,
with raw and cooked seasonale vegetables*

Pork, gazpacho and green beans

Pork ribs in bread crust with gazpacho and green bean salad

Vin Santo and Cantucci

*Creme brûlé flavored with our Vin Santo,
Coupled with cantucci ice cream*

€ 38,00

Wine Tasting Cinciano

Cinciano Bianco IGP

Cinciano Gotifredo Rosé IGP

Cinciano Chianti Classico DOCG

Vin Santo di Cinciano

€ 12,00

*. The division of the menu for one or more components of the table,
It costs an additional € 20.00 per person and € 6.00 for each serving.*



TUSCAN CLASSICS

I Salumi

Artisanal salami and of Gray Pig

€ 12.00

“La Fiorentina”

Local T-Bone with our roasted potatoes

€ 4,5 Hg

I Formaggi

Selection of traditional and Biological cheese of sheep

€ 12.00

STARTER

Crispy “Panzanella”, vegetables and basil

Panzanella salad, with crispy vegetables and basil ice cream

€ 12, 00

Chianina, Chianti Classico and Mayonnaise

*Marinated beef carpaccio in Cinciano Chianti Classico
and pink pepper mayonnaise*

€ 14, 00

Turkey, tomatoes and parsley

Turkey with green sauce, confit tomatoes and mustard

€ 13, 00

Codfish , peache and truffle

Cooking oil codfish, peach salad and black summer truffle

€ 16.00



FIRST DISH

Beans, kidney, beers and ginger
Perlina Bean Cream,
kidney of veal cooked in beer and ginger oil

€ 13, 00

Rice and vegetables
Carnaroli 'Reserve' creamed with Cinciano EVO,
with raw and cooked seasonale vegetables

€ 14, 00

Pici, potatoes and bacon
Pici handmade with creamed potatoes and crispy bacon

€ 14, 00

Ricotta cheese, chard and zucchini
"Gnudi" of ricotta and chard, with zucchini and herbs

€ 13, 00



SECOND DISH

Codfish, peppers and onions

Fillet of codfish and roasted peppers with sweet and sour onion

€ 18, 00

Quail, potato, egg and paté

Wild quail of Boscona, his egg and paté with rosemary potato

€ 18,00

Pork, gazpacho and green beans

Pork ribs in bread crust with gazpacho and green bean salad

€ 18, 00

“Parmigiana” eggplant

Grilled eggplant, tomato, olives and capers puree with parmesan fondue and thyme

€ 18, 00



DESSERT

Vin Santo and Cantucci

*Creme brûlée flavored with our Vin Santo,
coupled with cantucci ice cream*

€ 7,00

Chocolate, orange and amaretto

*Dark chocolate semifreddo and amaretto
With orange sauce and crumble*

€ 8,00

Pastry, lemon and robiola cheese

Pastry with lemon cream and fresh cream cheese

€ 8,00

Pears, walnuts and caramel

Bavarian pears, walnuts bisquit and salty caramel

€ 8,00

Cantucci and Vin Santo

Traditional biscuits served with our Vin Santo

€ 6,00

