

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

Tongue, turnips and anchovies

Veal tongue, bitter - sweet turnip and anchovies

Rice, black cabbage, cinta and bergamot

Carnaroli 'Riserva' risotto with black cabbage,
lard of Cinta Senese and bergamot

Codfish, broccoli, almonds and raspberries

fillets of cod, broccoli, almonds
and raspberries

Vin Santo and Cantucci

Creme brulé 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

To share the menu you pay 20€ extra for person



TUSCAN CLASSICS

I Salumi

Artisanal salami and of Gray Pig

€ 12.00

“La Fiorentina”

Local T-Bone with our roasted potatoes

€ 45/Kg

I Formaggi

Selection of traditional and Biological cheese of sheep

€ 12.00

STARTER

Tongue, turnips and anchovies

Veal tongue, bitter - sweet turnip and anchovies

€ 12,00

Chianina, Chianti Classico and mayonnaise

Beef carpaccio marinated in Chianti Classico marc
and pink pepper mayonnaise

€ 14,00

Carbonara egg

marinated yolk, “cacio e pepe” mousse
and crispy pork cheek

€ 13,00

Sheep cheese, pumpkin and mushrooms

Grilled “Stracchino” cheese with pumpkin puree
and mushrooms under oil

€ 14.00



FIRST DISH

Beans, onion and parmesan
Borlotti cream, onion from Certaldo
and roasted parmesan skins

€ 13.00

Rice, black cabbage, cinta and bergamot
Carnaroli 'Riserva' risotto with black cabbage,
lard of Cinta Senese and bergamot

€ 14.00

Fresh pasta, lamb and artichokes
Trenette homemade,
with lamb ragout, leeks and artichokes

€ 14.00

Bread, tripe and turnip greens
Crispy bread lasagna, with spicy stomach
and green vegetables

€ 14.00



SECOND DISH

Codfish, broccoli, almonds and raspberries
fillets of cod, broccoli, almonds
and raspberries

€ 18,00

Pheasant, chicory and dried fruit
Local pheasant, breast and thigh,
with chicory salad

€ 22,00

Piglet, escarole and apricots
Casentino piglet, slice and liver,
with braised escarole and dried apricots

€ 18,00

Chickpeas, potatoes and vegetables
Chickpeas and potatoes burgers
with crunchy vegetables and parmesan chips

€ 18,00



DESSERT

Vin Santo and Cantucci

Creme brulè flavored with our Vin Santo,
coupled with cantucci ice cream

€ 7,00

“Zuppa Inglese”

Sponge cake, cream, chocolate and alchermes

€ 8,00

Carrots, almonds and thyme

Carrot and almond cake with thyme ice-cream

€ 8,00

Sweet Cinciano

Fondant pudding, ice cream with EVO from Cinciano
and grape sauce

€ 8,00

