

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'

Ricotta, zucchini, tomatoes and onion

Bavarian sheep's milk ricotta with marinated zucchini,
confit tomatoes and sweet and sour onion from Certaldo

Camaroli, saffron and duck

Risotto Brulè creamed in the EVO of Cinciano,
with saffron in pistils and wild duck ragù

Guinea fowl, mortadella, agretti and livers

Guinea fowl stuffed with pistachio and mortadella,
With agretti salad and liver sauce

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 Riserva DOCG

Vin Santo di Cinciano

€ 12,00

To share the menu you pay 20€ extra for person



CHILDREN MENU

Artisan Pasta with

Extra virgin olive oil from Cinciano 6.00 €

Tomato 10.00 €

Chianina beef ragout 12.00 €

Local meat

Beef Burger 14.00 €

with potatoes

Chicken burgers 14.00 €

with potatoes

Vanilla and chocolate Ice cream 5.00 €

Full menu 3 course

€ 25.00



TUSCAN CLASSICS

I Salumi

Artisanal salami of Gray Pig

€ 12.00

“La Fiorentina”

Local T-Bone with our roasted potatoes

€ 45/Kg

I Formaggi

Selection of traditional and Biologic cheese of sheep

€ 12.00

STARTER

Potatoes, asparagus and quail eggs

Mixing potatos with asparagus and quail eggs

€ 13, 00

Chianina, bread and capers

Smoked Chianina tartar,
capers bread crumbs and sauces

€ 14, 00

Chickpeas, eggplant and chard

Crepes of chickpea flour
stuffed with eggplant and chard and their creams

€ 12.00

Ricotta, zucchini, tomatoes and onion

Bavarian sheep's milk ricotta with marinated zucchini,
confit tomatoes and sweet and sour onion from Certaldo

€ 12, 00



FIRST DISH

Chicklings, spinach and bottarga

Chicklings soup, spinach, and dry fish eggs

€ 13, 00

Carnaroli, saffron and duck

Risotto Brulè creamed in the EVO of Cinciano,
with saffron in pistils and wild duck's ragù

€ 15, 00

Potatoes, parsley, bacon and lemon

Malfatti of potatoes, parsley with knife,
crispy gray bacon and candied lemon

€ 14, 00

Spagetti, charcoal, sweetbread and sesame

Artisan spaghetti, charcoal, sweetbread and sesame

€ 13, 00

SECOND DISH

Cod fish, tomato, bread and olives

Codfish fillet in cook in oil 62 ° local tomato puree,
“pancotto” and olives

€ 18, 00

Kid, fava beans and robiola

Kid on the spit with herbs, fava beans and his robiola cheese

€ 18, 00

Guinea fowl, mortadella, agretti and livers

Guinea fowl stuffed with pistachio and mortadella,
with agretti salad and liver sauce

€ 18, 00

Lettuce, turnip, anchovies and pecorino cheese

Roasted romaine lettuce, cheese, pepper and anchovies
with turnip and tarragon

€ 16, 00



DESSERT

Vin Santo and Cantucci

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

€ 7,00

Saffron, pepper and red fruits

Soft saffron cake, pepper biscuit and red fruit ice cream

€ 8,00

Cocoa, licorice and yogurt

Cocoa shortbread, liquorice cream and yogurt ice cream

€ 8,00

Fruit and almonds

Fruit in our syrup, almond crumbles and fruit sorbet

€ 8,00

Cantucci biscuits and Cinciano sweet wine Vin Santo

€ 6,00

