

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‘

Contemporary traditional cuisine

Every day we select fresh and organic products,
Paying attention to the whole supply chain.

Our philosophy, is directed towards healthy and new cooking techniques to
preserve and enhance all the organoleptic characteristic.

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'

It is possible to order gluten free or vegetarian

Burrata, green beans and peanuts

Smoked burrata cheese, green beans salad and peanuts

Pennette, peas, buffalo and pork

Artisanal Penne , peas cream, Buffalo cream cheese and porchetta

Vin Santo and Cantucci

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

€ 30.00

Cod, tomato, melon and lime

Raw codfish with tomato panzanella salad, melon and lime

Carnaroli, tomato and Parmigiano Reggiano

Risotto creamed with EVO of Cinciano,
with Bio Tuscan tomato and Parmigiano Reggiano fondue

Pork, gremolada and potatoes

Sliced pig from casentino with "gremolada" sauce and potato salad

Yogurt, mango and almonds

Semifreddo with yogurt, mango sauce and crunchy almonds

€ 38.00

Wine pairing of our production

€ 12.00

You can share the menu € 20 extra for person



CHILDREN MENU

Artisan Pasta with

Cinciano Extra virgin olive oil	€ 6.00
Tomato sauce	€ 10.00
Chianina beef ragù	€ 12.00

Tuscan meat

Beef Burger with potatoes	€ 14.00
Chicken burger with potatoes	€ 14.00

Dessert

Vanilla and chocolate Ice cream	€ 5.00
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Full menu 3 courses	€ 25.00
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TUSCAN TRADITION

Salumi

Artisanal and Gray Pork salami

€ 12.00

“La Fiorentina”

Local T-Bone with roasted potatoes

€ 45/Kg

Cheese

Selection of traditional and organic sheep cheese

€ 12.00

STARTER

Cod, tomato, melon and lime

Raw codfish with tomato panzanella salad, melon and lime

€ 13,00

Chianina, Timo and Tabasco

Chianina beef tartar, thyme, tabasco and hand made sauces

€ 14,00

Chicken and vegetables

Free-range chicken salad, with pickled vegetables

€ 13.00

Burrata, green beans and peanuts

Smoked burrata cheese, green beans salad and peanuts

€ 12,00



FIRST COURSE

Vegetables and seeds

Vegetable puree, Cinciano extra virgin olive oil with toasted seeds
€ 10,00

Camaroli, tomato and parmigiano reggiano

Risotto creamed with EVO of Cinciano,
with Bio Tuscan tomato and Parmigiano Reggiano fondue
€ 13,00

Ravioli, eggplant and spring onion

Ravioli with herbs, roasted eggplants, rocket and spring onion
€ 14,00

Pennette, peas, buffalo and pork

Artisanal Penne , peas cream, Buffalo cream cheese and porchetta
€ 12,00

SECOND COURSE

Cod, zucchini, ginger and sage

Fillet codfish in cooked in oil 62°, marinated zucchini, sage and ginger
€ 18,00

Beef, green beans and tomatoes

Grilled Beef Sirloin, green beans and Roasted Tomatoes
€ 18,00

Rabbit, beer and peppers

Roasted rabbit in dark beer with peppers
€ 18,00

Pork, gremolada and potatoes

Sliced pork with "gremolada" sauce and potato salad
€ 18,00



DESSERT

Vin Santo and Cantucci

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

€ 7,00

Yogurt, mango and almonds

Semifreddo with yogurt, mango sauce and crunchy almonds

€ 8,00

Matcha tea, rice and black sesame

Matcha tea cream, rice biscuit and sesame ice cream

€ 8,00

Fruit and almonds

Fruit hand made syrup, almond crumbles and fruit sorbet

€ 8,00

Cantucci biscuits and Cinciano Vin Santo

€ 6,00

