

[www.osteriadelmerlo.it](http://www.osteriadelmerlo.it)



*Menu*

ENGLISH

*Our restaurant  
offers an express cuisine;  
for some dish is required  
a waiting of few minutes.  
Thanks for your patience.*

*Elisa and Daniele*

## *Side Dishes*

Roasted potatoes	€ 4,00
Green salad or mixed salad	€ 4,00
Pumpkin flan	€ 6,00
Steamed turnip greens pan-fried with oil, garlic and hot pepper	€ 4,00
Endive salad with orange and blueberry	€ 4,00
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Bread and cover charge	€ 2,00
Our waters	€ 2,00

### *78° Menù*

We use only olive oil from the following farm:

Azienda Agricola "Tre Case" • Cetona (SI)  
Azienda Agricola "Ferlaino" • Cetona (SI)  
Azienda Agricola "Podere Gamberaio" • Cetona (SI)  
Azienda Agricola "Borgo Vaseppi" • San Casciano dei Bagni (SI)  
Azienda Agricola "La Sovana" • Sarteano (SI)  
Az. Agr. "Terra Quercus" di Francesco d'Alessandro • Sarteano (SI)  
Azienda Agricola "Fattoria di Bonaldo" • Chianciano Terme (SI)

## *Second Course*

Tagliata (sliced beef) with arugola or rosemary	€ 15,00
Florentine Steak	€ 45,00/kg
Calf's cheek red wine braised over a celeriac cream with vegetables chips	€ 15,00
Rack of lamb honey painted with sesame seeds served with a black cabbage flan	€ 15,00
Little octopus "in guazzetto" with crispy polenta (cornmeal mush)	€ 15,00

## *Appetizers*

Merlo Appetizer: traditional crostini and salame	€ 10,00
Deer burger with berries sauce and taleggio cheese	€ 12,00
Leek flan over a saffron cream from Città della Pieve	€ 10,00
Pumpkin cream with hot steamed prawns and leaves of pecorino from Pienza	€ 13,00
Little clam soup with cherry tomatoes and crispy bread	€ 12,00

## *Cheeses*

Italian cheese selection with mustards	€ 14,00
French cheese selection with mustards	€ 14,00

## *First Course*

Pici (handmade pasta with water and flour) with tomato, garlic and hot pepper sauce	€ 12,00
Pappardelle (stripes of handmade pasta with eggs and flour) with white wild boar ragù sauce over a chestnut cream	€ 13,00
Spelt soup with navy beans	€ 10,00
Orecchiette (special pasta from Puglia) with cuttlefish, cauliflower and dried tomatoes	€ 13,00
Homemade spaghetti "alla puttanesca" (with tomatoe, black olives, capers and fresh anchovies)	€ 13,00

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*Dessert*

ENGLISH

## Dessert

Amedei 70% dark chocolate cupcake over a coffee custard	€ 7,00
Cantucci e Vinsanto (local almond cookies with sweet white wine)	€ 7,00
Gelati and raisin wines	€ 7,00
Chestnut Crème Caramel	€ 7,00
Cinnamon Chantilly with caramelized apples and phyllo dough	€ 7,00

## Vin Santo

Vinsanto di Montepulciano 1990 DOC cl 37,5 <i>Montemercurio</i>	€ 20,00	€ 130,00
Vinsanto di Montepulciano DOC cl 37,5 <i>Fattoria del Cerro</i>	€ 6,00	€ 40,00
Vinsanto del Chianti Classico DOC cl 37,5 <i>Badia a Coltibuono</i>	€ 6,00	€ 40,00

## Dessert Wines

		Bicchiere	Bottiglia
Muffato della Sala cl 37,5	<i>Antinori - Umbria</i>	€ 6,00	€ 40,00
Moscadello di Montalcino - cl 37,5	<i>La Poderina - Toscana</i>	€ 5,00	€ 35,00
Aleatico dell'Elba - cl 37,5	<i>Sapereta - Toscana</i>	€ 5,00	€ 40,00
Moscato dell'Elba - cl 37,5	<i>Sapereta - Toscana</i>	€ 5,00	€ 40,00
Sagrantino Passito - cl 37,5	<i>Colpretone - Umbria</i>	€ 5,00	€ 35,00
Passito di Pantelleria - cl 37,5	<i>Solidea - Sicilia</i>	€ 6,00	€ 38,00
Moscato di Saracena - cl 37,5	<i>Cantine Viola - Calabria</i>	€ 6,00	€ 40,00
Barolo Chinato - cl 50,0	<i>Cocchi - Piemonte</i>	€ 3,00	€ 30,00
Vin de Glace Chau de Lune cl 50,0	<i>Cave de Mont Blanc - Valle d'Aosta</i>	€ 7,00	€ 40,00
Zibibbo Passito Zhabib Hibiscus - cl 50,0	<i>Isola di Ustica - Sicilia</i>	€ 6,00	€ 35,00