

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

Green salad or mixed salad	€ 4,00
Roasted potatoes	€ 4,00
Artichoke flan	€ 4,00
Steamed young chicory pan-fried with oil, garlic and hot pepper	€ 4,00
Arugola salad with strawberries and kiwi	€ 4,00
Bread and cover charge	€ 2,00
Our waters	€ 2,00

86° 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
Lamb shank honey-lacquered with mustard seeds over a potatoes and spinach cream	€ 15,00
Beef tajjine, plums and almonds	€ 15,00
Slice of croaker fish cooked in paper with citrus peel and thyme	€ 16,00

Appetizers

Merlo Appetizer: traditional crostini and salame	€ 10,00
Chianina carpaccio (thinly slices raw meat) with arugola, and mustard and honey sauce	€ 13,00
Organic fried egg with asparagus and crispy bread	€ 12,00
Amberjack tartare with strawberry, lemon and black salt	€ 13,00
Grilled octopus over a turnip greens cream, stracciatella cheese and black salt	€ 13,00

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
Rosemary tagliatelle (stripes of handmade pasta with eggs and flour) with white ragù of guinea fowl, zucchini, fresh tomato and parmesan	€ 13,00
Asparagus cream with baked ricotta cheese	€ 12,00
Orecchiette with artichokes, bacon and saffron	€ 13,00
Thick spaghetti with salty anchovies, cherry tomatoes, chopped pistachio and salty ricotta cheese	€ 13,00

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Dessert

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Amedei 70% dark chocolate cupcake over a pear custard with grappa	€ 7,00
Cantucci e Vinsanto (local almond cookies with sweet white wine)	€ 7,00
Rhubarb little pie with vanilla ice cream	€ 7,00
Stawberry variation	€ 7,00
Cheesecake mousse with crumble and passion fruit	€ 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