



## Menù Degustazione Intensità di Gusto

Zuppetta di pomodori verdi, olive e anacardi  
Allergeni / Allergens (1-9-14)

Insalata iodata di mare  
Allergeni / Allergens (1-7-10-12-14)

Pici, canocchie, prezzemolo e pecorino  
Allergeni / Allergens (4-5-8-10-12-14)

“Lo scoglio”  
Allergeni / Allergens (4-5-7-8-9-10)

Piccione, sedano alla brace, gin e salicornia  
Allergeni / Allergens (12-14)

Gelato al wasabi, lamponi e sesamo nero  
Allergeni / Allergens (4-11)

Pietra verde  
Allergeni / Allergens (1-4)

## Gran Menù di Degustazione Idee in Movimento

Tartare di frutti rossi  
Allergeni / Allergens (14)

Toni di verde e ricotta passita  
Allergeni / Allergens (1-4-14)

Anguilla, zampetti di maiale e lampone  
Allergeni / Allergens (6-14)

Animelle di vitello al té affumicato, asparagi e caviale  
Allergeni / Allergens (4-6-14)

Risotto, burro stagionato al rosmarino e pere  
Allergeni / Allergens (4-6-14)

Tagliolini all'aglio orsino con impepata di cozze  
Allergeni / Allergens (5-7-10-14)

Calamaro, grasso di rognone, fave e cipollotti  
Allergeni / Allergens (7-9-14)

Agnello, arachidi rabarbaro e ostrica  
Allergeni / Allergens (2-7-12-14)

L'intingolo  
(fegatini, cipolla rossa e mandorla con pane al miso)  
Allergeni / Allergens (1-6-9-10-14)

La primavera  
Allergeni / Allergens (4)

## Menù Degustazione

### “Piatti Storici”

“L’Acquacotta”

Allergeni / Allergens (5-12)

Carciofo da Ritto a Fritto

Allergeni / Allergens (-14)

Ravioli di pollo alla cacciatora in brodo e ribes

Allergeni / Allergens (5-6-10-12-14)

Ombrichelli con bietoline di campo e animelle di vitello

Allergeni / Allergens (4-5-10-14)

Maialino di Cinta Senese con vignarola e verdure di stagione

Maialino di Cinta Senese dell’Azienda Biologica Aia della Colonna

Allergeni / Allergens (12-14)

Gelato di latte di capra con caramello salato e pepe

Allergeni / Allergens (4)

Mandorla liquirizia e caffè

Allergeni / Allergens (1-4-5-10)

### LISTA DEGLI ALLERGENI / LIST OF ALLERGENS

1. Frutta a Guscio – Tree nuts
2. Arachidi – Peanuts
3. Lupino – Lupin
4. Latte e prodotti latticini – Milk and milk products
5. Uova – Eggs
6. Pesce – Fish
7. Molluschi – Shellfish
8. Crostacei – Crustaceans
9. Soia – Soya
10. Cereali contenenti glutine – Cereals containing gluten
11. Semi di Sesame – Sesame Seeds
12. Sedano – Celery
13. Senape – Mustard
14. Anidride Solforosa – Sulphur Dioxide



Ristorante Caino Via Canonica, 3 58014 Montemerano GR

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Dear Guest, you will find down here three tastings menus that I prepared for you on the respect of the flavours of our region, I would like that you will not change them in order to have a full experience of what our philosophy of tasting is I'm sure you will understand, enjoy your meal

*Valeria*

If you don't feel comfortable to order a tasting menu,

You can choose between the dishes

like you are ordering a la carte

The Tasting menus are available for the all table only

Acqua San Pellegrino, Panna e Nepi  
Caffè Torrefazione Giamaica Caffè

## Tasting Menù Intensity of Flavors

Green tomatoes cold soup with olives and nuts

Allergeni / Allergens (1-9-14)

Ocean vegetable and clams salad

Allergeni / Allergens (1-7-10-12-14)

Pici pasta, mantis shrimp, parsley and pecorino cheese

Allergeni / Allergens (4-5-8-10-12-14)

"The sea rock"

Allergeni / Allergens (4-5-7-8-9-10)

Pigeon, grilled celery, gin e sea asparagus

Allergeni / Allergens (12-14)

Wasabi ice cream with raspberries and black sesame seeds

Allergeni / Allergens (4-11)

Green Stone

Allergeni / Allergens(1-4)

The tasting menù can be served for the all guest of the table only

## Tasting Menù Historic dishes

"L'Acquacotta"

Shot of typical tomato soup

Allergeni / Allergens (5-12)

Artichokes medley

Allergeni / Allergens (-14)

Chicken cacciatora Ravioli with his broth and red currant

Allergeni / Allergens (5-6-10-12-14)

Ombrichelli pasta with veal sweetbreads and green beets sprouts

Allergeni / Allergens (4-5-10-14)

Piglet with vignarola and season vegetables

Allergeni / Allergens (12-14)

Goat milk ice cream with salted caramel and black pepper

Allergeni / Allergens (4)

Almond licorice and coffe

Allergeni / Allergens (1-4-5-10)

The tasting menù can be served for the all guest of the table only

## Big Tasting Menù Ideas in Motion

Red fruits tartare  
Allergeni / Allergens (14)

Green tones and ricotta cheese  
Allergeni / Allergens (1-4-14)

Eel, piglet trotch  
Allergeni / Allergens (6-14)

Veal sweetbreads with smoked tea, asparagus and caviar  
Allergeni / Allergens (4-6-14)

Risotto, aged butter and pears  
Allergeni / Allergens (4-6-14)

Home made angel air with garlic and mussels  
Allergeni / Allergens (5-7-10-14)

Squid, fava beans and green onions  
Allergeni / Allergens (7-9-14)

Lamb, peanut, rhubarb and oysters  
Allergeni / Allergens (2-7-12-14)

Scarpetta  
(chicken liver, red onion and almonds)  
Allergeni / Allergens (1-6-9-10-14)

The spring  
Allergeni / Allergens (4)

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