## ART in SLOW FOOD

## Typical Tuscan cuisine....today

## First Courses

Typical Tuscan soup with white beans and spelt (grain) of Garfagnana Pappa al pomodoro (typical tomato soup), garlic and basil on a waffle crisp Baked homemade pasta (lasagna) with meat ragout

Home-made large – Ravioli with Pecorino blue – cheese on pear sauce Pici (spaghetti) with Pesto of mint, garlic, nuts, Pecorino and Extravirgin oil Pici with guinea-hen ragout, VinSanto, truffle flakes and Pecorino di fossa Risotto with shrimps, asparagus tops and shrimps bisque

Tagliatelle with fresh tomatoes, basil and fresh Pecorino cheese

Pappardelle (large tagliatelle) with boar ragout and juniper berries & Pecorino