

ANTIPASTO

Zucchini carpaccio with Parmesan shavings, lemon and parsley oil	10
Fried Zucchini flowers stuffed with local sheep ricotta cheese and served with tomato sauce	10
Townhouse mixed salad	10
Burrata with organic heirloom tomatoes and avocado	12
Fresh Porcini soup	12
Tartare of Chianina beef with sweet and sour wasabi, lemongrass, ginger, coriander and chilli	15

PRIMO (Home-made fresh pasta)

Tagliatelle with basil pesto and parmesan shavings	12
Hand made gnocchi with gorgonzola, broccoli and toasted almonds	15
Pappardelle with slow cooked osso buco ragù	16
Braised beef cheek raviolo with seared foie-gras, leeks and truffle	18
Tagliatelle with fresh porcini	18
Tagliolini with black truffle	18

SECONDO

Chianina beef burger with melted pecorino cheese, garlic aioli and french fries	16
“Bandita Burger” with melted pecorino cheese and garlic aioli topped with crispy guanciale, fried egg and french fries	22
Slow cooked duck breast with prosciutto, sage and balsamic reduction	24
Char grilled fillet of Chianina beef with potato millefoglie, truffle mustard, asparagus and crispy pancetta	28

DOLCE

Townhouse “Tiramisu”	10
Rum Babà	12
Mango sorbet, passion fruit and white chocolate	12
Chocolate and Lagavulin cremeux	12