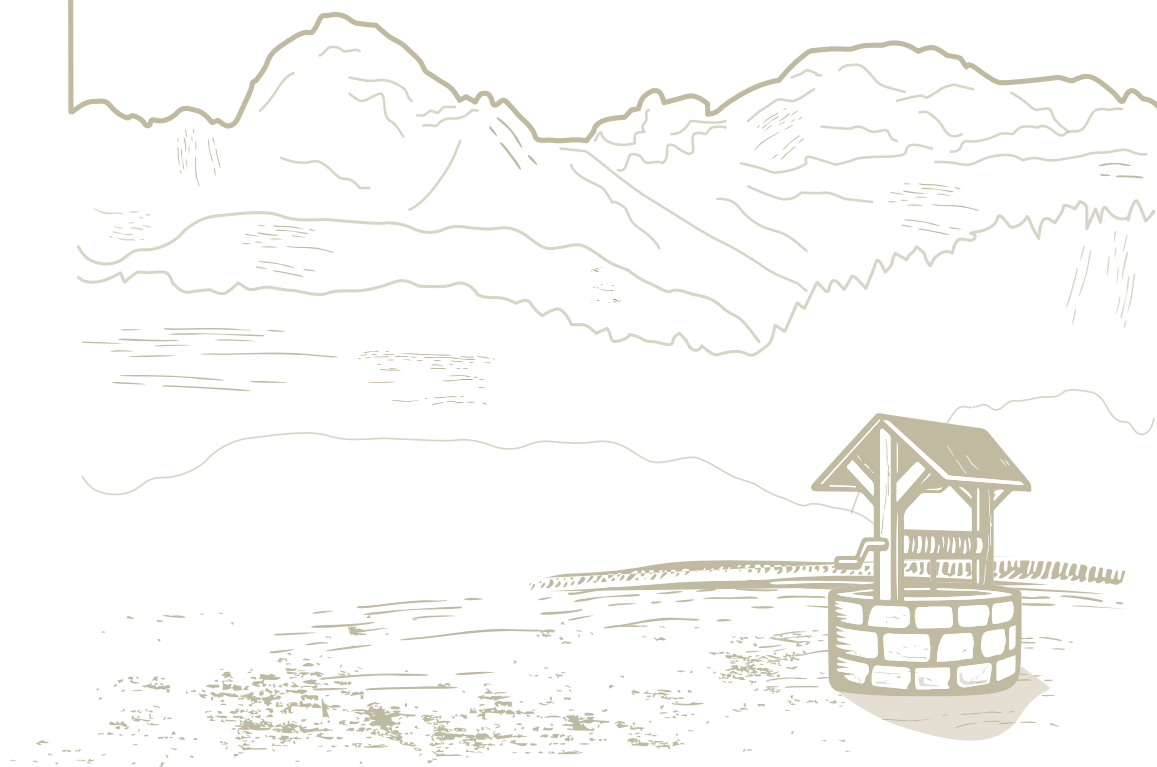




M E N U

since 1985
typical restaurant
of Garfagnana

At Ristorante Il Pozzo in Pieve Fosciana
we offer a selection of typical dishes of the
Garfagnana and Tuscan cuisine.



CLASSICS OF POZZO

GRATIN CACIOTTINA WITH BLACK TRUFFLE.....€16

Cow cheese from the Caseificio Marovelli, baked au gratin and served with black truffle flakes

7

MIXED APPETIZERS OF HOUSE.....€13

Raw ham, felino salami, chicken salad, pork loin, cold and hot croutons

1-3-6-7-8-9-10-13

PUMPKIN FLAN WITH BAGIOLO CREAM.....€12 3

A soft pumpkin flan, served with Bagiole cream

1-7-10

CHESTNUT AND LARD BRUSCHETTA.....€10

Crispy bruschetta served with chestnuts and lard

1-4-8-10-14

GREAT CHEESE PLATE.....€16

Selection of traditional Garfagnana cheeses of the Caseificio Marovelli, accompanied by mountain honey and jams

7-13

POZZA BEEF.....€14

Pozza beef served with radicchio, pine nuts and shavings of Grana

5-6-7-8-9-10

THE FISH PROPOSAL

COD BITES.....€14

Tempura-fried cod bites served on caramelised onions

1-2-4-7-8-14

HOMEMADE PASTA

TAGLIOLINI WITH BLACK TRUFFLE.....18€

Hand-rolled egg pasta, sautéed in a pan
and served with fresh black truffle flakes

1-3-6-7-13-16

TORTELLACCI OF GARFAGNANA.....13€

Homemade tortelli filled with meat and vegetables,
with porcini mushroom ragù, onion and lard, with tomato sauce

1-3-6-7-9-10-13

GNOCCHI WITH GORGONZOLA AND PEARS.....€14

Handmade gnocchi made with chestnut flour, served with
a Gorgonzola and pear cream sauce

1-3-6-7-10-13

PAPPARDELLE WITH ROE DEER RAGÙ.....€13

Hand-rolled pappardelle served with roe deer ragù

1-3-6-7-10

SAFFRON AND SPECK PUMPKIN PASTA QUADRUCCI.....€13

Pasta stuffed with yellow pumpkin and amaretti, served with a
saffron-infused sauce and crispy speck

1-3-6-7-8-10

GARFAGNANA'S FARRO IGP SOUP.....€10

Farro IGP from Garfagnana cooked in bean, potato and chard soup

1-6-13

MUSHROOM SOUP.....€14

Mushroom soup served with garlic bread croutons

6-8

THE FISH PROPOSAL

PICI WITH CLAMS AND BOTTARGA.....€18

Handmade picci served with clams and bottarga

1-2-3-4-6-8-10-14

HARE IN “SALMÌ”.....€15

Hare marinated in herbs and spices and slow-cooked
in red wine

1-9-10

AUTUMN TARTARE.....€15

Raw beef, hand-chopped
served with pumpkin and Pecorino cream

7-8-9

BRAISED VEAL CHEEK.....€19

Braised veal cheek served on a bed of pumpkin purée

6-8-9-10

GUINEA FOWL ROLL.....€18

Stuffed guinea fowl roll served on a bed of spinach

3-5-6-8-10-11

THE FISH PROPOSAL

SALMON FILLET.....€18

Oven-baked salmon fillet served with mixed vegetables

2-4-6-14

FRIED SQUID AND PRAWN PLATTER.....€20

Mixed platter of fried squid, prawns and vegetables

1-2-3-4-6-8-10-11

TAGLIATE

POZZO TAGLIATA 18€

beef steak (approximately 270 gr.)
grilled and seasoned with aromatic herbs

TOSCANA TAGLIATA.....22€

Beef steak on the bone (approximately 400 gr.)
grilled and seasoned with aromatic herbs

Both also available in the following variants:

with lard + 3€

with rocket and parmesan +3€

with black truffle + 6€

with red radicchio, balsamic vinegar and walnuts + 3€

BEEF STEAK.....52€ /kg

Scotona Steak “Magna Cum Laude” selection
Fiorentina or Rib cut
dry aging 40 days

VEAL LOIN.....18€

Veal steak on the bone (approximately 400 gr.)

GRILLED FILLET STEAK.....22€

Scotona beef fillet (approximately 250 gr.)

The grilled tenderloin is also available in the following variants:

with black truffle + 6€

RUSTIC POTATOES.....€5**VEGETABLE PAN.....4,5€****SPINACH.....4€****PINZIMONIO.....6€****MIXED SALAD.....4€****ROASTED VEGETABLES.....€5**

TYPICAL MENU...



GARFAGNANA MENU

CHESTNUT AND LARD BRUSCHETTA
Crispy bruschetta served with chestnuts and lard

...

FARRO IGP SOUP of Garfagnana
Farro IGP from Garfagnana cooked in bean, potato and chard soup

TORTELLACCI OF GARFAGNANA
Homemade tortelli filled with meat and vegetables,
with porcini mushroom ragù, onion and lard, with tomato sauce

...

HARE IN "SALMÌ"
Hare marinated in herbs and spices and slow-cooked
in red wine

...

APPLE PIE
Our homemade apple pie

minimum for two people

35€ per person (drinks not included)