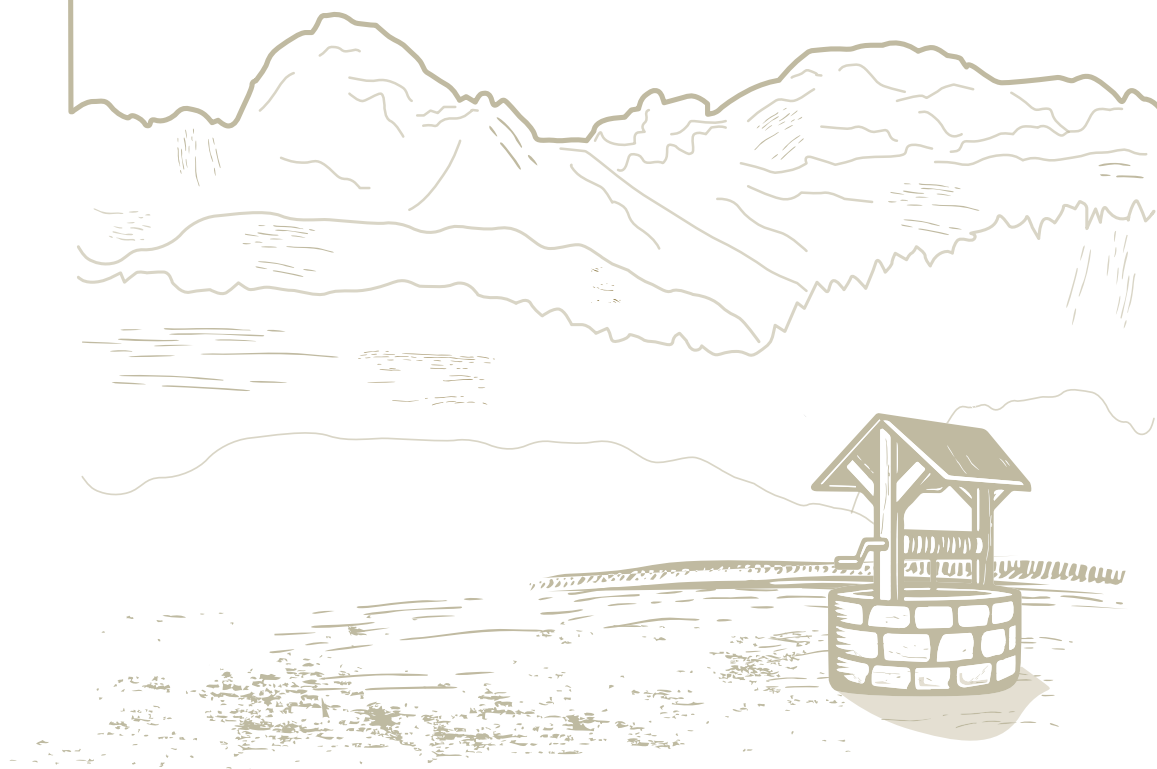




MENU

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

ASPARAGUS AND BAGIOLO SOUFFLÉ.....€12

Asparagus soufflé served with Bagiole cream and saffron

1-3-7

CROSTONE WITH FAVA BEANS AND LARD.....€10

Crispy bread crostini served with fava beans and lard

1

GREAT CHEESE PLATE.....16€ 

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

7-13

CULATELLO & FRIED PASTA.....€14

Culatello served with golden and fragrant fried pasta

1-6-8-9-10-14

THE FISH PROPOSAL

CACIUCCATO SQUID.....€14

Tender squid cooked and served "cacciucco" style, accompanied
by a crispy crouton of bread

1-2-4-6-8-14

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

RAVIOLI WITH HERBS.....13€

Handmade ravioli with ricotta, spinach and herbs

1-3-6-7-10

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

Handmade pappardelle accompanied by
roe deer ragù

1-3-6-7-10

CHESTNUT GNOCCHI WITH ZOLA AND PEAR.....€14

Garfagnana chestnut gnocchi with Gorgonzola cheese and
caramelized pears

1-3-7-8

GARFAGNANA'S FARRO IGP SOUP.....10€

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

1-6-13

FRANTOIANA SOUP.....€10

Potato, bean, and black cabbage soup served with
garlic bread crouton

9

THE FISH PROPOSAL

PACCHERI WITH CLAMS & BOTTARGA.....€16

Artisanal "Laboratorio Tortellini" paccheri in a fresh clam sauce,
enhanced with grated bottarga

1-2-4-8-14

STEWED DEER WITH POLENTA.....€15

Deer meat cooked in a casserole with herbs and red wine,
served with polenta

1-9-10

PUNTARELLA & BURRATA TARTARE.....€15

Raw, hand-chopped beef
served with fresh puntarella and creamy burrata

7-8

FRIED LAMB RIBS.....€20

Fried lamb ribs served with a fresh mint aioli

1-3-6-8-10

MUSTARD PORK TENDERLOIN.....€16

Mustard-scented pork tenderloin, served with cumin seeds
and crispy fried leek

1-7-8-10

THE FISH PROPOSAL

BAKED COD ON CHICKPEA CREAM....€18

Baked cod served on chickpea cream

1-2-4-8-14

MEDITERRANEAN-STYLE MONKFISH....€17

Tender and flavorful monkfish,
enriched with Taggiasca olives, capers, and cherry tomatoes

2-4-8-14

—>>> **TAGLIATE** <<<—

POZZO TAGLIATA18€
 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
 Scottona 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€
 Scottona beef fillet (approximately 250 gr.)

The grilled tenderloin is also available in the following variants:
 with black truffle + 6€

RUSTIC FRIED POTATOES.....4€

VEGETABLE PAN.....4,5€

SPINACH.....4€

PINZIMONIO.....6€

MIXED SALAD.....4€

ASPARAGUS.....€5

ROASTED VEGETABLES.....€5

GARFAGNANA MENU

CROSTONE WITH FAVA BEANS AND LARD

Crispy bread crostini served with fava beans and lard

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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

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STEWED DEER WITH POLENTA

Deer meat cooked in a casserole with herbs and red wine,
served with polenta

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APPLE PIE

Our homemade apple pie

minimum for two people

35€ per person (drinks not included)