

Welcome to **Ristorante Le Corniole**

Retaggio means “heritage”, but it has a wider meaning:
it means cultural heritage,
heritage of traditions,
heritage of lifestyle.

Therefore, our name represents our goal: we work every day with passion and curiosity in order to rediscover the flavors and values that Tuscany offers us and to pass them down to our guests in an authentic way.

Our heritage is located within one of the most beautiful frames in Tuscany: the medieval city of Arezzo.

From our Kitchen

Starters

House Special for 2 people... €22,00

(cold cuts, traditional cheese with jam, dried wild boar sausages)

Mixed Cheese with Marmelade... €15,00

Hand-Sliced Raw Ham (Grigio del Casentino)... €18,00

Trio of Bruschetta... €12,00

Tuscan Black Croutons... €9,00

Seasonal Vegetables Flan on Pecorino Cheese Cream... €10,00

First Dishes (Hand-made Pasta)

Pici all'Aglione... €13,00

(Typical Tuscan pasta with tomato sauce and local garlic)

Mezza Luna stuffed with Mascarpone and Truffle (and Truffle Shavings)...€20,00

Ravioli stuffed with "Cacio e Pepe" (with butter and sage)... €15,00

Gnocchi

Pappardelle

Maltagliati

Tagliolini

Tuscan Ragù... €15,00

White Duck Ragù... €15,00

Sausage and Broccoli... €15,00

Second Dishes

Tripe with Aglione sauce... €15,00

Meatloaf with Roast Potatoes... €15,00

Tasty Meatballs with Tomato Sauce... €9,00

Livers (nr. 3)... €12,00

Roast Beef with Borretane Onions... €15,00

Desserts

Our desserts are homemade and change daily. Ask our staff what the chef has prepared today.

From our Fireplace

Ribe Eye Steak Veal Bistecca (M)... €4,80/hg

Florentine Veal Bistecca (M)... €5,30/hg

Ribe Eye Steak Scottona Loin (F)... €4,80/hg

Florentine Scottona Loin (F)... €5,30/hg

Sliced Beef... €22,00

(rosemary/rocket and Grana Padano/black or pink pepper)

Sliced Beef with Porcini Mushrooms... €24,00

Mixed Grill - Heifer (rump and entrecote) ... €18,00

Mixed Grill - Pork... €14,00

Grilled Pork Tenderloin... €14,00

Grilled Pork Tenderloin with Porcini Mushrooms... €18,00

Lamb Ribs*... €14,00

Boneless Chicken Ham with Spices... €12,00

Side Dishes

White Beans... €6,00

Onion or Potato cooked under Ashes... €4,00

Roast Potatoes or French Fries ... €5,00

Sautéed Mixed Vegetables... €6,00

Seasonal Vegetables Flan... €6,00

Green or Mixed Salad... €5,00

From our Wood-Fired Oven

Red Pizza

Marinara... €8,00

(tomato, oil, garlic and oregano)

Margherita... €9,00

(tomato, mozzarella, basil)

Capricciosa... €13,00

(tomato, mozzarella, cooked ham, mushrooms, olives, sausage, wurstel, artichokes, salami)

Napoli... €10,00

(tomato, mozzarella, anchovies, capers)

Diavola... €10,00

(tomato, mozzarella, spicy salami, olives)

La Vegetariana... €12,00

(tomato, mozzarella, thinly sliced raw vegetables)

Tonno e Cipolla... €12,00

(tomato, mozzarella, tuna, onion)

Speck e Gorgonzola... €12,00

(tomato, mozzarella, speck, gorgonzola)

Provola e Speck... €12,00

(tomato, mozzarella, provola, speck)

Calzone... €12,00

(tomato, mozzarella, filling of your choice)

White Pizza

Le Corniole... €12,00

(mozzarella, onion, bacon, egg and courgette flower)

La Bella ... €12,00

(mozzarella, ricotta, courgette flowers, anchovies)

La Gourmet... €13,00

(mozzarella, salmon, rocket served with pepper, oil and lemon)

Quattro Formaggi... €12,00

La Regina... €13,00

(mozzarella, bresaola, parmesan, cherry tomatoes)

Crostone... €13,00

(mozzarella, raw ham, cherry tomatoes, rocket, parmesan)

La Ghiotta... €13,00

(mozzarella, raw ham, burrata cheese, cherry tomatoes, parmesan flakes, rocket)

From our Bar

Still / Sparkling Water... €2,50
Coca Cola Zero / Fanta 330ml... €3,50
Draft Coca Cola 0.40 cl... €3,50
Birra Forst 0% alcohol... €3,50
Draft Birra Menabrea blond beer 0,40 cl... €5,50
Draft Menabrea red beer 0,40 cl... €6,00
Coffee/ decaf / barley... €1,50
Ginseng... €2,00

Craft Beers... €14,00

All our 0.75 cl "flea" craft beers are unfiltered, unpasteurized, top-fermented and refermented in the bottle.

Margherita - Weiss - 5.2% (light yellow, fresh aftertaste, slightly hoppy, light acidic cut. Ideal with fatty meats, seasoned cured meats, blue-veined cheeses.)

Federico II - Golden Ale - 5.9% (intense yellow, bitter with a herbaceous aftertaste. Ideal with cured meats, lamb and blue-veined cheeses.)

Federico II Extra - Ipa - 6.6% (coppery, very bitter, herbaceous and hoppy aftertaste. Ideal with grilled meat, dried fruit and seasoned cheeses)

Bastola - Imperial Red Ale - 6.9% (amber, dark, intense, dry, slightly bitter, caramelized aftertaste. Ideal with rich first courses and red meat.)

Bianca Lancia - Blanche - 5.0% (clear, fresh, slightly sour and bitter, very fruity. Ideal with aperitifs and white meat.)

Liqueurs, Grappa and Bitters

Classic Bitters... €4,00
Whiskey... €6,00
Cognac... €6,00
Special Grappa... €6,00

Cover... €3,00

Our Wines

Red Wine

		
House Wine - Fassati - Torre al Fante	15,00	4,00
Camperchi - Sangiovese 2014	38,00	9,00
Camperchi - Sangiovese IGP 2014	15,00	5,00
Camperchi - La Sorgente 2014	41,00	10,00
Camperchi - Merlot 2014	69,00	17,00
Camperchi - Chianti Superiore La Villa 2016	35,00	8,00
San Ferdinando - Ciliegiolo 2022	20,00	5,00
San Ferdinando - Pugnitello 2018	23,00	6,00
San Ferdinando - Sangiovese 2018	25,00	6,50
San Ferdinando - Sangiovese 2022	28,00	7,00
San Ferdinando - Podere Gamba 2022	20,00	5,00
Cantine Faralli - Il Sorbo 2019	28,00	7,00
Cantine Faralli - 9010 Sangiovese 2023	24,00	6,50
Cantine Faralli - Syrah 2021	30,00	9,00
Fattoria Primavera - RP 2021	30,00	7,00
Casanova di Neri - Brunello di Montalcino 2019	80,00	20,00
Fassati - Chianti - Le Gaggiole 2020	15,00	4,00
Fassati - Rosso di Montepulciano - Selciaia 2023	18,00	4,50
Fassati - Nobile di Montepulciano - Pasiteo 2020	20,00	5,00
I Scriani - Amarone - Scappa' 2021	40,00	10,00
I Scriani - Amarone Ripasso - Aquilus 2021	35,00	10,00
Ruggeri Corsini - Autenzio 2022	25,00	6,50

Our Wines

White Wines



Felluga - Sauvignon 2023	34,00	9,00
Cantine Faralli - Vermentino 2023	23,00	5,00
San Ferdinando - Vermentino 2023	25,00	7,00
Ruggeri Corsini - Langhe Bianco 2022	21,00	5,00
Ruggeri Corsini - Lolly 2022	24,00	6,00

Rosé Wines



San Ferdinando - Ciliegiolo Rosato 2023	20,00	5,00
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Sparkling Wines



Champagne Laurent Perrier	70,00	21,00
Cantine Faralli - Syrah Rosé	38,00	10,00
Cantine Faralli - 36° Luna Brut	38,00	10,00
Bellavista Franciacorta Brut	48,00	12,00

In case of allergies or intolerances, please inform the staff when ordering: we will advise you and inform the kitchen.

The list of allergens can be consulted on the QR code and can also be provided in paper format, upon request, by our service staff.



Our dishes are cooked to order, so you will have to wait the necessary time for their preparation from the moment of ordering.

*frozen / deep frozen product

For information and reservations:

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