



ALLERGENS

1 GLUTEN

2 EGGS

3 MILK

4 NUTS

5 PEANUTS

6 MUSTARD

7 SOY

8 MOLLUSCS

9 CELERY

10 SHELLFISH

11 FISH

12 SULPHITES

13 SESAME

14 LUPIN



The cuisine of La Moscadella is defined by simplicity, authenticity, and a deep connection to the land.

Chef Walter interprets these principles with respect for tradition and careful attention to the quality of ingredients, offering a seasonal and sincere style of cooking.

SWEET MEMORIES

LEMON CURD TARTLET WITH ITALIAN MERINGUE

€12

A crisp shortcrust pastry shell filled with fragrant lemon curd and topped with soft Italian meringue, lightly flamed. A light dessert balancing sweetness with a lively citrus note.

APPLE DELIGHT WITH BUTTER CRUMBLE AND VANILLA SAUCE

€12

Thin layers of apples, walnuts and raisins slowly baked, served with delicate vanilla sauce and finished with a buttery crumble. A simple, fragrant dessert that recalls the flavors of home.

ZABAGLIONE BAVARIAN CREAM WITH VIN SANTO REDUCTION

€10

A zabaglione bavarian cream served with a reduction of Vin Santo. The dessert is enriched with the crunch of almonds and our homemade cantucci.

COVER CHARGE €4

Homemade naturally leavened bread, our own extra virgin olive oil, still and sparkling water, and a welcome drink.

To ensure the best dining experience and service balance, we kindly ask for a minimum order of two courses per guest (dessert excluded).

WARM CHOCOLATE FONDANT CAKE

€10

Warm chocolate cake with a rich molten center, served with a red currant reduction that adds a fresh, lightly tangy note.



TRADITIONAL DISHES

ONION SOUP

€16

A rich and fragrant soup prepared with onions slowly cooked until soft and naturally sweet, then gratinéed with pecorino cheese from Pienza. Served with toasted Tuscan bread cubes and crispy fried sage leaves.

TUSCAN RIBOLLITA

€16

Traditional Tuscan soup made with rustic bread, cannellini beans, Tuscan kale and seasonal vegetables, slowly cooked according to tradition. Served with a drizzle of Moscadella extra virgin olive oil. Fresh onion available upon request.

CRESPELLE ALLA FIORENTINA

€18

Delicate crêpes filled with ricotta and Swiss chard, baked with béchamel, parmesan and tomato sauce. Simple ingredients that come together in a comforting dish deeply rooted in family tradition.

TAGLIATELLE ALLA NANA (DUCK RAGÙ)

€20

Fresh two-tone egg pasta made with classic yellow dough and green spinach dough. Served with a delicate white ragù of local duck, recalling Tuscan tradition with a refined harmony of flavors.



GOURMET SALADS

ARTICHOKE CARPACCIO WITH RED APPLE SAUCE AND THYME CITRONETTE

€18

Thinly sliced fresh artichokes dressed with a fragrant thyme citronette and shavings of aged pecorino cheese from Val d'Orcia. A delicate apple sauce adds a fresh and lightly sweet note to the dish.

ASPARAGUS SALAD WITH POACHED EGG AND MARZUOLO TRUFFLE

€22

The character of fresh asparagus and the brightness of lamb's lettuce meet the softness of a poached egg. Shavings of marzuolo truffle from the Crete Senesi add their elegant aroma.

BEET CARPACCIO WITH FENNEL, FRESH GOAT CHEESE AND WALNUTS

€20

Thinly sliced beetroot served with crisp fennel and fresh goat cheese. A delicate and flavorful dish where the natural sweetness of the beets meets the freshness of fennel and the slightly tangy note of the cheese.

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SEASONAL SIDE DISHES

€10

Prepared with the best vegetables available according to the season. Please ask our staff about today's selections.



CHEF'S CREATIONS

SPRING RAVIOLI

€20

Handmade ravioli filled with potatoes scented with wild fennel and fresh fava beans, served on a saffron cream. Fresh fava beans, toasted hazelnuts and delicate slices of Cinta Senese lardo add richness and aroma.

GOLDEN NEST

€22

Handmade fresh egg tagliolini gathered into a delicate nest of pasta, finished with shavings of fresh marzuolo truffle. At the center, a small quail egg completes the dish with elegance.

CORALS AND SAILS

€25

Two interpretations of cod: a creamy whipped cod with a delicate hint of truffle and a seared portion served with chickpeas and a light parsley emulsion. A dish that plays with soft textures and deep flavors.



OUR MEATS

BISTECCA ALLA FIORENTINA

€65 / kg

The most iconic cut of Tuscan cuisine: Chianina T-bone steak grilled over high heat and traditionally served rare to preserve its juiciness and character. Served with roasted potatoes. Approximate weight ranges from 1.3 kg to 1.8 kg.

PEPOSO ALLA FORNACINA

€24

One of Tuscany's great traditional dishes. An ancient stew from Impruneta made with beef slowly braised in red wine with generous black pepper and aromatic herbs. Served with mashed potatoes and crisp polenta rounds.

CHIANINA BEEF TARTARE

€22

Chianina beef finely chopped by hand and served with raw egg yolk, mustard, anchovies and caper buds. A drizzle of extra virgin olive oil and black olive pâté complete the dish, creating a pleasant balance between freshness and bold flavors.

HERB-CRUSTED RACK OF LAMB

€24

Careful cooking preserves its natural juiciness and tender texture. A velvety celeriac cream adds softness to the dish, while crispy Jerusalem artichoke brings a pleasant contrast of textures.