Osteria C'era una volta...

Starters

tagliere toscano

Raw ham, salami, finocchiona, capocollo brado, mixed cheeses from the Paterno company, our production fruit preserve, pappa al pomodoro and our production of mixed pickles (1,7,9,10)

€ 16,00

Antipasto Vegetariano

Seasonal vegetable tart, our production of mixed pickles, mixed cheeses from the Paterno company, pappa al pomodoro and ribollita (1,3,7,9,10)

€ 13,00

Crostini alla vecchia maniera

Fried bread soaked in broth with chicken liver pâté (1,9)

€ 10,00

Cacciucco di Molluschi

Tomato concentrate, EVO oil, garlic, sage, chili, garlic bread and mollusk (1,4,14)

€ 14,00

First course

Pappardelle col cinghiale

Egg pappardelle with Senatore Cappelli ancient grain flour and wild boar sauce, hand-cut (1,3,9)

€ 14,00

Gnocchi di patate con crema di pecorino erborinato e noci con gocce di balsamico

Potato gnocchi with Senatore Cappelli ancient grain flour, blue-veined pecorino cheese from the Paterno company, walnuts, and balsamic drops (1,7,8)

€ 13,00

Tagliatelle al ragu di manzo

Egg tagliatelle with Senatore Cappelli ancient grain flour and beef ragù (1,3,9)

€ 14,00

Linguine "mare"

Linguine with Senatore Cappelli ancient grain flour and seafood of the day (1,2,14)

€ 16,00

Zuppa

Seasonal vegetable soup (1,9)

€ 11,00

Main course

Tagliata di Manzo al Rosmarino con Patate

Rosemary beef steak with potatoes

€ 18,00

Tagliata di suino brado grigio ai profumi mediterranei con patate

Grey brado pork steak with Mediterranean flavors and potatoes

€ 17,00

Rostinciana di cinta in CBT con ridotto di birra artigianale e miele con verdure di stagione

Cinta Senese pork ribs with reduced craft beer and honey with seasonal vegetables

€ 15,00

Galletto livornese alla griglia con verdure di stagione

Grilled Livorno's cockerel with seasonal vegetables

€ 15,00

Cinghiale in salmi con olive toscane (9)

Wild boar in salmi with Tuscan olives (9)

€ 17,00

Filetto di baccala al rosmarino in CBT su vellutata di porri e patate (7)

Rosemary cod fillet in C.B.T. on leek and potato velouté (7)

€ 18,00

Stoccafisso della Pega (4)

Pega was a woman from Castagneto Carducci, whose ritual was to make stockfish. Recipe from the 1600s. Eating, said Pega, is of two classes, rich and poor. The rich is always good, because it is by choice and abundance and little is asked of the pantry. The poor one turns out so and so, or good, or divine, and for many reason...

€ 18,00

Sides

Patate al forno
Roasted potatoes
€ 6,00

patate fritte
French fries
€ 6,00

verdure di stagione
Seasonal vegetables
€ 6,00

Insalata mista
Mixed salad
€ 6,00

Children's menù

Lasagna
€ 12,00

Cotoletta di pollo con patatine fritte
Breaded chicken cutlet with French fries
€ 12,00

Hamburger con patatine fritte

Hamburger with French fries

€ 12,00

Dessert

Torta morbida al Cioccolato

Soft chocolate cake

€ 6,00

Torta al liquore del pastore

Shepherd's liqueur cake

€ 6,00

Torta di mele e cannella con crema inglese al rum

Apple and cinnamon pie with rum crème anglaise

€ 6,00

Semifreddo al Pistacchio

€ 6,00

Cantucci and Vin Santo

€ 6,00

dishes of the day

Tartare di Chianina
€ 16,00

Pomodorata con le Fave (3)
fava beans and onions on mixed tomatoes with eggs
€ 11,00

Tagliolino al Tartufo (1,3)
tagliolino pasta with truffle
€ 18,00

Linguina alle Vongole (1)
linguina pasta with clams
€ 18,00

Tagliata al Tartufo con Patate
beef tagliata with truffles and roasted potatoes
€ 25,00

Costata o Fiorentina di Chianina
above the kilogram
€ 65,00

Carciofi fritti
Fried artichokes
€ 6,00

Crostino con Spuma di Gota (1)

pork cheek bruschetta

€ 10,00

Bread and cover charge

€ 2,50

We inform our customers that food and beverages prepared and administered here, can contain ingredients or adjuvants consider allergens by Annex II of Reg. UE n. 1169/2011 List of allergenic ingredients used in this restaurant and present in Annex II of Reg. UE n. 1169/2011 "substances or products causing allergies or intolerances".

1. Cereals containing gluten, i.e. wheat, rye, barley, oat, emmer, kamut, their derivative strains and by-products
2. Crustaceans and products based on shellfish
3. Eggs and by-products
4. Fish and products based on fish
5. Peanuts and peanut-based products
6. Soy and soy-based products
7. Milk and dairy products (lactose included)
8. Fruits in shell, i.e. almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, macadamia nuts or Queensland nuts and their byproducts
9. Celery and products based on celery
10. Mustard and mustard-based products
11. Sesame seeds and sesame seedsbased products
12. Sulphur dioxide and sulphites in concentrations above 10 mg/kg
13. Lupine and lupine-based products
14. Molluscs and products based on molluscs

Information about the presence of substances or products causing allergies or intolerances can be provided by the staff in service and you can consult the relevant documentation that will be given on request.

Osteria
C'era una volta...

Osteria C'era Una Volta celebrates the culinary roots of the region by offering traditional dishes revisited with a touch of innovation.

With a deep respect for the environment and a commitment to the quality of local products, we strive to satisfy every palate with authenticity.

We exclusively employ raw materials from zero-kilometer sources, coming from the Etruscan Coast, to ensure an authentic gastronomic experience.

At Osteria C'era Una Volta we believe that the quality of a dish begins with the selection of the best raw materials.

Therefore, we commit to using only fresh, local ingredients sourced from short supply chains.

Every product that enters our kitchen is chosen with care and respect for seasonality and authenticity.

The crisp and colorful vegetables come from surrounding fields, while the meats and cheeses are products of Tuscan artisanal tradition.

Osteria C'era Una Volta complies with the provisions of LRT no. 1036/2005 that regulate the supply of food for people with celiac disease.

Osteria C'era Una Volta does not provide catering services for individuals with celiac disease.