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| Bisunta ① ⑦ ⑨ | € 10 | € 15 |
| Meatballs in tomato sauce, sauteed spinach, cheese sauce. | | |
| Grulla ① | € 10 | € 15 |
| Free-range pork, bean puree, caramelized onions. | | |
| Porcara ① | € 8 | € 13 |
| Porchetta, cabbage, apricot chutney, ginger, honey. | | |
| Il mi città ① ③ ④ | € 10 | € 15 |
| Roast beef, tuna cream sauce, green salad. | | |
| La Spilarcia ① | € 6 | € 10 |
| Charcuterie of your choice (excluding specials) | | |

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| Cover charge | € 3 |
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There is a discount of 10% on bottles of wine purchased with takeaway orders

Information on products in the foods that may be considered allergens or derivatives:

Food allergens list

① Cereals that contain gluten and derivated products; ② Shellfish and derivated products; ③ Eggs and eggs products; ④ Fishes and fish products; ⑤ Peanuts and peanut products; ⑥ Soy and soy products; ⑦ Milk and milk-based products; ⑧ Nuts; ⑨ Celery and celery products; ⑩ Mustard and mustard products; ⑪ Sesame seeds and sesame seeds products; ⑫ Sulfur dioxide and sulfites; ⑬ Lupins and lupin products; ⑭ Clams and clams products; ⑮ Products processed in a facility where nuts are also handled.

SCANSIONA PER ACCEDERE AL WI-FI



SCAN FOR WI-FI ACCESS



Via Guelfa, 7 - 52044 Cortona (AR) - Italy
www.ladispensa.it



— CHE SE MAGNA? —



PLATTERS

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| <i>La Smilza</i> 1 3 4 7 | € 16 |
| Selection of cheeses, mixed crostini, pappa al pomodoro dotted with buffalo-milk <i>stracciatella</i> cheese and our honey. | |
| <i>Tagliere della Dispensa</i> 1 7 | € 25 |
| Platters of charcuterie made with free-range pork, De Magi cheeses, pickled and cured vegetables, Dispensa chutney, and crisp breads. | |
| <i>Il Pecorano</i> 7 | € 23 |
| Selection of soft, hard and veined cheeses made with a range of milks – goat, sheep, Alpine cow, buffalo – served with jams from Villa Valentini Bonaparte. | |
| <i>Il Ceppa</i> 1 | € 26 |
| Selection of three kinds of prosciutto from our Dispensa and <i>violinata di capra</i> (goat prosciutto cutted in front of you in violin style). | |
| <i>Il Ceppina</i> 1 | € 12 |
| Prosciutto from Montalcino, sundried tomatoes, and crispbreads. | |

DELICACIES

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| <i>La Sfizia</i> 3 | € 14 |
| Fried eggs served with sliced fresh black truffles. | |
| <i>La Schiappa</i> | € 25 |
| Wild game carpaccio served with red fruits and berries. | |
| <i>Free-range pork with tuscan beans and caramelized onions</i> | € 12 |
| <i>Zucchini parmigiana</i> 5 7 8 | € 14 |
| <i>Cardoons au gratin</i> 5 7 | € 19 |

CROSTINI

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| <i>La Fett'unta</i> 1 3 4 7 | € 12 |
| A selection of crispy bruschette. | |
| <i>La Scarpetta</i> 1 9 12 | € 12 |
| Bruschette made with Sunday meat sauce. | |
| <i>Bread, Butter... and anchovies</i> 1 4 7 | € 16 |
| <i>Liver pate crostino on warm bread</i> 1 4 7 9 | € 12 |

PASTAS AND SOUPS

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| <i>Cortona style ribollita</i> 1 9 | € 14 |
| Bread, beans, and vegetables soup. | |
| <i>Pappa al pomodoro dotted with buffalo-milk “stracciatella” cheese</i> 1 7 | € 13 |
| <i>Creamed pumpkin soup with goat cheese</i> 7 | € 12 |
| <i>Priest's hat pasta with lampredotta au jus</i> 1 3 4 7 | € 16 |
| <i>Traditional Tuscan cannelloni</i> 1 3 7 9 12 | € 14 |
| <i>Spinach and ricotta “ravioli” served with butter and sage</i> 1 3 7 | € 14 |
| Naked ravioli, without the dough. | |
| <i>Handmade “pici” with sauce of the day</i> 1 9 12 | € 14 |
| <i>Pici cacio, pepe e tartufo</i> 1 7 | € 20 |
| <i>A large tomato-filled tortella pasta served with creamy buffalo mozzarella and drops of pesto</i> 1 3 7 8 9 | € 16 |

MAIN DISHES

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| <i>Nonna's meatballs with garlic-sauteed broccoli rabe</i> 3 7 9 | € 16 |
| <i>Lampredotta meats and spinach</i> 3 4 9 | € 14 |
| <i>Tripe and beans</i> 9 | € 14 |
| <i>Tongue Cortona-style</i> 9 | € 16 |
| <i>Vegetarian balls with chickpea puree</i> 3 7 9 | € 13 |
| <i>Codfish Cortona-style</i> 4 9 | € 19 |
| <i>Sautéed liver with slow-cooked white beans</i> | € 14 |
| <i>Tuscan red wine board stew with brined onions</i> 9 12 | € 22 |
| <i>Veal shank served with au gratin polenta</i> 7 9 | € 25 |

... Food to eat “on the go” or at a table...

LE CIACCE

| | on the go | at a table |
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| <i>Ghiotta</i> 1 7 | € 9 | € 13 |
| Prosciutto from Montalcino, blue cheese, fig chutney, fennel, pink peppercorns. | | |
| <i>Ganza</i> 1 7 8 | € 9 | € 13 |
| Grey pork mortadella, pecorino cheese, mango chutney, peppers and basil. | | |
| <i>Ruffiana</i> 1 7 8 | € 9 | € 13 |
| Mortadella made from grigio pork, stracchino cheese, rucola, crumbled pistachio. | | |
| <i>Imbrogliona</i> 1 7 | € 9 | € 13 |
| Finocchiona pork, Tuscan pecorino cheese, artichoke cream. | | |
| <i>Guazza</i> 1 7 8 | € 9 | € 13 |
| Goat cheese, spinach, walnuts, honey. | | |
| <i>Smilza</i> 1 7 | € 9 | € 13 |
| Grilled vegetables, cream of sundried tomatoes, buffalo-milk <i>straciatella</i> cheese. | | |
| <i>Accecalocchi</i> 1 3 7 | € 9 | € 13 |
| Baked ham from Siena, Alpine cheese, spicy chili pepper mayonnaise, lettuce. | | |
| <i>La Fucilata</i> 1 7 8 | € 11 | € 14 |
| Mortadella made from Grigio pork, chicory, cheesy truffle spread. | | |
| <i>La Spilorcia</i> 1 | € 6 | € 10 |
| Charcuterie of your choice (excluding specials) | | |

OTHER SANDWICHES AND DELICACIES

| | on the go | at a table |
|---|-----------|------------|
| <i>Impansanita</i> 1 7 9 | € 9 | € 14 |
| Tripe served with creamy Roman cacio cheese and pepper. | | |
| <i>Pettegola</i> 1 3 4 9 | € 9 | € 14 |
| Tongue, tomatoes, <i>leccino</i> olives, green souce. | | |
| <i>Lampreghiotto</i> 1 3 4 9 | € 9 | € 14 |
| Lampredotto with spicy green souce. | | |
| <i>Sfacciato</i> 1 3 4 9 | € 11 | € 16 |
| Codfish, tomatoes, swiss chard, green souce. | | |