

The cuisine

The taste of tradition

The **cuisine** of **Chef Franco Mazzei** is inspired by the **flavours of Tuscan tradition**, celebrating **simple and authentic ingredients**.

Fresh pasta, freshly baked bread, and carefully **selected ingredients** become the protagonists of a table that tells a story of **territory, memory and conviviality**.

So that every dish can bring you back to the pleasure of the **flavours of times past**.



Villa Parri

WINE ROOM BISTROT

Chef Franco Mazzei

Beef Tartare 150g

Villa Parri Style

Stewed white onion, capers, olives, oregano, mustard, anchovies, salt and pepper
(M)

12€

Truffle Tartare

Seasonal truffle, pecorino fondue, anchovy, mustard
(C,M)

15€

Mediterranean

Tomato, basil, olives, capers, oregano, salt and pepper

12€

Tuscan

Pecorino DOP, honey, hazelnuts, stewed black cabbage

12€

Farmer's Style

Gorgonzola, pear, honey, lemon
(C)

15€

Tuscan Crostini

Montanino

Pecorino, truffle, cured ham, sun-dried tomatoes
(C,I)

12€

Ortolana

Stewed vegetables, potatoes, Grana Padano, rosemary, thyme
(N,I)

10€

Dell'Amicizia

Fresh goat cheese, roasted potatoes, Tuscan cured ham
(C,I)

12€

Francy

Baked artichokes, Grana Padano, sausage
(I)

12€

Di Cesare

Beef in bigoncia, mixed salad, Grana Padano
(I)

15€

Del Venerdì

Creamed salt cod, mint, sun-dried tomatoes
(I)

12€

Starters

Bruschetta Selection (5 pieces):

Chicken liver pâté

Tomato

Sausage and pecorino

Black cabbage and beans

Fresh goat cheese and sun-dried tomatoes

(C,I)

8€

Soups ^(I)

Pappa al pomodoro

Ribollita ^(N)

Chickpea flatbread with black cabbage

Trio: 10€

Single: 13€

Breaded Bruschetta

Crispy bread, whipped goat cheese, Tuscan cured ham,

salted figs with Vin Santo

(C,I,B,P)

12€

Savory Neccio

Chestnut flour pancake, pecorino, cured ham,

stewed porcini mushrooms

(C,O)

15€

Carpaccio di bigoncia

Grana Padano, green salad

12€

Trio of Lardo with warm bread

Spicy lardo, woodland herb lardo, toasted bread

12€

Pozza Beef with Grana Padano and Rocket

15€

Tuscan Cured Meats

Cured ham
Roast pork (Arista)
Sbriciolona
Mortadella di Prato
Mixed Lardo
Salami
Sausage

Sharing Boards

Cured meats board	1 person: 15€	2 people: 28€
Cured meats & cheeses board (C)	1 person: 18€	2 people: 34€
Cured meats, cheeses, bruschetta board (C,I)	1 person: 20€	2 people: 36€

Cheeses (Slow Food Selection)

Selection varies daily, available from the display

Tasting Selection (5 cheeses) Served with honey, artisanal jams, chef's sauces, dried fruit (C,I,B)	1 person: 15€	2 people: 28€
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Fresh Pasta

Pappardelle with white duck ragù (P)	15€
Tagliatelle with porcini mushrooms and pine nuts (P,O)	15€
Maccheroni with venison ragù (P)	18€
Pici with garlic cream, olive oil, pepper and crispy pancetta (P)	12€
Tagliolino with truffle (P)	18€
Tagliatelle with wild boar ragù (P)	15€
Maltagliati with Livorno-style salt cod (P)	15€
Tordello lucchese with traditional meat sauce (P)	16€

Grilled & main courses

Grilled Cockerel with wild herbs	18€
Mucco Pisano T-bone steak	60€/Kg (average weight 1-1,2 kg)
Garfagnana beef T-bone steak	55€/Kg (average weight 1-1,2 kg)
Sliced beef with Mediterranean herbs	20€
Fried chicken and rabbit (P)	18€
Stuffed quail with olives	18€

Side Dishes

Roasted potatoes	6€
Beans in tomato sauce	6€
Chickpeas with rosemary and thyme	6€
Mixed salad	6€
Braised vegetables	6€
Stuffed potatoes	6€

Homemade Desserts

Neccio with ricotta and chocolate (C)	6€
Focaccia fiorentina with vanilla ice cream (P,C)	6€
Cantucci mandorle and figs (P,B)	6€
Semolina cake (P,C)	6€
Zuccotto (P,C)	6€
Apple and cinnamon cake (P,C)	6€

Extras

Cover charge	2€
Water	2€
Coffee	2€
Amari & Liqueurs	5€
Grappa & Spirits	6/8€
Soft drinks	5€

For information on allergens and food intolerances, please ask for the dedicated list available on request.



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