

# ***LA RAZZA CHIANINA IGP***

*(Indicazione Geografica Protetta)*



The Chianina breed is the oldest in Italy; and it's one of the oldest in the world.

This breed of cow was used up until fifties, especially for framework.

Nowadays the Chianina breed has become one of the best breed in the world. It's famous for its features: lean meat, less subcutaneous fat, with a low cholesterol content.

The Chianina is regarded a very good and a famous meat; mainly for its taste.

Curiosity: The Florentine steak was born during the St. Lorenzo Night, when, in Florence, people used to roast calfs of Chianina breed.

The name "Chianina" was due to a group of English travelers. They used to call this meat as "beef steak".

So we call the T-bone steak as "Bistecca"

## ***SPECIALITA' CHIANTINA*** **ALLA VECCHIA MANIERA SUL FUOCO A LEGNA**

<i>Bistecca alla fiorentina nel filetto ( minimo 1kg )</i>	<i>l'etto</i>	€ 5,50
<i>Bistecca nella costola ( minimo 700 gr )</i>	<i>l'etto</i>	€ 5,50
<i>Filetto alla brace o al pepe verde o al balsamico</i>		€25,00
<i>Filetto all'alpina (con il porcino fresco solo in stagione )</i>		€25,00
<i>La tagliata di filetto con porcini e pecorino di fossa</i>		€25,00
<i>Le tagliate ( nella costata minimo 700 gr ) con rucola, con porcini o con fagioli Zolfini</i>	<i>l'etto</i>	€ 5,50
<i>Pepe di chianina (spezzatino cotto nel chianti )</i>		€15,00