

**Azienda Agricola Barbi** di Barbi Vilmo  
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Our special offer at the restaurant, 'Osteria La Porta' at Monticchiello

The restaurant, 'Osteria La Porta' at Monticchiello, has kindly included our Ceci Piccini (small chick peas) and our Farro (buckwheat) and Orzo (barley), on their menu for soups and risotto.

These same products are for sale at the restaurant, along with our Extra Virgin Olive Oil and our Pici (Tuscan pasta). All these products are produced by ourselves and are Organically Certified.

The restaurant, 'Osteria La Porta', with bar and terrace with a fantastic view of the valley, is situated in Monticchiello at only 2 km far from our farm.

We recommend:

Starting from 9am - our house guests can have their breakfast there sitting at the table consisting of: fruit juice, coffee or cappuccino and a piece of cake or a pastry for 3.50 euros.

Lunch or dinner - we recommend a special complete meal for 25 euros, that you can decide at the moment together with Daria (the hostess) - Note that 'Fiorentina' steak and label wines are not included in the fixed menu price. Alternately, you can have a 10% discount if ordering your meals 'a la carte.'

Meal payments are made at the counter cash register (cassa).

Hours: Lunch: 12.30pm - 3.00pm. Dinner: 7.30pm - 10.30pm.

At the restaurant, 'Osteria La Porta', first show your card issued by us at the 'Azienda Agricola Barbi'.

This card remains valid for the entire length of your stay at our farm.

Closing day at the restaurant: Thursday.

The restaurant has a high standard and is very popular therefore we recommend booking beforehand.

Phone: 0578 755163.

Proprietor: Signora Daria.

\* We recommend these dishes that use our very own special organic products:

- Tuscan antipasto;

- Pici all'Aglione (Pici pasta with piquant tomato and garlic sauce) or Pici Cacio e Pepe (Pici pasta with Pecorino Cheese locally called Cacio and black pepper)

or

- Zuppa di Ceci (Chickpea Soup), Risotto di Farro or Orzo (Risotto made with farro or barley - with mushrooms, wine and saffron). (Azienda Agricola Barbi's products)

- Peposo di Chianina (brased beef cooked with red wine and black pepper) with a sidedish of chickpeas extra virgin olive oil, pepper and fresh rosemary.

- Caffè (espresso coffee) con biscotti della Casa (homemade biscuits).