

this fabulous new restaurant. On the next page a detailed description was written by Francesca Magi (daughter). This is the first time I have allowed this because we had the most unbelievable delicious food 2 nights in a row.



RESTAURANT

BUCACCIA (HOSTARIA): Via Ghibellina 17.

Tel/Fax: 0575-606039. Web site: www.labucaccia.it E-mail: tipici@labucaccia.it Visa, MC, AX. Hrs.: Daily 12noon-3pm & 7:30pm-10:30pm. Closed Mon. Oct.-April. Reservations required. Owned/managed by Romano & Agostina Magi (husband/manager/waiter & wife/chef/waitress). My husband & I have been traveling to Cortona for years. You can imagine our delight when we discovered

CORTONA

The restaurant La Bucaccia is a unique, intact place, which is still very much alive in its warm atmosphere; it has conserved not only its original medieval layout but also its perfect symbiosis with the ancient town of Cortona. Romano Magi, famous restaurateur, and his wife, Agostina, present recipes which are the product of experience in the choice of the ingredients and bear not only the mark of history, but also of the land and its fruits. Keeping up the local tradition of the home cooking, the Magi family is ready to welcome you and recommend starters based on: salami, *finocchiona*, *prosciutto*, *crostini* of chicken liver, bruschette. The rediscovery and valorisation of "authohton" cuisine is the distinguishing feature of the first courses: handmade pasta, soups, *panzanella frantoiana*, *pici alle bricciole o all'agliata*, *nastrine di patate*, *tortelloni*, *ribollita*, *pappardelle* of wild sauce; during the season mushrooms and truffles join the offerings, also selected from nearby local suppliers. Great attention is given in the search for cured delicatessen meats typical of the area that are always of high quality and of handicraft production: grilled steak of *Valdichiana* beef, *tagliata alla Cortonese*, pork lever sausage, roast cured pork and wild boar, white tuscan beans cooked in an earthenware pot or in a flask. To end the meal, you can choose from the dessert list: *cantucci*, cakes, *tiramisu*, fruit pastry in a chocolate sauce: all rigorously home made. It is in these traditional dishes that the essence of Tuscany's cuisine may be found, influenced by Cortona lifestyle and the passing of seasons. But its character and variety are also outcomes of the great enthusiasm of the chef Agostina, ready to renew every day its cuisine. La Bucaccia will introduce you to the hearth of the tuscan food tradition: pecorino and caprino cheese married to vegetables and fruit sauce. La Vineria: since its origin the name of this place (Cattani cellars) has been linked to wine. The winery proposes more than 280 bottles selected from the best regional labels, an ample range of them, 50 labels, from the "Terre di Arezzo wine road." Oil: tasting itinerary through the secrets of 8 types of tuscan *cultivar*.

