



## TASTING MENU

Zucchini flower in tempura filled with scamorza and anchovies, on a pinzimonio coulis <sup>(1, 4, 7, 9)</sup>

Ravioli with eggplant filling à la parmesan <sup>(1, 3, 7, 9)</sup>

Veal sirloin, Florus-braised endive, chili sauce and Banfi plum <sup>(6, 7, 9, 10)</sup>

Chocolate parfait, caramel and cherry sorbet <sup>(1, 3, 7, 8)</sup>

3-course tasting menu 70 € - with wine pairings 105 €

4-course tasting menu 80 € - with wine pairings 120 €

## STARTERS

Panzanella, tuna tartare and deep-fried mozzarella <sup>(1, 3, 4, 7, 9, 11)</sup>	24
Marinated beef carpaccio, pappa al pomodoro, Condimento Balsamico Etrusco and avocado <sup>(1, 9)</sup>	22
Board of cured meats from the "Poggio Stenti farm" and sheep cheese from Montalcino <sup>(7)</sup>	22
Zucchini flower in tempura filled with scamorza and anchovies, on a pinzimonio coulis <sup>(1, 4, 7, 9)</sup>	22
Caprese salad with Maremma buffalo mozzarella <sup>(7)</sup>	18
Mixed salad greens	12

## FIRST COURSES

Pinci from organic Senatore Cappelli variety flour with Maremma wild boar ragout <sup>(1, 9)</sup>	20
Ricotta and spinach tortelli with knife-cut beef ragout <sup>(1, 3, 7, 9)</sup>	22
Ribollita with naturally leavened bread and Poggio alle Mura extra virgin olive oil <sup>(1, 9)</sup>	18
Organic Banfi spaghettoni with Tuscan garden garlic and tomato sauce <sup>(1, 9)</sup>	20
Ravioli with eggplant filling à la parmesan <sup>(1, 3, 7, 9)</sup>	24
Our millerighe pasta, shrimp, zucchini and lime <sup>(2, 9)</sup>	24

## MAIN COURSES

Veal sirloin, Florus-braised endive, chili sauce and Banfi plum <sup>(6, 7, 9, 10)</sup>	32
Local rooster à la porchetta, cacciatore sauce, bell peppers and sweet-sour onion <sup>(3, 6, 7, 9, 10)</sup>	32
Florentine steak with roast potato, vegetables, cardoncelli mushrooms and beans <sup>(9)</sup>	115
Beef fillet, porcini mushrooms, potatoes and Brunello jus <sup>(9)</sup>	38
Turbot, its carrot and vegetables caponata <sup>(4, 9)</sup>	34
Grilled vegetables	16

## DESSERT

Ganache with our honey, pollen and lemon mousse <sup>(1, 3, 7, 8)</sup>  
14

Custard tartlet with peaches and yogurt ice-cream<sup>(1, 3, 7, 8)</sup>  
14

Chocolate parfait, caramel and cherry sorbet<sup>(1, 3, 7, 8)</sup>  
14

Sieneese pinenut cake with vanilla custard <sup>(1, 3, 7, 8)</sup>  
14

Selection of sorbets and Ice cream <sup>(1, 3, 5, 7, 8)</sup>  
14

Sliced seasonal fruit  
14

Cover charge 5

Water 5

Coffee 3

Kindly inform your server about possible allergies or intolerances

<sup>1</sup> Cereals containing gluten

<sup>2</sup> Crustaceans and products thereof

<sup>3</sup> Eggs and products thereof

<sup>4</sup> Fish and products thereof

<sup>5</sup> Peanuts and products thereof

<sup>6</sup> Soybeans and products thereof

<sup>7</sup> Milk and products thereof (including lactose)

<sup>8</sup> Nuts and products thereof

<sup>9</sup> Celery and products thereof

<sup>10</sup> Mustard and products thereof

<sup>11</sup> Sesame seeds and products thereof

<sup>12</sup> Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/liter

<sup>13</sup> Lupin and products thereof

<sup>14</sup> Mollusks and products thereof

Prices in €, vat included

Depending on the market availability, some products may have been subject to freezing

Some products may have been subjected to preventive remediation treatments in compliance with the requirements of EC Reg. 853/2004