



## **Starters**

Salad greens with Poggio alle Mura extra virgin olive oil	16
Crisp organic egg, pecorino cheese foam, porcini mushroom and prosciutto dust Contains: milk products	20
Grilled vegetable garden	16
Roasted octopus, chickpeas and buffalo ricotta cheese Contains: gluten, milk products, celery, crustaceans, mollusks	20
Beef carpaccio, egg sauce, Pappa al pomodoro and Salsa Etrusca Contains: gluten, eggs, celery	20
Board of "Val d'Orcia" cured meats and Pecorino cheese from Seggiano Contains: gluten, milk product, nuts	22

## **First courses**

Ribollita soup with Poggio alle Mura extra virgin olive oil Contains: celery	18
Tortello à la Maremma with butter and sage Contains: gluten, eggs, milk products	20
Pinci cacio & pepe, leek and cinto Senese sausage Contains: gluten, celery	22
Tortello à la Maremma with beef ragout Contains: gluten, eggs, celery, milk products	24
Organic Banfi spaghetti with wild boar ragout Contains: gluten, eggs, milk products, celery	24
Duck ravioli, pumpkin cream and black truffle shaves Contains: gluten, eggs, celery, milk products	24

## **Main courses**

Seabass escalope, cauliflower and fall vegetables caponata Contains: fish, celery, shellfish	34
Venison loin, plums and Jerusalem artichoke Contains: celery	34
Beef fillet, porcini mushrooms and Brunello di Montalcino jus Contains: celery	36
Braised beef cheek, swiss chard and polenta Contains: celery	34
Florentine steak with its side dishes	95