

TASTING MENU

Creamed cod fish, organic chickpea, ricotta cheese and olives ^(1,4,7)

Duck ravioli, pumpkin cream and chestnuts ^(1,3,7,8,9)

From farm to table pork neck, braised in Florus radish and Banfi plums ⁽⁹⁾

Apple and amaretti tartlet with cinnamon ice cream ^(1, 3, 7, 8)

3 - course tasting menu 55

4 - course tasting menu 65

STARTERS

Fried eggs, guanciale, pecorino cheese and onion ^(3,7)	14
Creamed cod fish, organic chickpea, ricotta cheese and olives ^(1,4,7)	16
Board of "Val d'Orcia" cured meats and Seggiano sheep cheeses ⁽⁷⁾	16
Beef carpaccio, cauliflower, orange and "Condimento Balsamico Etrusco"	15
Our Tuscan starter ^(1, 3, 7, 9)	16

FIRST COURSES

Ribollita with Banfi "Poggio alle Mura" EVO oil ^(1, 9)	14
Tortelli "alla maremmana" with beef ragout ^(1, 3, 7, 9)	18
Organic Banfi spaghetti "Cinta Senese" pork, leek and pecorino cheese ^(1,7,9)	20
Pinci with tomato and garlic sauce or with wild boar ragout ^(1, 3, 9)	18
Duck ravioli, pumpkin cream and chestnuts ^(1,3,7,8,9)	16

MAIN COURSES

Fried shrimps and squid with "aioli" ^(1,2,9,14)	28
Young rooster's leg and breast, broccoli cream and scottiglia sauce ⁽⁹⁾	25
Beef filet, potatoes, grilled vegetable, and Brunello di Montalcino jus ⁽⁹⁾	32
From farm to table pork neck, braised in Florus radish and Banfi plums ⁽⁹⁾	25
T-bone steak "alla Fiorentina" with its side dishes ^(minimum for 2)	95

Cover charge 5 / Water 4 / Coffee 3

Kindly inform your server about possible allergies or intolerances

1. Cereals containing gluten

2. Crustaceans and products thereof

3. Eggs and products thereof

4. Fish and products thereof

5. Peanuts and products thereof

6. Soybeans and products thereof

7. Milk and products thereof (including lactose)

8. Nuts and products thereof

9. Celery and products thereof

10. Mustard and products thereof

11. Sesame seeds and products thereof

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

13. Lupin and products thereof

14. 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

RECOMMENDED WINE

PAIRINGS

Sauvignon Blanc
Serena 2019

Rosso di Montalcino
Poggio alle Mura 2018

Brunello di Montalcino
Castello Banfi 2016

Moscato d'Asti
Sciandor 2020

3 wines 30

4 wines 35

SALADS AND SIDE DISHES

Caprese salad with buffalo
mozzarella from the
Maremma ⁽⁷⁾
14

Mixed salad greens
with Banfi Balsamic vinegar
12

Grilled vegetables⁽⁹⁾
12

DESSERTS

Apple and amaretti tartlet,
with cinnamon ice cream ^(1, 3, 7, 8)
12

Cantuccini and Banfi wildflower honey
parfait with chocolate ganache ^(1, 3, 7, 8)
12

Millefeuille with chantilly cream,
pomegranate jus and hazelnuts ice cream
^(1, 3, 7, 8)
12

Almond cake, Banfi plum jam
and tangerine sorbet^(1,3,7,8)
12

Seasonal fresh fruit
14