



## TASTING MENU

Marinated anchovies, Tuscan panzanella, ricotta cheese and olives <sup>(1,4,7,9)</sup>

Ravioli “alla parmigiana”... <sup>(1,3,7,9)</sup>

Val d’Orcia beef tagliata, vegetable caponata, arugula and cherry tomatoes <sup>(9,10)</sup>

Vanilla chantilly cream tartlet, red berries and yogurt ice cream <sup>(1,3,7,8)</sup>

3-course tasting lunch 65 €\* - with wine pairing 95 €\*

4-course tasting lunch 75 €\* - with wine pairing 110 €\*

## STARTERS

Deep-fried buffalo mozzarella, pappa al pomodoro and basil <sup>(1,3,7)</sup>	18
Marinated anchovies, Tuscan panzanella, ricotta cheese and olives <sup>(1,4,7,9)</sup>	18
Selection of Val d’Orcia cured meats and pecorino cheese <sup>(7)</sup>	18
Our Tuscan antipasto <sup>(1, 3, 7, 9)</sup>	18
Farm to table beef carpaccio, egg sauce, asparagus and Condimento Balsamico Etrusco <sup>(3)</sup>	18

## FIRST COURSES

Maremma ricotta cheese and spinach tortelli with beef ragout <sup>(1,3,7,9)</sup>	18
Hand-made pinci pasta from Senatore Cappelli organic flour with wild boar ragout <sup>(1,3,9)</sup>	20
Organic Banfi spaghettoni, basil pesto, fennel and shrimp <sup>(1,2, 7, 8, 9)</sup>	18
Ribollita with naturally leavened bread and Poggio alle Mura extra virgin olive oil <sup>(1,9,10)</sup>	16
Hand-made pinci pasta from Senatore Cappelli organic flour with tomato and garlic sauce <sup>(1,3,9)</sup>	18
Ravioli “alla parmigiana”... <sup>(1,3,7,9)</sup>	20

## MAIN COURSES

Val d’Orcia beef tagliata, vegetable caponata, arugula and cherry tomatoes <sup>(9,10)</sup>	30
Local young rooster cacciatore «al mattone» <sup>(3,6,9,10)</sup>	28
Maremma beef fillet, potato flavored with our garden herbs, Cardoncelli mushrooms and Brunello di Montalcino jus <sup>(9,10)</sup>	35
Florentine style beef steak, with seasonal side dishes (minimum for two)	110
Sea bream escalope, carrots, zucchini flower and lemon <sup>(4,9)</sup>	30

## SIDES

Mixed salad greens with Banfi Condimento Balsamico Etrusco	12
Grilled vegetables	12
Tomato carpaccio with oregano	12
Buffalo mozzarella with tomatoes	15

## DESSERTS

Parfait with Tuscan biscotti and our honey with Banfi plum jam ice cream <sup>(1, 3, 7, 8)</sup>	13
Strawberry coulis, Condimento Balsamico Etrusco ice cream and sweet breadsticks <sup>(1, 3, 7, 8)</sup>	13
Vanilla chantilly cream tartlet, red berries and yogurt ice cream <sup>(1, 3, 7, 8)</sup>	13
Profiterole with lemon cream, chocolate ganache and hazelnut ice cream <sup>(1, 3, 7, 8)</sup>	13
Sliced fresh fruit	14

Cover charge 5 | Water 4 | 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

