

TASTING MENU

Beef carpaccio, pappa al pomodoro cakes, agretti and mayonnaise flavored
with Condimento Balsamico Etrusco ^(1,3,7,9)

Fontanelle Chardonnay 2021

Cauliflower and thyme ravioli, cardoncelli mushrooms, cheek bacon
and crisp bread crumbs ^(1,3,7)

Poggio alle Mura Rosso di Montalcino 2021

Pressed wild boar shoulder, cacciatora sauce and polenta ^(1,6,9,10)

Castello Banfi Brunello di Montalcino 2019

Chocolate and coffee cupcake, raspberry coulis and vanilla custard ^(1,3,5,7,8)

Rosa Regale Brachetto d'Acqui 2023

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

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

STARTERS

Pappa al pomodoro cakes, leek, polenta chips and agretti ^(1,3,9)

20 €

Baked sheep ricotta, asparagus, pears and black truffle ^(1,3,7)

24 €

Board of cured meats from “Poggio Stenti farm” and sheep
cheese from Montalcino ⁽⁷⁾

22 €

Tuscan kale and tempura-fried salt cod roll, rosemary-flavored
bean foam and olive ^(1,3,4,9)

22 €

Mixed salad from our garden

12 €

FIRST COURSES

Pinci from organic Senatore Cappelli variety flour
with Maremma wild boar ragout ^(1,9)

20 €

Ricotta and spinach tortelli with knife-cut beef ragout ^(1,3,7,9)

22 €

Ribollita with naturally leavened bread and Poggio
alle Mura extra virgin olive oil ^(1,9)

18 €

Organic Banfi spaghettone with Tuscan garden
garlic and tomato sauce ^(1,9)

18 €

Cauliflower and thyme ravioli, cardoncelli mushrooms, cheek bacon
and crisp breadcrumbs ^(1,3,7)

22 €

MAIN COURSES

Pressed wild boar shoulder, cacciatora sauce and polenta ^(1,6,9,10)

32 €

Rooster from the Val d'Arno, savoy cabbage, chili pepper

sauce and potato ^(6,7,9,10)

32 €

Florentine steak with roast potatoes, vegetables,
cardoncelli mushrooms and beans ⁽⁹⁾

(minimum for 2)

115 €

Barbecue beef tagliata, sheep cheese shavings
and grilled vegetables ^(6,9,10)

32 €

John Dory in oil confit, its sauce, pumpkin
and sweet-sour onion ^(4,9)

34 €

DESSERT

Chantilly cream craquelin, rum-flavored chestnut mousse and
gianduja ice cream ^(1,3,5,7,8)

14 €

Chocolate and coffee cupcake, raspberry coulis and vanilla custard ^(1,3,5,7,8)

14 €

Ricotta tartelette, Banfi honey parfait and cinnamon ice cream ^(1,3,5,7,8)

14 €

Selection of sorbet and Ice cream ^(1,3,5,7,8)

14 €

Sliced seasonal fruit

14 €

Cover charge 5 € | Water 5 € | Espresso 3 €