



TASTING MENU

Deep-fried organic egg, onion soup, sheep cheese
and spring truffle from the Crete Senesi

Fontanelle Chardonnay 2021

Creamed cod raviolo, asparagus, tomato and onion sauce “alla livornese”
and olive dust

Poggio alle Mura Rosso di Montalcino 2020

Pork cheek braised in Florus, pumpkin, polenta and Banfi plum jus

Castello Banfi Brunello di Montalcino 2018

Meringue with chantilly cream, crunchy cookie
and amarena cherry ice cream

Florus Moscadello di Montalcino 2019

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

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



STARTERS

Deep-fried organic egg, onion soup, sheep cheese
and spring truffle from the Crete Senesi

22 €

Octopus, pumpkin cream, potato and parsley jus

20 €

Board of cured meats and sheep cheese from the Val d' Orcia

20 €

Farm to table beef carpaccio, pappa al pomodoro
and mayonnaise with Condimento Balsamico Etrusco

20 €

Mixed salad greens from our garden

12 €



FIRST COURSES

Pinci from organic Senatore Cappelli variety flour
with knife-cut wild boar ragout
22 €

Ricotta and spinach tortelli “alla maremmana”
with knife-cut beef ragout
22 €

Ribollita with naturally leavened bread
and Poggio alle Mura extra virgin olive oil
18 €

Organic Banfi spaghettone with Tuscan tomato
and garden garlic sauce
18 €

Creamed cod ravioli, asparagus, tomato
and onion sauce “alla livornese” and olive dust
22 €



MAIN COURSES

Pork cheek braised in Florus, pumpkin, polenta and Banfi plum jus

32 €

Lemon-flavored local chicken, sauteed Swiss chard and beets

30 €

Florentine steak with seasonal side dishes

(minimum for 2)

115 €

Barbecued beef tagliata with grilled vegetables and potatoes

32 €

Sea bass, carrots, fennel and its sauce

32 €

Grilled vegetables

12 €



DESSERT

Parfait with our honey and Tuscan biscotti
covered in milk chocolate and peanuts

14 €

Cacao cake with pears and cookie ice cream

14 €

Meringue with chantilly cream, crunchy cookie and
amarena cherry ice cream

14 €

Strawberry coulis with Condimento Balsamico Etrusco-flavored
ice cream and puff pastry sticks

14 €

Sliced fresh seasonal fruit

15 €

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