

TASTING MENU

Organic egg from the “Elia Nicoletti farm”, onion soupe, sheep cheese
and Cinta Senese dust ^(1,3,7,9)

Fontanelle Chardonnay 2021

Porcini mushroom and baked ricotta ravioli, chickpeas,
pork sausage and chestnut dust ^(1,3,7,9)

Poggio alle Mura Rosso di Montalcino 2021

Veal loin, hazelnuts, pumpkin and Florus-braised endive ^(1,6,7,8)

Castello Banfi Brunello di Montalcino 2018

Banfi honey and Tuscan biscotti parfait, covered in milk
chocolate and peanuts ^(1,3,5,7,8)

Florus Moscadello di Montalcino 2019

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

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

STARTERS

Organic egg from the “Elia Nicoletti farm”, onion soupe, sheep cheese
and Cinta Senese dust ^(1,3,7,9)

22 €

Pumpkin cream, scallop and puffed barley ^(1,9,14)

20 €

Board of charcuterie from “Poggio Stenti farm” ⁽⁷⁾

20 €

Selection of sheep cheese

20 €

Beef carpaccio, fried porcini mushrooms and mayonnaise
flavored with Condimento Balsamico Etrusco ^(1,3)

20 €

Mixed salad

12 €

Caprese salad with Maremma buffalo mozzarella ⁽⁷⁾

18 €

Grilled vegetables

16 €

FIRST COURSES

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

22 €

Pinci from organic Senatore Cappelli variety flour
with Tuscan garlic and tomato sauce ^(1,9)

18 €

Maremma 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 breadcrumbs,
cauliflower and bottarga dust ^(1,4)

22 €

Porcini mushrooms and baked ricotta ravioli, chickpeas,
pork sausage and chestnut dust ^(1,3,7,9)

22 €

MAIN COURSES

Veal loin, hazelnuts, pumpkin and Florus-braised endive ^(1,6,7,8)

32 €

Local lemon-flavored rooster, beetroot puree and spinach ^(1,6,9)

32 €

Florentine steak with seasonal side dishes

(minimum for 2)

115 €

Beef tagliata, grilled vegetables and roast potatoes ^(6,9,10)

33 €

Turbot, carrots and broccoli ^(4,9)

36 €

DESSERT

Honey and Tuscan biscotti parfait, covered in milk
chocolate and peanuts ^(1,3,5,7,8)

14 €

Cocoa cake with Banfi plum jam and cookie ice cream ^(1,3,7,8)

14 €

Tartelette with pear, cinnamon and citrus -flavored custard ^(1,3,7,8)

14 €

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

14 €

Sliced fresh seasonal fruit

14 €

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