

TASTING MENU

Deep-fried Maremma buffalo mozzarella, pappa al pomodoro and agretti ^(1, 3, 7, 9)

Fontanelle Chardonnay 2022

Ravioli with wild-fennel flavored lamb ragout filling, peas
and crusco peppers ^(1, 3, 7, 9)

Poggio alle Mura Rosso di Montalcino 2021

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

Castello Banfi Brunello di Montalcino 2019

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

Florus Moscadello di Montalcino 2020

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

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

STARTERS

Deep-fried Maremma buffalo mozzarella, pappa al pomodoro and agretti ^(1, 3, 7, 9)

22 €

Beef carpaccio, liver pâté, orange and Condimento Balsamico Etrusco ⁽³⁾

22 €

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

22 €

Cod fish cream with Banfi extra virgin olive oil, ricotta cheese,
asparagus and olives ^(4, 7)

22 €

Caprese salad with Maremma buffalo mozzarella ⁽⁷⁾

18 €

Grilled vegetables

16 €

Mixed salad greens

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)

20 €

Ravioli with wild-fennel flavored lamb ragout filling, peas and crusco peppers ^(1, 3, 7, 9)

24 €

Banfi millerighe pasta with slipper lobster and cuttlefish sauce and asparagus ^(1, 3, 7, 9)

24 €

MAIN COURSES

Pork neck braised with Rosso di Montalcino, carrots and fava beans ^(6,10)

32 €

Duo of local rooster, lettuce, potatoes and Brunello jus ^(6, 7, 10)

32 €

Florentine steak with seasonal side dishes ⁽⁹⁾
(Minimum for 2)

115 €

Maremma beef fillet with grilled vegetables and roast potatoes ^(6,10)

38 €

Seared turbot, lemon, spinach and Swiss chard ^(4, 9)

34 €

DESSERT

Craquelin with Chantilly cream, custard and pistachio ice cream ^(1, 3, 5, 7, 8)

14 €

Hazelnut and sour cherry mousse with chocolate ice cream ^(1, 3, 5, 7, 8)

14 €

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

14 €

Sienese pine nut cake with strawberry sorbet ^(1, 3, 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 €