

## TASTING MENU

Deep-fried Maremma buffalo mozzarella, pappa al pomodoro and agretti <sup>(1, 3, 7, 9)</sup>

*Fontanelle Chardonnay 2022*

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

*Poggio alle Mura Rosso di Montalcino 2021*

Beef tagliata, grilled vegetables and potato <sup>(6, 9, 10)</sup>

*Castello Banfi Brunello di Montalcino 2019*

Tuscan biscotti and Banfi honey parfait covered with  
milk chocolate and peanuts <sup>(1, 3, 5, 7, 8)</sup>

*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 <sup>(1, 3, 7, 9)</sup>  
22 €

Beef carpaccio, liver pâté, orange and Condimento Balsamico Etrusco <sup>(3)</sup>  
22 €

Board of cured meats from “Poggio Stenti farm” and sheep  
cheese from Montalcino <sup>(7)</sup>  
22 €

Cod fish cream with Banfi extra virgin olive oil, ricotta cheese,  
asparagus and olives <sup>(4, 7)</sup>  
22 €

Caprese salad with Maremma buffalo mozzarella <sup>(7)</sup>  
18 €

Grilled vegetables  
16 €

Mixed salad greens  
12 €

## FIRST COURSES

Pinci from organic Senatore Cappelli variety flour  
with Maremma wild boar ragout <sup>(1, 9)</sup>

20 €

Ricotta and spinach tortelli with knife-cut beef ragout <sup>(1, 3, 7, 9)</sup>

22 €

Ribollita with naturally leavened bread and Poggio  
alle Mura extra virgin olive oil <sup>(1, 9)</sup>

18 €

Organic Banfi spaghettone with Tuscan garden  
garlic and tomato sauce <sup>(1, 9)</sup>

20 €

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

22 €

Banfi millerighe pasta with slipper lobster and cuttlefish sauce and asparagus <sup>(1, 3, 7, 9)</sup>

22 €

## MAIN COURSES

Pork neck braised with Rosso di Montalcino, carrots and fava beans <sup>(6,10)</sup>

32 €

Duo of local rooster, lettuce, potatoes and Brunello jus <sup>(6, 7, 10)</sup>

32 €

Florentine steak with seasonal side dishes <sup>(9)</sup>

(Minimum for 2)

115 €

Maremma beef fillet with grilled vegetables and roast potatoes <sup>(6, 10)</sup>

38 €

Seared turbot, lemon, spinach and Swiss chard <sup>(4, 9)</sup>

34 €

## DESSERT

Craquelin with Chantilly cream, custard and pistachio ice cream <sup>(1, 3, 5, 7, 8)</sup>

14 €

Chocolate mousse cake with amarena cherries and cookie ice cream <sup>(1, 3, 5, 7, 8)</sup>

14 €

Tuscan biscotti and Banfi honey parfait covered with  
milk chocolate and peanuts <sup>(1, 3, 5, 7, 8)</sup>

14 €

Sienese pine nut cake with strawberry sorbet <sup>(1, 3, 7, 8)</sup>

14 €

Selection of sorbet and Ice cream <sup>(1, 3, 5, 7, 8)</sup>

14 €

Sliced seasonal fruit

14 €

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