

TASTING MENU

Chickpea puree from Pieve a Salti, cream cod with Poggio alle Mura extra virgin olive oil^(4,9)
 Baked ricotta and porcini mushrooms ravioli, leeks, Cinta Senese pork and chestnut powder^(1,3,7,9)
 Beef cheek braised in Florus, pumpkin, polenta and our plums^(9,10)
 Parfait with Tuscan biscotti and our honey covered in milk and chocolate and peanuts^(1, 3, 5, 7, 8)

3-course tasting 65€ - with wine pairing 95 €**

4-course tasting 75€ - with wine pairing 110 €**

STARTERS

Chickpea puree from Pieve a Salti, cream cod with Poggio alle Mura extra virgin olive oil ^(4,9)	20
Deep fried buffalo mozzarella, pappa al pomodoro and Condimento Balsamico Etrusco ^(1,7,9)	20
Board of cured meats and pecorino cheese ⁽⁷⁾	20
Our Tuscan antipasto ^(1,3,7,9)	20
Farm to table beef carpaccio, egg sauce, avocado and red onion ⁽³⁾	20

FIRST COURSES

Maremma ricotta cheese and spinach tortelli with knife-cut beef ragout ^(1,3,7,9)	22
Hand-made pinci pasta from Senatore Cappelli organic flour with wild boar ragout ^(1,3,9)	22
Organic Banfi spaghettone, cauliflower, breadcrumbs, anchovy sauce and botargo ^(1,2,7,8,9)	22
Ribollita with naturally leavened bread and Poggio alle Mura extra virgin olive oil ^(1,9,10)	18
Hand-made pinci pasta from Senatore Cappelli organic flour with tomato and garlic sauce ^(1,3,9)	20
Baked ricotta and porcini mushrooms ravioli, leeks, Cinta Senese pork and chestnut powder ^(1,3,7,9)	22

MAIN COURSES

Beef cheek braised in Florus, eggplant, pumpkin, polenta and our plums ^(9,10)	32
Herb-flavored local rooster, potato savoy cabbage and "Cacciatore sauce" ^(3,6,9,10)	30
Maremma beef fillet with porcini mushrooms and Brunello di Montalcino jus ^(9,10)	35
Florentine style beef steak, with seasonal side dishes (minimum for two)	115
Sea bass escalope, carrots, its sauce and sauteed Swiss chard ^(4,9)	32

SIDES

Mixed salad greens with Banfi Condimento Balsamico Etrusco	12
Grilled vegetables	12
Tomato carpaccio with oregano	12
Buffalo mozzarella with tomatoes	16

DESSERTS

Parfait with Tuscan biscotti and our honey covered in milk chocolate and peanuts ^(1,3,5,7,8)	14
Apple and amaretti cake with cinnamon ice cream ^(1,3,7,8)	14
Chantilly cream puffs, chocolate ganache and cookie ice cream ^(1,3,7,8)	14
Puff pastry cannolo, pastry cream and Condimento Balsamico Etrusco ice cream ^(1,3,7,8)	14
Sliced fresh fruit	15

Cover charge 5 | Water 5 | Coffee 3

Kindly inform your server about possible allergies or intolerances

¹ Cereals containing gluten
² Crustaceans and products thereof
³ Eggs and products thereof
⁴ Fish and products thereof
⁵ Peanuts and products thereof
⁶ Soybeans and products thereof
⁷ Milk and products thereof (including lactose)

⁸ Nuts and products thereof
⁹ Celery and products thereof
¹⁰ Mustard and products thereof
¹¹ Sesame seeds and products thereof
¹² Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/liter
¹³ Lupin and products thereof
¹⁴ Mollusks and products thereof