

## TASTING MENU

Deep-fried Leghorn chicken egg, cave-aged pecorino cheese foam, spinach and olive dust<sup>(1, 3, 7)</sup>

Porcini mushroom ravioli, organic chickpea cream and dehydrated prosciutto<sup>(1, 3, 7)</sup>

Veal loin, caponata, Banfi plums and potatoes<sup>(6, 7, 9, 10)</sup>

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

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

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

## STARTERS

|   |    |
|---|----|
| Deep-fried Leghorn chicken egg, cave-aged pecorino cheese foam, spinach and olive dust <sup>(1, 3, 7)</sup> | 22 |
| Beef carpaccio, figs, chicken livers and brioche bread <sup>(1, 3, 7)</sup>                                 | 22 |
| Board of cured meats from the Poggio Stenti farm and sheep cheese from Montalcino <sup>(7)</sup>            | 22 |
| Scallop, pumpkin, beans and grains <sup>(1, 9, 14)</sup>  | 24 |
| Tomatoes with Maremma buffalo mozzarella <sup>(7)</sup>   | 18 |
| Mixed salad greens  | 12 |

## FIRST COURSES

|   |    |
|---|----|
| Pinci from organic Senatore Cappelli variety flour with knife-cut wild boar ragout <sup>(1, 9)</sup>  | 20 |
| Ricotta and spinach Maremma tortelli with 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 spaghettoni with Tuscan garden garlic and tomato sauce <sup>(1, 9)</sup>                | 20 |
| Porcini mushroom ravioli, organic chickpea cream and dehydrated prosciutto <sup>(1, 3, 7)</sup>       | 24 |
| Vitone pasta with fall vegetables, shrimps and breadcrumbs <sup>(1, 2, 7)</sup>                       | 24 |

## MAIN COURSES

|  |     |
|--|-----|
| Veal loin, caponata, Banfi plums and potato <sup>(6, 7, 9, 10)</sup>                                 | 32  |
| Suckling pig cheek, polenta and pumpkin <sup>(6, 9, 10)</sup>  | 32  |
| Florentine steak with seasonal vegetables <sup>(9)</sup>   | 115 |
| Beef fillet with porcini mushrooms, cauliflower and Brunello di Montalcino jus <sup>(6, 9, 10)</sup> | 38  |
| Seabass escalope, broccoli and red onion <sup>(4, 7, 9)</sup>  | 34  |
| Grilled vegetables   | 16  |

## DESSERT

Coffee craquelin with vanilla- flavored custard and hazelnut ice cream<sup>(1, 3, 7, 8)</sup>  
14

Cocoa cake with amarena cherries and cookie ice cream<sup>(1, 3, 7, 8)</sup>  
14

Tuscan biscotti and Banfi honey parfait covered with milk chocolate and peanuts<sup>(1, 3, 5, 7, 8)</sup>  
14

Sieneese pinenut cake with figs sorbet<sup>(1, 3, 7, 8)</sup>  
14

Selection of sorbets and Ice cream<sup>(1, 3, 5, 7, 8)</sup>  
14

Sliced seasonal fruit  
14

Cover charge 5

Water 5

Coffee 3

Kindly inform your server about possible allergies or intolerances

<sup>1</sup> Cereals containing gluten

<sup>2</sup> Crustaceans and products thereof

<sup>3</sup> Eggs and products thereof

<sup>4</sup> Fish and products thereof

<sup>5</sup> Peanuts and products thereof

<sup>6</sup> Soybeans and products thereof

<sup>7</sup> Milk and products thereof (including lactose)

<sup>8</sup> Nuts and products thereof

<sup>9</sup> Celery and products thereof

<sup>10</sup> Mustard and products thereof

<sup>11</sup> Sesame seeds and products thereof

<sup>12</sup> Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/liter

<sup>13</sup> Lupin and products thereof

<sup>14</sup> Mollusks and products thereof

Prices in €, vat included

Depending on the market availability, some products may have been subject to freezing

Some products may have been subjected to preventive remediation treatments in compliance with the requirements of EC Reg. 853/2004