



TASTING MENU

Deep-fried buffalo mozzarella, pappa al pomodoro, mayonnaise flavored with Condimento Balsamico Etrusco

Ravioli with Florus- braised guinea fowl filling, pea cream and spring truffle

Pork neck, chili sauce, carrots, asparagus and Banfi plum jus

Tuscan biscotti and Banfi honey parfait covered with milk chocolate and peanuts

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

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

STARTERS

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| Deep-fried buffalo mozzarella, pappa al pomodoro, mayonnaise flavored with Condimento Etrusco | 23 |
| Beef carpaccio, liver pâté, arugula jus and Condimento Balsamico Etrusco | 23 |
| Board of cured meats from the “Poggio Stenti farm” and sheep cheese from Val d'Orcia | 23 |
| Marinated amberjack, panzanella and citrus-flavored mayonnaise | 23 |
| Mix greens salad | 13 |
| Caprese salad with Maremma buffalo mozzarella | 23 |

FIRST COURSES

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| Bronze-extruded pinci pasta from the Castello kitchen with Maremma wild boar ragoût | 22 |
| Ricotta and spinach tortelli with knife-cut beef ragoût | 22 |
| Ricotta and spinach tortelli with butter and sage | 20 |
| Organic Banfi spaghetti from Senatore Cappelli flour with tomato and Tuscan garlic sauce | 20 |
| Organic Banfi spaghetti from Senatore Cappelli flour, cuttlefish, asparagus and breadcrumbs | 25 |
| Ravioli with Florus braised guinea fowl filling, pea cream and spring truffle | 25 |
| Ribollita with naturally leavened bread and Poggio alle Mura extra virgin olive oil | 18 |

DESSERT

Almond tartelette, Banfi plum jam and strawberries
14

Craqueline with mascarpone mousse and coffee ice cream
14

Tuscan biscotti and Banfi honey parfait covered with milk chocolate and peanuts
14

Dark chocolate tartelette with pear sorbet
14

Sliced fruit
14

MAIN COURSES

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| Pork neck, chili sauce, carrots, asparagus and Banfi plum jus | 32 |
| Local rooster with a Tuscan stew sauce, zucchini and olives | 32 |
| Florentine steak with seasonal side dishes | 115 |
| Beef fillet from Maremma with porcini mushrooms and Brunello di Montalcino jus | 40 |
| Umbrina escalope, pepper, mint and capers | 35 |
| Grilled vegetables | 16 |

Cover charge 5

Water 5

Coffee 3

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