



## TASTING MENU

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

Potato and estragon ravioli with pork sausage, pea cream and ham dust

Veal loin wrapped in bacon, vegetable caponata and Brunello di Montalcino 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

Deep-fried buffalo mozzarella, pappa al pomodoro, mayonnaise flavored with Condimento Etrusco	23
Herb marinated beef carpaccio, panzanella, arugula and sheep cheese	23
Board of cured meats from the "Poggio Stenti farm" and sheep cheese from Val d'Orcia	23
Pressed octopus, celery, melon, olives and citrus-flavored mayonnaise	23
Caprese salad with Maremma buffalo mozzarella	23
Salad greens from our garden	13

## FIRST COURSES

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, prawns, zucchini and lemon	25
Potato and estragon ravioli with pork sausage, pea cream and ham dust	25
Ribollita with naturally leavened bread and Poggio alle Mura extra virgin olive oil	18

## DESSERT

Ricotta cake with strawberry sauce and Banfi plum ice cream  
14

Tiramisu and vanilla ice cream  
14

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

Puff pastry disk with Chantilly cream, summer fruit salad and yoghurt ice cream  
14

Sliced seasonal fruit  
14

Selection of ice cream and sorbet  
14

## MAIN COURSES

Veal loin wrapped in bacon, vegetables caponata and Brunello di Montalcino jus	32
Local rooster with a Tuscan stew sauce and mint-flavored zucchini	32
Florentine steak with seasonal side dishes	115
Beef fillet with porcini mushrooms and Brunello di Montalcino jus	40
Sea Bass filet, leak cream and eggplant	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