



TASTING MENU

Deep-fried organic egg with potato foam flavored with Montalcino saffron, fondant onion and olive dust

Cave-aged sheep cheese ravioli with porcini mushrooms, cauliflower and truffle

Braised pork shank with pumpkin, Banfi plum jus and polenta

Apple and cinnamon crumble cake with chestnut ice cream and Banfi honey-flavored crème anglaise

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

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

STARTERS

Deep-fried organic egg with potato foam flavored with Montalcino saffron, fondant onion	23
Beef carpaccio, sheep cheese flan, deep-fried porcini mushrooms and orange jelly	23
Board of cured meats from the "Poggio Stenti farm"	23
Selection of sheep cheese from Val d' Orcia with plum jam and Banfi honey	23
Seared scallop, pumpkin and chestnuts	30
Maremma buffalo mozzarella and tomato	23
Salad with garden greens	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
Cypress tree pasta from Molino Val d'Orcia durum wheat with cuttlefish and fall vegetables	25
Cave-aged sheep cheese ravioli with porcini mushrooms, cauliflower and truffle	25
Ribollita with naturally leavened bread and Poggio alle Mura extra virgin olive oil	18
Bean and Montalcino grain soupe	20

MAIN COURSES

Braised pork shank with pumpkin, Banfi plum jus and polenta	32
Rolled local rooster with a Tuscan stew sauce, savoy cabbage and potatoes	32
Florentine steak with seasonal side dishes	115
Beef fillet with porcini mushrooms and Brunello di Montalcino jus	40
Brown meagre, zimino dressing, pomegranate, mussels and spirulina jus	35
Grilled vegetables	16

DESSERT

Apple and cinnamon crumble cake with chestnut ice cream and Banfi honey-flavored crème anglaise

14

Florus tiramisu and vanilla ice cream

14

Chocolate cake fondant with amarena cherries and cookies ice cream

14

Angel food cake with figs and pistachio ice cream

14

Sliced seasonal fruit

14

Selection of ice cream and sorbet

14

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