



TASTING MENU

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

Florus- braised duck ravioli, cauliflower and truffle sauce

Braised pork shank with pumpkin, Banfi plum jus and polenta

Angel food cake with persimmon sauce and pistachio ice cream

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, fried sheep cheese and Condimento Balsamico Etrusco 23

Board of cured meats from the "Poggio Stenti farm" and Val d'Orcia sheep cheese 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

Bronze-extruded pinci with tomato and Val d'Orcia garlic sauce 20

Florus-braised duck ravioli with cauliflower and truffle sauce 25

Ribollita with naturally leavened bread and Poggio alle Mura extra virgin olive oil 18

DESSERT

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

14

Tiramisu and vanilla ice cream

14

Angel food cake with persimmon and pistachio ice cream

14

Chocolate parfait covered with milk chocolate and peanuts

14

Selection of ice cream and sorbet

14

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

Brown meagre, its sauce, Swiss chard, carrots cooked under a salt crust 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