

TASTING MENU

Salted cod tempura, chickpea cream, sweet-sour onion and olives

Florentine pepper stew ravioli with soffritto and potato cream

Pork shank with BBQ sauce, pumpkin and sweet-sour onion

Apple and almond cake with Banfi honey and citrus ice cream

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

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

STARTERS

Cured meat selection from Poggio Stent farm	23
Selection of sheep cheese from the Val d'Orcia with plum jam and Banfi honey	23
Pecorino flan with Montalcino truffle sauce and asparagus	24
Salted cod tempura, chickpea cream, sweet-sour onion and olives	25
Beef carpaccio, puntarella chicory, corn chips and Condimento Balsamico Etrusco	24
Mix salad	14

FIRST COURSES

Bronze-extruded pinci pasta with wild boar ragoût	23
Organic bean and grain soup	20
Ricotta and spinach Maremma tortelli with knife-cut beef ragoût	23
Ricotta and spinach Maremma tortelli with butter and sage	21
Florentine pepper stew ravioli with soffritto and potato cream	25
Ribollita with naturally leavened bread and Poggio alle Mura extra virgin olive oil	19

MAIN COURSES

Pork shank with BBQ sauce, pumpkin and sweet-sour onion	33
Beef tagliata with grilled vegetables and roast potatoes	34
Florentine steak with grilled vegetables	115
Pan-seared turbot, lemon dressing, sauteed spinach and carrots	35
Grilled vegetables	16

DESSERT

Tiramisu with vanilla ice cream

15

Apple and almond cake with Banfi honey and citrus ice cream

15

Milk slice with pistachio ice cream

15

Sliced seasonal fruit

15

Selection of ice cream and sorbet

15

Cover charge 5

Water 5

Coffee 3