



## TASTING MENU

### APPETIZER

Deep-fried organic egg from farming with musica  
Val d' Orcia pecorino foam and olive powder  
*Fontanelle - Toscana IGT Chardonnay - 2023*

### FIRST COURSE

Pork ravioli with soffritto cream and Montalcino saffron-  
flavored potato  
*Belnero - Toscana IGT - 2023*

### SECOND COURSE

Veal medallion, chili sauce, Brunello di Montalcino jus,  
potato and carrots  
*Castello Banfi - Brunello di Montalcino DOCG - 2021*

### DESSERT

Tartellette with custard and strawberries,  
yogurt ice cream  
*Florus - Moscadello di Montalcino DOC - 2022*

3 courses €70 | with wine pairing €105

4 courses €80 | with wine pairing €120



## APPETIZER

Selection of cured meats from the “Poggio Stenti Farm”	23€
Selection of Val d’ Orcia pecorino with Banfi honey and dried plums	23€
Deep- fried organic egg from farming with music, Val d’ Orcia pecorino foam and olive powder	24€
Salt cod creamed with Banfi extravirgin olive oil in tempura, its sauce, chickpea cream and sweet-sour onion	24€
Beef carpaccio, asparagus, egg sauce, Parmesan chips and spring truffle from San Giovanni d’Asso	25€
Maremma buffalo mozzarella and garden tomatoes	23€
Mixed salad	14€



## FIRST COURSES

Bronze extruded pinci pasta from the Castello with wild boar ragout	22€
Bronze extruded pinci pasta from the Castello with Tuscan garlic and tomato sauce	20€
Paccheri pasta with prawns, its sauce, green peas, burrata and lemon	26€
Ricotta and spinach Maremma tortelli with knife-cut beef ragout	22€
Ricotta and spinach Maremma tortelli with butter and sage	20€
Florentine pepper stew ravioli with soffritto cream and Montalcino saffron-flavored potato	25€
Ribollita with naturally leavened bread and Poggio alle Mura extra virgin olive oil	18€



## SECOND COURSES

Veal medallion, chili sauce, Brunello di Montalcino jus, potato and carrots	34€
Beef fillet, grilled vegetables, roast potato, mayonnaise flavored with Condimento Balsamico Etrusco	40€
Florentine steak with grilled vegetables (minimum for 2)	115€
Pan-seared turbot, its crisp skin and red beets	34€
Jerusalem artichoke, fondant onion, toasted pine nuts and pine nut praline	28€
Grilled vegetables	16€



## DESSERT

Tiramisu with Moscadello di Montalcino ice cream	14 €
Tartellete with custard and strawberries, yogurt ice cream	14 €
Banfi honey and milk chocolate Tuscan biscotti mousse, citrus fruit and nuts	14 €
Craqueline with pistachio, ricotta cheese, chocolate ice cream	14 €
Sliced seasonal fruit	14 €
Selection of ice cream and sorbet	14 €

Cover charge €5 | Water €5 | Coffee €3