



TASTING MENU

APPETIZER

Deep-fried Maremma buffalo mozzarella, pappa al pomodoro, basil and Condimento Balsamico Etrusco
Fontanelle - Toscana IGT Chardonnay - 2023

FIRST COURSE

Pork belly ravioli, leek and Montalcino saffron-flavored sauce
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 Maremma buffalo mozzarella, pappa al pomodoro, basil and Condimento Balsamico Etrusco	24€
Salt cod creamed with Banfi extravirgin olive oil, its sauce, chickpea cream and sweet-sour onion	24€
Beef carpaccio, asparagus, egg sauce, Parmesan chips and truffle	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€
Pork belly ravioli, leek and Montalcino saffron-flavored sauce	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, porcini mushrooms and roast potatoes	40€
Florentine steak with grilled vegetables (minimum for 2)	115€
Lemon-flavored pan-seared turbot with red beets	34€
Rooster, bell pepper, spinach roulade	34€
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