



TASTING MENU

APPETIZER

White and green of zucchini, a fried zucchini flower
and scamorza cheese

Fontanelle - Toscana IGT Chardonnay - 2023

FIRST COURSE

Ravioli filled with pappa al pomodoro, basil, pecorino
cheese and Cinta Senese dust

Castello Banfi- Rosso di Montalcino DOC- 2024

SECOND COURSE

Tuscan veal saltimbocca with garden vegetable caponata
and Brunello di Montalcino jus

Castello Banfi - Brunello di Montalcino DOCG - 2021

DESSERT

Puff pastry disk, lemon custard, peaches and hazelnut
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”	22€
Selection of Val d’ Orcia pecorino with Banfi honey and dried plums	22€
White and green of zucchini, a fried zucchini flower and scamorza cheese	24€
Eggplant parmesan with red and yellow tomato coulis and basil	23€
Salt cod creamed with Poggio alle Mura extra virgin olive oil, ricotta, tomato and olive	24€
Marinated beef carpaccio with panzanella, arugula and mayonnaise flavored with Condimento Balsamico Etrusco	24€
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€
Bronze-extruded paccheri pasta with green peas, burrata cheese and striped prawns	26€
Ricotta and spinach Maremma tortelli with knife-cut beef ragout	22€
Ricotta and spinach Maremma tortelli with butter and sage	20€
Ravioli filled with pappa al pomodoro, basil, pecorino cheese and Cinta Senese dust	25€
Ribollita with naturally leavened bread and Poggio alle Mura extra virgin olive oil	18€



SECOND COURSES

Tuscan veal saltimbocca with garden vegetable caponata and Brunello di Montalcino jus	36€
Beef fillet with porcini mushrooms and potatoes flavored with Poggio alle Mura extra virgin olive oil	40€
Florentine steak with grilled vegetables (minimum for 2)	115€
Sea bass escalope, bell peppers, its sauce and baby spinach	34€
Local rooster roulade with chili sauce, eggplant and sweet-sour baby onions	34€
Grilled vegetables	16€



DESSERT

Tiramisu with Moscadello di Montalcino ice cream	14 €
Dark chocolate tartellette, berries, milk jam ice cream and amarena cherry sauce	14 €
Banfi honey and raspberry mousse covered in milk chocolate with Tuscan biscotti ice cream	14 €
Puff pastry disk, lemon custard, peaches and hazelnut ice cream	14 €
Sliced seasonal fruit	14 €
Selection of ice cream and sorbet	14 €

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