



TASTING MENU

APPETIZER

Deep-fried organic egg with saffron-flavored potato
foam, spinach and olive dust

Fontanelle - Toscana IGT Chardonnay - 2023

FIRST COURSE

Porcini mushroom ravioli, with organic chickpeas from Pieve
a Salvi farm and black truffle sauce

Castello Banfi- Rosso di Montalcino DOC- 2024

SECOND COURSE

Suckling pig cheek braised in Rosso di Montalcino,
pumpkin, polenta and Banfi plums

Castello Banfi - Brunello di Montalcino DOCG - 2021

DESSERT

Banfi honey and citrus fruits mousse, milk chocolate with
Tuscan biscotti 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 pecorino cheese from Montalcino	22€
Deep-fried organic egg with saffron-flavored potato foam, spinach and olive dust	24€
Flan of pecorino cheese from Pienza, pears poached in wine, walnuts and fondant chicory	23€
Salt cod creamed with Banfi extra virgin olive oil, cauliflower and buffalo ricotta cheese	24€
Marinated beef carpaccio, fried porcini mushrooms, Condimento Balsamico Etrusco and pomegranate	24€
Maremma buffalo mozzarella and garden tomatoes	23€
Mixed salad	14€



FIRST COURSES

Home-made bronze-extruded pinci pasta with Maremma wild boar ragout	22€
Home-made bronze-extruded pinci pasta with Tuscan garlic and tomato sauce	20€
Maremma tortelli with knife-cut beef ragout	22€
Maremma tortelli with butter and sage	20€
Squid ink tagliatelle, squid, broccoli and lemon	26€
Porcini mushroom ravioli, with organic chickpeas from Pieve a Salti farm and black truffle sauce	25€
Ribollita with naturally leavened bread and Poggio alle Mura extra virgin olive oil	18€



SECOND COURSES

Suckling pig cheek braised in Rosso di Montalcino, pumpkin, polenta and Banfi plums	36€
Beef fillet with porcini mushrooms, potatoes and Brunello di Montalcino-flavored jus	40€
Florentine steak with grilled vegetables (minimum for 2)	115€
Line-caught seabass fillet with Swiss chard, carrots and its sauce	34€
Local rooster roulade, Savoy cabbage and cacciatora sauce	34€
Grilled vegetables	16€



DESSERT

Classic tiramisu with Moscadello di Montalcino ice cream	14 €
Warm puff pastry with apples, cinnamon, pine nuts and vanilla ice cream	14 €
Chocolate and wild berry tartellette with chestnut ice cream and pomegranate sauce	14 €
Pear and amaretti cake with chocolate ganache and pistachio ice cream	14 €
Sliced seasonal fruit	14 €
Selection of ice cream and sorbet	14 €

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