CASTELLO BANFI

la Taverna

TASTING MENU

APPETIZER

Deep-fried organic egg with pecorino cheese foam, Swiss chard and olive dust

Fontanelle - Toscana IGT Chardonnay - 2023

FIRST COURSE

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

Castello Banfi- Rosso di Montalcino DOC- 2024

SECOND COURSE

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

Castello Banfi - Brunello di Montalcino DOCG - 2021

DESSERT

Banfi honey mousse covered in 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

CASTELLO BANFI

la Taverna

STARTERS

Selection of cured meats from the Poggio Stenti Farm and Val d'Orcia pecorino cheese	24€
Deep-fried organic egg with pecorino cheese foam, spinach and olive dust	24€
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€
Mixed salad	14€

CASTELLO BANFI

la Taverna

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€
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€

CASTELLO BANFI

la Taverna

MAIN COURSES

Suckling pig cheek braised in Rosso di Montalcino, pumpkin and polenta	36€
Florentine steak with grilled vegetables (minimum for 2)	115€
Line-caught seabass fillet with carrots, its sauce and almond	34€
Local rooster roulade, Savoy cabbage and cacciatora sauce	34€
Grilled vegetables	16€

CASTELLO BANFI
la Taverna

DESSERT

Classic tiramisu with Moscadello di Montalcino ice cream	14 €
Banfi honey mousse covered in milk chocolate with Tuscan biscotti ice cream	14 €
Chocolate lava cake with pistachio ice cream	14 €
Pear and amaretti cake with chocolate ganache and chestnut ice cream	14 €
Sliced seasonal fruit	14 €

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