

lunch

Our lunch proposal is a very light and special moment full of conviviality, as well as the result of years exploring our environment, in a continuous evolving process.

Osteria Volpaia Lunch menu is a list of dishes, with traditional and exotic influences, as our chef.

We believe in pure and well defined flavors, fresh ingredients, few ingredients, a lot of creativity, honest food.

Try out our fine dining tasting menu in the evenings, where Chef Juan gives you the best welcome to Chianti

Burrata roasted tomatoes	10
House Volpaia's marinated olives with crust	8
Steak tartare pie cashew horseradish hazelnuts	13
Asparagus pecorino almonds bernaïse pine	13
Artichokes pistachios sweet potatoes spicy coconut	12
Crispy codfish tacos coriander green tomatoes avocado	13
House cured tuna Chianti mole plums	13

Octopus salad celeriac stracciatella fava bean	15
Chicken liver "Panforte" (parfait) oranges figs almonds	13
Foie gras terrine green apple Vinsanto di Volpaia	16

PRIMI

Orecchiette peas kale blue pecorino	14
Pappardelle wildboar ragù morel mushrooms truffle	15
Agnolotti goat cheese beetroots lemon	13
Spaghetti cacio saffron camomille	12
Ravioli confit duck bergamot chicory ashes	15
Cold cuts selection, <i>Anzuini Butcher</i> , Florence	14
Italian raw milk cheese board "Il Casale"	15

Bistecca alla fiorentina 6,5/100g
T Bone steak

dinner

Volpaia

3 portate | dolce
3 Courses | dessert

35

Chianti

4 portate ispirate nella tradizione Toscana
4 Courses from the tuscan tradition

42

Raices

Come un cuoco sudamericano incontra la Toscana
How a latin american chef cooks in Tuscany
8 portate
8 courses

58

1/2 Raices

Come un cuoco sudamericano incontra la Toscana (mezzo)
How a latin American chef cooks in Tuscany (half)
4 portate
4 courses

42

Bistecca alla fiorentina T Bone steak 6,5 | 100g

Wine and cocktail pairing Abbinamento vini e cocktail

per 3 portate | for 3 courses
15

per 4 portate | for 4 courses
20

per 8 portate | for 8 courses
35

dessert

Bitter Chocolate | Gorgonzola | tonka
Ciccolato fondente | Gorgonzola | tonka

ricotta ri-cotta
cardamom | grape fruit | carot cake croutons
ricotta ri-cotta
Cardamomo | pompelmo | crostini alle carote

Tamarind | sesame pavlova
Meringata | tamarindo | sesamo

Miso ice cream | sweet fettunta pain perdù-like
Gelato al miso | fettunta dolce al caramello

Tiramisù | pecorino cheese | truffle
Tiramisù | pecorino | tartufo

8

Cheese Board
Selezione di formaggi
Il Casale

15

Gin Tonic and Cocktail list available
Disponibile la nostra carta di Gin tonic e Cocktail di Autore