

We embrace our surroundings, portraying the history of these hills and vineyards cared by farmers who provide us with the highest quality products to express the best Tuscany's cuisine has to offer.

Our desire is to support artisans' creative work by cooking fresh and local products; pairing our dishes with local organic wines.

The insatiable obsession for tasteful, simple food through a memorable occasion is how our cuisine interprets the land of Chianti, reaching new paradigms

Lunch menu

3 courses

26

with a glass of Volpaia's wine

28

Tasting menus

4 courses

39

8 courses

in order to fully discover our cuisine

59

Beverage Pairing

wine, cocktail, spirit

for 4 courses

15

for 8 courses

35

Starters

Roasted endive, béarnaise, hazelnuts,
bottarga

12

Chicken liver panforte, almonds, candied
orange

13

Brassica veggies, almonds, "aglio, olio e
peperoncino" (v)

11

*Tripe panzanella with ginger and tomatoes
gazpacho*

13

Codfish carpaccio, manioc, black truffle,
robiola cheese

14

Sicilian Caponata with parmigiano cheese-
chamomile mousse

12

Primi

Pici *all'aglione*, pecorino, tomato
crumbs(v)

14

Duck ravioli, bergamot, brown butter,
chicory ashes

15

Sheep ricotta Gnudi, kale, tonka
carbonara, crunchy peas, finocchiona

14

Spaghetti, stracciatella, fennel cream,
marinated anchovies

14

Volpaia's risotto: wild boar, olives, cypress

14

Oxtail and cheek ragù pappardelle, black
truffles, marinated mushrooms

15

Main

Suckling pig, in traditional Chianti's "latte-
rosemary", black onions, blood sausage
dumpling

16

Lamb, lentils salad, smoked yogurt,
eggplants

17

Grilled- lacquered miso skirt steak, burned
carrots purè, daikon

17

Aged beef steak, bell peppers and sherry
salad, black sesame

19

Codfish, avocado cream, roasted tomatoes,
lime

17

Bistecca alla fiorentina

*Tuscan T bone grilled and served with
gratin mousseline potatoes*

6,5 per 100g

Cheese selection

14

Tuscan charcuterie board

14

cover charge 3 euro