

Starters

Roasted endive, béarnaise, hazelnuts,
bottarga

12

Lunch menu

3 courses
26

with a glass of Volpaia's wine
28

Chicken liver panforte, almonds, fruit
confit orange

13

Brassicaceae and *biancomangiare* oil, garlic
and chill pepper (v)

11

Tasting menus

4 courses
39

8 courses
in order to fully discover our cuisine
59

Drink Pairing
wine, cocktail, spirit

4 courses
15

8 courses
35

Asparagus, mussels, corn sauce, lime,
cinta senese, arepas
Typical corn bread from Colombia and Venezuela

13

Codfish carpaccio, manioc, black truffle,
robiola cheese

14

Charred celeriac, cacio e pepe, amaranth
(V)

12

Primi

Tuscan vegetable soup *Ribollita* in textures (v)

14

Confit duck ravioli, bergamot, brown butter, chicory ashes

15

Sheep ricotta Gnudi, kale, tonka beans carbonara, crunchy peas (V)

14

Pork feet and chestnut tortellini , artichokes, candied capers, squid *chicharron*

14

Volpaia risotto: wild boar, olives, cypress

14

Oxtail and cheek ragù pappardelle, truffles, marinated mushrooms

15

Meats

Rabbit terrine, supreme vinsanto sauce, plantain, blood sausage, shallots

16

Lamb, lentils salad, smoked yogurt, pickled raisins, sunflower seeds

17

Grilled beef skirt, miso lacquered, burned carrots purè, daikon

17

Beef tongue in *dolce forte*, dark chocolate, foie gras, green apple

19

Fish Stew, fennel, leak, potatoes
The fish changes according to the market

17

Bistecca alla fiorentina
Grilled and served with gratin mousseline potatoes

6,5 per 100g

Cheese selection

14

Tuscan charcuterie board

14