

————— **A LA CARTE** —————

“SWEET & STRONG AUBERGINE ”

Glazed Aubergine | DolceForte Sauce | Pine Nuts | Almonds

“BEATEN BY A KNIFE “

Tartare of Deer | Marinated with Thyme Honey | Cherries | Burrata Cheese | Taggiasche Olives

“A PHEASANT AT VOLPAIA “

Terrine of Pheasant | Wild Berries | Volpaia's Flower Vinegar | Volpaia's Vin Santo

————— € 14,00 —————

“THE TIME OF ZUCCHINI “

Artisan Spaghettoni Pasta “Michele Portoghese | Zucchini | Spring Onion of Certaldo

Anchovy Sauce | Bread Crumbs

“HOODWINKED RABBIT “

Tortelli Pasta stuffed with Rabbit | Rabbit & Hazelnuts Jus | Wild Fennel

“MOMIO' 17 “

Risotto | Celery | Horseradish | Smoked Butter | Lovage

————— € 16,00 —————

“TUSCAN ZUCCHINI A BUGLIONE “

Zucchini | Slow Cooked Egg | Tomato Riccio of Parma | Onion infused Oil

Croutons | Pecorino di Fossa Cheese

“REDONE HEAD “

Cinta Senese Pork Head | Orange | Cream of Potatoes | Tarragon

————— € 21,00 —————

“A GREEDY DEER “

Deer Loin | Smoked Wild Strawberries | Roasted Carrots | Helichrysum

————— € 23,00 —————

“SUMMER PERFUME ”

Rosemary Custard Cream | Peach | Pine Nuts

“TOMATO IS A FRUIT “

Mascarpone Cheese | Tomato & Vanilla Ice Cream | Lemon Balm | Acacia's Honeycomb Toffee

“I REMEMBER A TIRAMISÙ “

Creoso of White Chocolate | Raspberries | Pistachio | Coffee Sponge

————— € 9,00 —————

## “INSPIRED BY TRADITION “

Platter of Cinta Senese Cured Meat _____	14,00 €
Selection of “De Magi” Cheeses _____	15,00 €
Salad of our Garden _____	8,00 €
“Tuna of Chianti” Pork, Cream of Beans, Red Onions _____	9,00 €
Anchovies under Senese Style Pesto, Creamy Cheese _____	8,00 €
Pici Pasta with Aglione of Chiana _____	12,00 €
Homemade Pappardelle Pasta with Ragout _____	14,00 €
Marinated Chicken Steak Lanfredini Style _____	15,00 €
Burger of Wild Boar, Juniper Mayo, Pickled Onions _____	15,00 €
“Luxuria of De Magi” Blue Cheese & Vin Santo Volpaia _____	10,00 €
Artisan Cantucci “Lago Nero” & Vin Santo Volpaia _____	10,00 €
Zuccotto with Ricotta Cheese, Chocolate & Candied Fruit _____	7,00 €

## ————— TASTING —————

### “APPROACH “

4 courses

of your choice, to select from the a la carte menu

€ 42,00

### “TRUST ME “

6 courses

freehand of the Chef

for an experience of a personal vision

€ 60,00

\*The tasting menu has to be considered the same for the entire table

\*covercharge & bread € 3,00

Any allergy or diet requirements must be communicated to our staff