



## *To begin with...*

### Local DOP Tastings

#### Territorial Delights

*Aged Tuscan prosciutto, crispy bread crostini with PDO lard, and a selection of preserved vegetables from our garden*

#### Pasture Grazing

*Assortment of artisanal cheeses, homemade jams, and aromatic honey*

#### Wild Game Selection

*Chianti wild game charcuterie, Tornano extra virgin olive oil bruschetta, and wild rocket leaves*



# *Delicious delicacies*

## Appetizers

### Chicken Pâté with Hazelnut Fragrance

*Chicken pâté with pan bricohe, enriched with aromatic broth and crunchy toasted hazelnuts*

### Chianina Beef Tartare on Rosemary Bread

*Chianina beef tartare, light anchovy mayonnaise, and capers, served on homemade rosemary bread*

### Soft Egg with Spring Salad

*Poached eggs on a bed of fresh salad, with freshly picked peas and our candie lemon zest*

### Trout and Garden

Smoked trout, fresh vegetable sauce, and creamy mashed potatoes



# *Culinary Tradition*

## Soups

### Tuscan Tomato Soup

*Homemade rustic bread, ripe tomatoes, and fresh basil from the garden, Tornano extra virgin olive oil*

### Cooked Water

*Seasonal vegetables, organic egg, and Tuscan pecorino cheese*

## Pasta Excellence

### Wild Boar Ragout Pappardelle

*Homemade pasta, wild boar ragout*

### Rice, Pigeon, and Helichrysum

*Risotto with pigeon, crispy leeks with helichrysum fragrance*

### Butter and Sage Ravioli

*Ricotta and thyme ravioli, butter, sage, and candied lemon*

### Spaghetti Garlic, Oil, and...

*Spaghetti garlic, oil, hot pepper with bottarga*



# *Land and Sea Delicacies*

## Main Courses

### Garden Millefeuille

*New potatoes, chard, saffron, and Tuscan pecorino cheese*

### Veg Red Mullet

*Fresh red mullet, tomato soup with capers, crispy olive bread*

### Coccio Chicken

*Free-range chicken, olives, and aromatic herbs*

### Deer and Sangiovese

*Deer fillet with Sangiovese grape reduction*

## From the Grill

### Florentine Steak

*Chianina beef aged for 40 days*

### Sliced Sirloin

*Sirloin beef*



# From the Garden

## Vegetable Delights

### Whitebait

*Whitebait beans in consommé*

### New Potatoes

*New potatoes with rosemary fragrance*

### Salad

*Field salad with lemon vinaigrette*



# Sweet Ecstasy

## Desserts

Traditional Tiramisu

Cantucci and Vin Santo from Tornano Castle

Tuscan Zuccotto

Salt and Olive Oil Gelato

Bread and Tomato