



## A LA CARTE MENU

### Starters

Mixed salad greens with golden croutons and Salsa Etrusca Banfi	8,00 €
Selection of Cinta Senese cured meats from the Bioamiata Farm with pecorino-flavored bread	15,00 €
Roast guinea hen with herb stuffing on a potato cream	14,00 €
“Tuscan tuna”, slow poached pork, on a Savoy cabbage and citrus fruit salad	14,00 €
Maremma sheep ricotta flan with zucchini on a cheese sauce	14,00 €

### First Courses

Ribollita with naturally leavened Monte Amiata bread and Banfi extra virgin olive oil	10,00 €
Hand-made pinci pasta with a white wild boar ragoût (or tomato and garlic sauce)	12,00 €
Spinach and ricotta filled tortelli with Chianino beef ragoût (or butter and sage)	12,00€
Home-made whole wheat pappardelle with pumpkin and Tuscan pork sausage	12,00 €
Duck ravioli on a carrot cream with black truffle	12,00 €



## Main Courses

Florentine style chianina beef steak with roast potatoes and grilled vegetables (for minimum 2)	60,00 €
Braised beef cheek on a light Rosemary-flavored polenta	18,00 €
Oven-baked stuffed rack of pork with a porcini mushroom flan	18,00 €
Suckling wild boar loin with cherry tomatoes, Taggiasca black olives and a potato mille-feuille	18,00 €
Truffle-flavored guinea hen breast with a spinach flan	18,00 €

## Cheese

Selection of Tuscan sheep cheese with Montalcino honey, pine nuts and fruit bread	10,00 €
Selection of goat cheese with Banfi plum jam	12,00 €

## Dessert

Sieneese pine nut cake with Montalcino acacia honey custard	10,00 €
Fruit bavaroise with a pineapple sorbet	10,00 €
Classic bitter chocolate "Torta Pistocchi" with a red berry coulis	10,00 €
Warm almond and Banfi plum cake with hazelnut ice cream	10,00 €
Chocolate soufflé with biscotti ice cream	10,00 €