



RISTORANTE AGRITURISMO IL PASSEGGERE

SPRING MENU 2019

*Enjoy our house starters, a platter boasting with delicious cold cuts of
Cinta Senese Dop from our farm with warm flat bread!*

	1 person	2 persons
“Il Passeggere” house starter	€ 12.–	€ 20.–
Tasting starter with our cold cuts with flat bread and four seasonal offers such as mini venison burgers, chicken liver crostini, wild boar stew with creamy polenta ...	€ 16.–	€ 28.–
Cheese selection in addition	€ 5.–	€ 8.–

First Courses

Pasta and sauces are homemade by our chefs using ingredients from our farm.

*You should definitely try the tortelli made with our white potatoes and the
Cinta Senese Bolognese.*

	1 person	2 Persons
Tortelli Mugellani Bolognese	€ 9.–	€ 16.–
Tagliatelle Amatriciana	€ 9.–	€ 16.–
Ravioli ricotta and spinach/chard with clarified butter and sage	€ 9.–	€ 16.–
Ribollita soup	€ 7.–	€ 12.–

Extras

Homemade Bread	€ 1,50
Additional Basket of flatbreads	€ 3,00
Cover charge	€ 2,00
Doggie Bag	€ 2,00



Main Courses

Our meat is Km 0: the game comes from our hunting estate, pork comes from our Cinta Senese farm and is bred semi-wild throughout the year, beef is BIO certified and comes from the neighbouring Giordani farm in Bruscoli.

	1 person	2 Persons
Roasted Cinta Senese pig with a side dish	€ 14.-	€ 25.-
Deer stew with grilled polenta	€ 16.-	€ 28.-
Grilled beef fillet with side dish	€ 16.-	€ 28.-

Steak from the Giordani farm, BIO certified (only upon reservation)

Florentine steak with side dishes	€ 55.-/kg
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Homemade Desserts

Zuccherino	€ 4.-
Cantucci with Vin Santo of Fattoria il Capitano, Rùfina (Fi)	€ 7.-
Dessert of the day from our pastry chef Ana	€ 6.-
Chocolate cake	€ 6.-
Castagnella with crunchy hazelnut	€ 7.-
(First price at the 2017 national dessert contest in Barga)	

COFFEE & CO.

Illy Espresso	€ 1.50
Illy Espresso Macchiato, Illy Barley coffee	€ 1.80
Illy Espresso with grappa or sambuca, Illy Barley Ginseng, Cappuccino	€ 2.-



FIXED MENUS
VIA DEGLI DEI
€ 26/ADULT

Tasting starter consisting of cold cuts of Cinta Senese Dop from our farm
with flat bread and 4 mini dishes boosting with flavour
Homemade potato tortelli bolognese
¼ house wine (red or white), spring water, coffee

IL PASSEGGERE
€ 34/ADULT

Tasting starter consisting of cold cuts of Cinta Senese Dop from our farm
with flat bread and 4 mini dishes boosting with flavour
Homemade potato tortelli bolognese
Roasted Cinta Senese pig with a side dish
Dessert of the day from our pastry chef Ana
¼ house wine (red or white), spring water, coffee

TASTING EXPERIENCE MENU
€45/ADULT

Tasting of different cold cuts and cured meats hand made by our chefs
Home made bread selection
Aspic of pulled pork with a Muller Thurgau gelee
Sphere of goat cheese with mustard honey
Venison mini-burger
Wild-boar stew with creamy polenta
Deer bouillon
Grilled fresh game tagliata
Pork fillet Wellington
Grilled beef fillet
Castagnella with crunchy hazelnut
Chocolate cake

Glass of: Muller Thurgau, IGT Rosso Toscana, Chianti Riserva, Moscato, water & coffee

The choice of fixed menu should be the same for the whole table, cover charge is included



Wine List

Reds

Glass

Tagliafune Chianti Classico '13	<u>Villa Montepaldi</u>	€ 20.-	5.-
Tagliafune Chianti Classico Riserva '11	<u>Villa Montepaldi</u>	€ 28.-	6.-
Chianti Classico Gran Selezione '10	<u>Villa Montepaldi</u>	€ 38.-	8.-
Locorosso Barco Reale di Carmignano Doc '16	<u>Pratesi</u>	€ 20.-	5.-
Maremma Toscana Ciliegiole '16	<u>Montauto</u>	€ 18.-	5.-
Nobile di Montepulciano '14 BIO	<u>Romeo</u>	€ 30.-	6.-
Lambrusco Grasparossa Tradizione	<u>Pederzana</u>	€ 18.-	
Valpolicella Superiore Doc '16	<u>Bellora</u>	€ 28.-	6.-
Valpolicella Ripasso Doc '16	<u>Bellora</u>	€ 34.-	8.-
House wine: IGT Podere	<u>Villa Montepaldi</u>	€ 10.-/lt	

Whites & Bubbly

Gessato Sauvignon '16	<u>Montauto</u>	€ 20.-	5.-
Prosecco Doc Valdobbiadene Settole BIO	<u>F.lli Collavo</u>	€ 25.-	
Pignoletto Doc (sparkling)	<u>Tenuta Franzona</u>	€ 14.-	

Rosé

Le Cicale IGT Toscana Rosato '17 BIO	<u>Fattoria Sardi</u>	€ 29.-	6.-
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Vin Santo

Vin Santo del Chianti Rufina Doc	<u>Fattoria il Capitano</u>	€ 40.-	
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