



The Osteria offers a welcoming ambiance, with a simplicity and attention to detail that will make you feel both comfortably at home and in an elegant castle. This is the spirit of our restaurant, where you encounter our terroir in our dishes and in your glass. In addition to the breathtaking views, our nearby vegetable garden is the inspiration for our chefs, who elegantly transform and interpret the seasons and the quintessential essences of the most classic Chianti. The menu is based on traditional dishes alongside contemporary creations using only Tuscan ingredients: our extra virgin olive oils, distinctive meats and fresh seafood, all thoughtfully prepared. Paired with the perfect wine, you might even be surprised.

Francesco Ricasoli

Drinks

<i>Verna mineral bottled water (0.75l.)</i>	€ 2,50
<i>Tuscan beer (cl.33)</i>	€ 7,00
<i>Bottled Tuscan soft drinks with mineral water from Mt. Amiata (cl.33): cola, tonic, lemon, soda, orange</i>	€ 3,50
<i>Organic Tuscan fruit juices</i>	€ 4,00
<i>Coffee</i>	€ 1,50
<i>Cappuccino</i>	€ 3,00
<i>Bitters, Spirits & Grappas</i>	€ 4,00

Tasting Menu

<i>A selection of scents and flavours from our region, mirroring the seasons - 4 courses and 3 wines</i>	€45,00
<i>- 5 courses and 4 wines</i>	€60,00

Appetizers

Butcher Ceccatelli's Tuscan cured meats with bruschettas	€ 12,00
Braised snails with crispy polenta, turnips and flavoured bread cubes	€ 12,00
Fried salt-marinated local egg yolks, Roman cabbage cream, Pecorino cheese droplets and mushroom foam	€ 12,00
Kale-filled puffed bread with Moraíolo -single varietal- olive oil	€ 10,00

First Courses

Lamb tortelli, porcini mushrooms flan, chervil sauce with moss-and-cypress-flavoured fond d'agneau	€ 14,00
Potato gnocchi with Jerusalem artichoke cream, olive tree and Brolio's olive oil	€ 12,00
Rosemary tagliatelle with chestnuts, pomegranate and Mallard ragout	€ 12,00
Pasta and beans in different textures and crispy bacon	€ 12,00

The Traditional Dish

La Ribollita - Tuscan vegetable bread soup €12,00

Main Courses

Osteria di Brolio's Tuscan squab	€ 22,00
Local pork's belly with Brolio apples' jam and vegetables confit	€ 18,00
Local meat "Peposo" -Tuscan beef stew- with fried celeriac	€ 18,00
Local rabbit terrine with wild herbs, pistachios and pickled vegetables	€ 16,00
Citrus fruit-marinated cod, tomato and capers cream and squid ink crumble	€ 20,00

Side dishes

Daily from Brolio's vegetable garden

Seasonal salads	€ 6,00
Cooked vegetables with a twist	€ 6,00

Desserts

Memories of bread and sugar	€ 8,00
Lemon mousse, soft meringue and pâte sucrée	€ 8,00
Dark chocolate ingot and apricot jam	€ 8,00
De Magi's local cheese selection with Tuscan jams	€ 14,00

Upon request, it is available a short selection of dishes for people affected by celiac disease or with specific health requirements.

Table cover charge per person: € 2,00

Ricasoli Wine Club members are kindly requested to show their card when asking for the bill. Thank you.