



OSTERIA DI BROLIO

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

VERNA MINERAL BOTTLED WATER (0.75L.)	€ 2,50
TUSCAN BEER (CL.33)	€ 7,00
BOTTLED TUSCAN SOFT DRINKS WITH MINERAL WATER FROM MT. AMIATA (CL.33): COLA, TONIC, LEMON, SODA, ORANGE	€ 3,50
ORGANIC TUSCAN FRUIT JUICES	€ 4,00
COFFEE	€ 1,50
CAPPUCCINO	€ 3,00
BITTERS, SPIRITS & GRAPPAS	€ 5,00

APPETIZERS

CECCATELLI'S BUTCHERY TUSCAN CURED MEATS WITH CHEESE	€ 12,00
GARDEN SALAD WITH PEARS AND CHIANTI BLUE CHEESE DRESSING	€ 10,00
LOCAL RABBIT TERRINE WITH PISTACHIOS, ARUGULA EMULSION AND PICKLED VEGETABLES	€ 12,00
PECORINO CHEESE AND ONION VARIATIONS	€ 10,00

FIRST COURSES

TAGLIATELLE WITH BARON'S OWN RAGOUT	€ 14,00
GUINEAFOWL TORTELLI, POTATO AND LEEK CREAM, LEMON	€ 14,00
CHICKPEA SOUP WITH ROSEMARY WAFFLE	€ 12,00
POTATO GNOCCHI WITH SWEET GARLIC AND "AGLIONE" CREAM, TUSCAN APENNINES PROSCIUTTO SAUCE AND CHIVES	€ 12,00
RIBOLLITA, A TRADITIONAL TUSCAN BEAN, BREAD AND VEGETABLE SOUP	€ 12,00

MAIN COURSES

OSTERIA DI BROLIO'S TUSCAN SQUAB	€ 22,00
TUSCAN BEEF SIRLOIN STEAK WITH DEMI-GLACE SAUCE AND VEGGIES	€ 20,00
GLAZED LOCAL PORK'S BELLY, ROASTED SHALLOTS, APPLE AND CINNAMON SAUCE	€ 18,00
LOCAL POACHED EGG, MUSTARD-MARINATED ESCAROLE AND LENTIL FLAN	€ 16,00
COD, FENNEL AND AROMATIC HERBS	€ 20,00

SIDE DISHES

DAILY FROM BROLIO'S VEGETABLE GARDEN

SEASONAL SALADS	€ 6,00
COOKED VEGETABLES WITH A TWIST	€ 6,00

DESSERTS

CHOCOLATE MOUSSE AND ORANGE	€ 8,00
ALMOST A "ZUPPA INGLESE"	€ 8,00
BROLIO'S TIRAMISÙ	€ 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 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.