



# 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

## TASTING MENU

*TASTING MENUS ARE DESIGNED TO BE ENJOYED BY THE WHOLE TABLE ONLY*

### OSTERIA'S WELCOME

LOCAL RABBIT TERRINE WITH PISTACHIOS, ROCKET EMULSION AND PICKLED VEGETABLES

VEGETABLE GARDEN'S FLAVOURED RISOTTO

LOCAL POACHED EGG, MUSTARD-MARINATED ESCAROLE AND LENTILS

OSTERIA DI BROLIO'S TUSCAN SQUAB

WHITE CHOCOLATE WITH PEACH INFUSION

€50,00

*COVER CHARGE AND WATER ARE INCLUDED*

### OUR WINE PAIRING SUGGESTIONS

€15,00

ALBIA ROSÉ 2018

BROLIO CHIANTI CLASSICO 2017

BROLIO CHIANTI CLASSICO RISERVA 2016

GRANELLO PASSITO DI TOSCANA 2017

## APPETIZERS

CECCATELLI'S BUTCHERY TUSCAN CURED MEATS WITH CHEESE	€ 12,00
GARDEN SALAD WITH SEARED GOAT CHEESE AND PEAR DRESSING	€ 10,00
LOCAL RABBIT TERRINE WITH PISTACHIOS, ARUGULA EMULSION AND PICKLED VEGETABLES	€ 12,00
AUBERGINE PARMIGIANA OUR WAY	€ 10,00

## FIRST COURSES

TAGLIATELLE WITH BARON'S OWN RAGOUT	€ 14,00
BEEF STEW TORTELLI, ONION AND PIOPPINI MUSHROOMS FOND, RASPBERRIES	€ 14,00
POTATO GNOCCHI WITH PEAS AND MINT CREAM, CHEESE FONDUE AND FRESH PEAS	€ 12,00
TUSCAN TOMATO SOUP	€ 12,00
CARABACCIA (FLORENTINE ONION SOUP)	€ 12,00

## MAIN COURSES

OSTERIA DI BROLIO'S TUSCAN SQUAB	€ 22,00
TUSCAN BEEF SIRLOIN STEAK WITH GLAZED LEMON, DEMI-GLACE SAUCE AND CAPERS AND WILD FENNEL PESTO	€ 20,00
LOCAL PORK NECK, ROASTED CORN PUREE, SALTED CARAMEL AND ROASTED SPRING ONIONS	€ 18,00
LOCAL POACHED EGG, MUSTARD-MARINATED ESCAROLE AND LENTILS	€ 16,00
ORANGE-FLAVOURED COD WITH POTATO AND GINGER CREAM, ROASTED CHERRY TOMATOES AND COFFEE	€ 20,00
MACELLERIA CECCATELLI'S DRY AGED FLORENTINE STEAK (UPON ORDER)	EVERY 100 GR € 5,50

## SIDE DISHES

*DAILY FROM BROLIO'S VEGETABLE GARDEN*

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

## DESSERTS

BROLIO'S TIRAMISÙ	€ 8,00
SAGE CRÈME BRÛLÉE WITH PISTACHIO SAUCE	€ 8,00
PANNA COTTA AND PANNA COTTA'S FOAM WITH SALTED CARAMEL AND SANDY ALMONDS	€ 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.