



# OSTERIA DI BROLIO

*HERE YOU CAN FIND THE CURRENT MENU OF THE OSTERIA DI BROLIO RESTAURANT. OUR MENU REFLECTS THE SPIRIT OF THE SEASON AND WE USE INGREDIENTS OF THE HIGHEST QUALITY. THE RESULT IS A VERY BALANCED CUISINE WITH A LIGHT TOUCH OF WELL-PLACED CREATIVITY. CONTRASTS IN FLAVORS ARE GRACEFULLY HIGHLIGHTED, WITH GREAT RESPECT FOR THE TRADITION.*

## 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

TUSCAN AROMAS AND FLAVOURS' RISOTTO

LOCAL POACHED EGG, MUSTARD-MARINATED ESCAROLE AND LENTILS

OSTERIA DI BROLIO'S TUSCAN SQUAB

RASPBERRY ICE CREAM WITH 12 SPICES 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

## 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
SMALL BEEF TARTARE	€ 12,00
GARDEN SALAD WITH SEARED GOAT CHEESE AND PEAR DRESSING	€ 10,00
AUBERGINE PARMIGIANA OUR WAY	€ 10,00

## FIRST COURSES

TAGLIATELLE WITH BARON'S OWN RAGOUT	€ 14,00
COD AND LEMON TORTELLI	€ 14,00
POTATO GNOCCHI WITH PEAS AND MINT CREAM, CHEESE FONDUE AND FRESH PEAS	€ 12,00
SUMMER COLD SOUP	€ 12,00
CREAMY BEAN SOUP WITH CARAMELIZED ONION AND SAGE	€ 10,00

## 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 FALLOW DEER WITH CHERRIES AND CHOCOLATE	€ 20,00
CUTTLEFISH WITH APRICOT AND CUMIN SAUCE, BLUE CHEESE	€ 18,00
LOCAL POACHED EGG, MUSTARD-MARINATED ESCAROLE AND LENTILS	€ 16,00
MACELLERIA CECCATELLI'S DRY AGED FLORENTINE STEAK (UPON ORDER)	EVERY 100 GR € 5,50

## SIDE DISHES

*DAILY FROM BROLIO'S VEGETABLE GARDEN*

SEASONAL SALADS	€ 4,00
COOKED VEGETABLES WITH A TWIST	€ 5,00

## DESSERTS

BROLIO'S TIRAMISÙ	€ 7,00
TUSCAN CANNOLI	€ 7,00
RASPBERRY ICE CREAM WITH 12 SPICES INFUSION	€ 7,00
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.