



OSTERIA DI BROLIO

APPETIZERS

TUSCAN CURED MEATS AND CHEESE	€ 11,00
CHICKEN LIVER, VIN SANTO'S REDUCTION, LETTUCE IN OSMOSIS, CITRUS MAYONNAISE AND CRISPY BRIOCHE BREAD	€ 12,00
TUNA TARTARE WITH EXOTIC FRUITS' GEL AND TAMARIND	€ 15,00
GRILLED OCTOPUS OVER CREAMY POTATOES, SAFFRON AND BASIL	€ 16,00

FIRST COURSES

TAGLIATELLE WITH BARON'S OWN RAGOUT	€ 12,00
VEGETABLE GARDEN'S AROMA RISOTTO (MINIMUM 2 PEOPLE)	€ 14,00
MARTELLI SPAGHETTI WITH GREY MULLET'S <i>BOTTARGA</i> (PRESSED FISH ROE)	€ 16,00
COD AND LIME BICOLOURED RAVIOLI OVER A PEA CREAM, ALMONDS AND SMOOTH CHERRY TOMATOES	€ 15,00

MAIN COURSES

OSTERIA DI BROLIO'S TUSCAN SQUAB, SAVINI TRUFFLE, CITRUS EMULSION, ZUCCHINI AND PEANUTS	€ 22,00
ROLLED RABBIT, KALE AND COLONNATA LARD, ON A PANZANELLA CREAM	€ 16,00
CINTA SENESE ROASTED BACON IN A WATERMELON BROTH, BLACK GARLIC, POPCORN	€ 15,00
THE CLASSIC FLORENTINE STEAK	EVERY 100 GR € 5,50
MARbled FLORENTINE STEAK	EVERY 100 GR € 6,50

SIDE DISHES

DAILY FROM BROLIO'S VEGETABLE GARDEN

SIDE DISHES	€ 5,00
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DESSERTS

CREAMY LEMON TARTLET AND BERRIES	€ 7,00
BROLIO'S TIRAMISÙ	€ 7,00
COCONUT AND MANGO	€ 7,00
MOJITO AND BISCOTTI: A MODERN CHEESECAKE	€ 7,00
DE MAGI'S LOCAL CHEESE SELECTION	€ 15,00

DRINKS

BROLIO'S PURIFIED WATER (0.75L)	€ 1,50
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

ALLERGENS: BEFORE ORDERING, WE KINDLY ASK OUR CLIENTS TO COMMUNICATE TO OUR STAFF THE NEED TO CONSUME FOOD FREE OF CERTAIN ALLERGENIC SUBSTANCES.

WEB

TABLE COVER CHARGE PER PERSON: € 2,50
RICASOLI WINE CLUB MEMBERS ARE KINDLY REQUESTED TO SHOW THEIR CARD WHEN ASKING FOR THE BILL. THANK YOU.