



Our Tasting Menu

Local Beef Tartare

Hidden Egg with potato foam and truffle



Tagliolini with seasonal truffle



Stuffed Rabbit served with diced vegetables

Venison Sirloin with bitter-sweet onions and Porto reduction



A la Carte Dessert

Price € 65,00 per person

Including a bottle of water for every two people and espresso

The Tasting Menu is available for a minimum of two people and only if chosen by all the members of the table (children excluded)

Our Tasting Menu can be enriched by two wine tasting experiences:

Campo di Sasso Experience – price € 20,00

Tenuta di Biserno "Occhione" 2024

Tenuta Campo di Sasso – Tenuta di Biserno "Insoglio del Cinghiale" 2023

Tenuta di Biserno "Il Pino" 2022

Biserno Experience – price € 40,00

Tenuta Campo di Sasso – Tenuta di Biserno "Insoglio del Cinghiale" 2023

Tenuta di Biserno "Il Pino" 2022

Tenuta di Biserno "Biserno" 2022



Starters

Our Fegatino with raspberry heart, pan brioche and accompanying sauces	€ 14,00
Zucchini Flowers stuffed with thyme and lemon flavored ricotta, with salty chantilly cream	€ 14,00
Local Cheese Tastings with honey and jam	€ 15,00
Tagliere dell'Aioncino selection of Tuscan cold cuts and croutons	€ 17,00
Tuscan Raw Ham Plate	€ 20,00
Local Beef Tartare	€ 16,00
Hidden Egg with potatoes foam and truffle	€ 17,00

First courses and Homemade Fresh Pasta

Mezzemaniche dell'Aioncino shallot, pecorino, lard and confit cherry tomatoes	€ 14,00
Maltagliati with deer ragout	€ 16,00
Bottoni with ricotta, aubergine caviar, cherry tomatoes and burrata	€ 16,00
Pappardelle with wild boar white ragout and lemon scent	€ 16,00
Cappellacci with cinta senese pork, potatoes, parmigiano fondue and confit cherry tomatoes	€ 16,00
Tagliolini with Seasonal Truffle	€ 19,00



Second courses

Beef Cheek lime scented with mashed potatoes	€ 16,00
Stuffed Rabbit served with diced vegetables	€ 19,00
Pork Fillet with brown stock, mashed potatoes, caramelized onion and mustard	€ 19,00
Venison* Sirloin with mashed potatoes, bitter-sweet onions and Porto reduction	€ 23,00
Pigeon with brown stock, raspberry sauce and fegatino	€ 24,00
Beef Rib	€ 6,00/hg
Beef Steak	€ 6,50/hg

Side Dishes

Baked Potatoes	€ 5,00
Grilled Vegetables	€ 5,00



Our Desserts

Decomposed Millefeuille* dell'Aioncino with chantilly cream and caramel	€ 8,00
Pistachio Semifreddo with dark chocolate and raspberry sorbet	€ 8,00
Chocolate Flan with dark heart and vanilla cream	€ 8,00
Cheesecake with mango	€ 8,00
Lemon Meringue Tart with lime	€ 8,00
Ganache with white chocolate and tonka bean, passion fruit and raspberry gel	€ 8,00
Peach Sorbet with rum flavored peaches	€ 8,00
Cream Ice Cream	€ 8,00
Homemade Cantuccini with Vin Santo	€ 8,00
Balino dark chocolate praline with walnuts liquer	€ 4,50
Chocolate Tasting three samples of Tuscany processed chocolate	€ 7,00
Chocolate Tasting served with Rum Matusalem Gran Reserva 23 Solera (Cuba)	€ 13,00
Chocolate Tasting served with Rum Diplomatico Selección de Familia (Venezuela)	€ 17,00

Bread and Cover Charge € 2.50 per person

All our pasta is fresh and handmade by our kitchen.

All our meat, are locally sourced meats and directly slaughtered from the producer.

Some products in this paper may be frozen and marked with an asterisk.

Information regarding the presence of substances or products that cause allergies or intolerances is available by contacting the service personnel. At your disposal we have the ingredients book on request.

Traces of the following allergens may be present: 1. Gluten, 2. Milk, 3. Eggs, 4. Fish, 5. Shellfish, 6. Clams, 7. Mustard, 8. Celery, 9. Lupins, 10. Sulfur dioxide, 11. Fruit in the shell, 12. Peanuts, 13. Soy, 14. Sesame