



Our Tasting Menu

Local Beef Tartare

Hidden Egg with asparagus cream



Tagliolini with seasonal truffle



Stuffed Rabbit served with diced vegetables

Wild Boar Sirloin with bitter-sweet onions and sweet and sour sauce



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" 2024

Tenuta di Biserno "Il Pino" 2023

Biserno Experience – price € 40,00

Tenuta Campo di Sasso – Tenuta di Biserno "Insoglio del Cinghiale" 2024

Tenuta di Biserno "Il Pino" 2023

Tenuta di Biserno "Biserno" 2022



Starters

Our Fegatino with raspberry heart, pan brioche and accompanying sauces	€ 15,00
Local Cheese Tastings with honey and jam	€ 16,00
Local Beef Tartare	€ 16,00
Tagliere dell'Aioncino selection of Tuscan cold cuts and croutons	€ 17,00
Hidden Egg with asparagus cream	€ 17,00
Botanical Garden hummus, caramelised onions ice-cream, vegetables	€ 15,00
Tuscan Raw Ham Plate	€ 20,00

First courses and Homemade Fresh Pasta

Mezzemaniche dell'Aioncino shallot, pecorino, lard and confit cherry tomatoes	€ 15,00
Cappellacci stuffed with braised beef cheek, served on celeriac cream and bay leaf oil	€ 16,00
Dumplings stuffed with duck, with radicchio and pecorino fondue	€ 16,00
Pappardelle with wild boar white ragù and lemon scent	€ 16,00
Tagliolini with Seasonal Truffle	€ 19,00



Second courses

Pistachio-crusteD rack of lamb served on a Romano caulilower purée	€ 24,00
Stuffed Rabbit served with diced vegetables	€ 20,00
Duck Breast with pak choi and orange sauce	€ 21,00
Wild Boar Sirloin with mashed potatoes, bitter-sweet onions and Sweet and sour reduction	€ 24,00
Pigeon with demi-glace sauce, raspberry sauce and fegatino	€ 24,00
Grilled Beef Rib	€ 6,00/hg
Grilled Beef Steak	€ 6,50/hg

Side Dishes

Baked Potatoes	€ 5,00
Grilled Vegetables	€ 5,00
Chicory Salad with anchovies and capers	€ 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 and gelato	€ 8,00
Cheesecake with mango	€ 8,00
Ganache with white chocolate and tonka bean, passion fruit and raspberry gel	€ 8,00
Fiordilatte Gelato	€ 8,00
Strawberry Sorbet	€ 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 € 3,00 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