LOCANDA DELL'AIONCINO
B&B - Osteria
Wine Shop

Our Tasting Menu

Local Beef Tartare

Hidden Egg with truffled potato foam, truffle and bread crumble

Tagliolini with seasonal truffle

Stuffed Rabbit served with diced vegetables

Venison Sirloin* with mashed potatoes, 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" 2025

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

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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 truffled potato foam, truffle and bread crumble	€ 17,00
Botanical Garden hummus, caramelised onions ice-cream, vegetables	€ 15,00
Raw Ham Plate (Cinta Senese)	€ 20,00

First courses and Homemade Fresh Pasta

Mezzemaniche dell'Aioncino shallot, pecorino, lard and confit cherry tomatoes	€ 15,00
Tortelli with homemade ragout	€16,00
Pappardelle with wild boar white ragù and lemon scent	€ 16,00
Maltagliati with deer ragout and 100% dark chocolate	€ 16,00
Spaghetti with ginger-scented pigeon ragout	€19,00
Tagliolini with Seasonal Truffle	€ 19,00

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Second courses

Beef Cheek lime scented with mashed potatoes	€ 20,00
Stuffed Guinea Fowl with truffle, white onion cream and sautéed spinach	€ 20,00
Stuffed Rabbit with diced vegetables	€ 20,00
Lamb with celery root cream, brown stock and sautéed spinach	€ 24,00
Venison* Sirloin with mashed potatoes, bitter-sweet onions and red wine reduction	€ 24,00
Grilled Beef Rib (Madama Bianca)	€ 6,00/hg
Grilled Beef Steak (Madama Bianca)	€ 6,50/hg

Side Dishes

Baked Potatoes	€ 5,00
Grilled Vegetables	€ 5,00
Fresh mix salade	€ 5,00

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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 and orange sorbet	€ 8,00
Cheesecake with mango	€ 8,00
Ganache with white chocolate and tonka bean, passion fruit and rasperry gel	€ 8,00
Lemon Tart with torched meringa	€8,00
Vermentino Gelato (Occhione, Tenuta Biserno)	€8,00
Blueberry 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 Selecciòn 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