



## Our Tasting Menu

*Local Beef Tartare*

*Fried Egg with artichoke cream and fried artichokes*



*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
Local Cheese Tastings with honey and jam	€ 15,00
Local Beef Tartare	€ 16,00
Tagliere dell'Aioncino selection of Tuscan cold cuts and croutons	€ 17,00
Fried Egg with artichoke cream and fried artichokes	€ 17,00
Botanical Garden hummus, caramelised onions ice-cream, vegetables	€ 14,00
Tuscan Raw Ham Plate	€ 20,00

## First courses and Homemade Fresh Pasta

Mezzemaniche dell'Aioncino shallot, pecorino, lard and confit cherry tomatoes	€ 14,00
Cappellacci stuffed with bacon and potatoes, with wild pork ragout and pecorino fondue	€ 16,00
Maltagliati with deer ragout	€ 16,00
Pappardelle with wild boar white ragout and lemon scent	€ 16,00
Tagliolini with Seasonal Truffle	€ 19,00



## Second courses

Beef Cheek lime scented with mashed potatoes	€ 18,00
Stuffed Rabbit served with diced vegetables	€ 19,00
Lamb with artichokes, cauliflower and demi-glace sauce	€ 21,00
Venison* Sirloin with mashed potatoes, bitter-sweet onions and Porto reduction	€ 23,00
Pigeon with demi-glace sauce, raspberry sauce and fegatino	€ 24,00
Beef Rib	€ 6,00/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
Cream Ice Cream	€ 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 Seleccin 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*