



— OSTERIA —

VOLPAIA

In the Renaissance the food service was divided between that of Sideboard and that of Kitchen. Sideboard meant the dishes created with ready-to-use products, while the Kitchen one indicated the dishes to be cooked on the spot with a more complex process.

Sideboard

Salad from our Garden	€ 8,00
Crostoni with Mushrooms & Wild Mint	€ 7,00
Crostoni with Tuscan Style Chicken Liver	€ 7,00
Our “Tuna of Chianti” with Beans	€ 9,00
Anchovies under Pesto	€ 6,00
Omelette with Wild Herbs from Volpaia's Fields	€ 8,00
Platter of Cured Meat from butcher “Anzuini”	€ 14,00
Selection of Cheeses of “De Magi”	€ 15,00

Kitchen

Gnudi Casentino Style with Pecorino Fondue & Saffron	€ 12,00
Pappardelle pasta with Wild Boar Chiantigiana Style Ragout	€ 14,00
Potatoes, Herbs & Truffle Flan with Pecorino Fondue	€ 13,00
Wild Boar Burger with Sweet & Sour Onions and Juniper Mayo	€ 15,00
Chicken Steak of “Az Agr. Il Poggio”	€ 15,00
600gr of Grilled Beef Loin served with Anchovies Salsa	€ 42,00

By the Side

Beans with Rosemary	€ 5,00
Mashed Potatoes	€ 5,00
Wild Herbs sauteed with Butter	€ 5,00

Sweet Ending

Tiramisù	€ 6,00
Raw Chocolate Cake with Milk Ice Cream	€ 8,00
Cantucci of “Biscottificio Lago Nero” & Vin Santo “Castello di Volpaia”	€ 10,00

To get you closer to the cooking vision of our Chef Marco Lagrimino, we have created a tasting extrapolated from the dinner menu, to guide you in a different experience.

<p>“Approach “</p> <p>4 courses freehand by the Chef</p> <p>€ 38,00</p>

Wine Tastings of “Castello di Volpaia “

CHIANTISHIRE	€ 20,00
Vermentino Prelius Chianti Classico Chianti Classico Riserva Balifico	
I GRANDI CRU + IL PURO	€ 30,00
Chianti Classico Riserva Coltassala Balifico Il Puro	

* covercharge € 3,00

Any allergies or intolerances must be communicated to our staff