

# Menu del Castello

## **Appetizers**

### *The Castle*

*Selection of "Cinta Senese" Salami, Cheese from Montaperti "Az. Corbeddu", Honey and Jam € 9.00*

### *Tour around the Crete*

*Pecorino Variation: Tart and Pears, Truffle Roll and Ham, Canestrato and Onion € 9.00*

### *The Terrina*

*Chicken Livers Terrine, Raspberry Gel, Powder of Hazelnuts and Pan Brioche € 9.00*

### *The Pisecina*

*Peas Flour, Pisellini Purée, Caprino Fiorito and Pioppini Mushrooms € 9.00*

### *Battuta*

*Veal Tartare, Tomato Water, Homemade gardener and Frozen Pesto € 10.00*

### *The Cappasanta*

*Scallops Scalded, Celeriac Cream, Red turnip powder and black coral € 10.00*

## **Starters**

Pici "Traditional Pasta of Siena" with Duck Meat and Saffron from Val D'Orcia € 13.00

"Senatore Cappelli" Wheat Pasta, Artichokes, Cumin and Scampi € 15.00

Tortelli of Pecorino Cheese with Aglione, Candied Tomatoes and Tarragon Pesto € 15.00

Carnaroli Rice of Maremma with Black Cabbage, Crispy Bacon and Salted Almonds € 14.00

(Minimum for 2 people)

Beetroot Gnocchi with Anchovy Fillets, Broccoli and Burrata € 13.00

Pumpkin Cream, Seeds and Bigné of Caprino Cheese with cipollina

## **Main Courses**

Fillet of pork with aromatic herbs and dried fruit, chicory and pumpkin € 8.00

Low temperature Veal cheek, Roots and Tubers € 20.00

Beef Medallion with Classic Chianti Reduction, Foie Gras and Stewed Verza € 24.00

Native Pigeon and Corn ... Forms and Consistencies € 24.00

Codfish in Cooking Oil, Potato Cream and Leeks, Crusco Pepper € 22.00

Fiorentina Steak 5,50 €/hg

## **D e s s e r t**

### *Chocolate*

*Creamy Chocolate with Crumble and Cocoa Sponge € 8.00*

### *Pistachio*

*Mounted with Mascarpone and Pistachio, Bisquit and Coffee Pod € 8.00*

### *Raspberry*

*Yogurt and Raspberry Mousse, Meringue and Sponge Cake with Aneto € 8.00*

### *Coconut*

*Coconut Cheese Cake and Carpaccio of Pineapple Carpaccio with Pink Pepper*

### *Babà*

*Babà with Cream Ice-Cream and Cherries in Syrup € 8.00*

Cantucci and Vin Santo € 7.00

Cheese Selection € 7.00