

OSTERIA DI FONTERUTOLI

Here in Osteria di Fonterutoli we offer a simple and at the same time cured cuisine; in addition to the best fresh local ingredients, the stars are the local game and the aromatic herbs from our nursery. We propose some original recipes of the Mazzei family as well as the traditional Tuscan and Italian dishes, reinterpreted by our chef Lorenzo Baldacci and paired with our wines.

Starters

Carrot flan, Gorgonzola cheese, cauliflower and anchovies € 10

Wild boar croquette, fennel cream and mint vinegar reduction € 12

Game terrine, figs and onion € 13

Fried “Cecina” (chickpea flatbread), king prawns and rocket € 13

Tonno del Chianti: rabbit macerated in Zisola olive oil, peppers cream and goat cheese € 13

First

Short pasta with “cibreo” (Tuscan giblets recipe) € 13

Pici with spiced pheasant € 13

“Acquerello” Risotto with red turnips, goat cheese and flax brittle € 14

Game stuffed “tortelloni”, coffee smoked butter, anchovies and lemon € 14

“Farro” spaghetti, eel ragoût and artichokes € 14

Main

Honey glazed veal tongue, yogurt and lettuce € 15

Guinea fowl from “Rossi” farm in three ways: breast terrine, sautéed hip, fried leg € 18

(Casa Mazzei recipe)

Pot roasted roe deer with red berries € 18

Roasted lamb loin, peppers and almonds € 24

The beef loin

(minimum 30 days hanging)

Grilled loin 600g € 27 (for one person)

Grilled rib-eye € 4,5 / 100g (minimum 1 kg)

Grilled T-bone “Fiorentina” steak € 5,5 / 100g (minimum 1,4 kg)

Side

Marinated cabbage € 5

Sautéed vegetables € 6

Baked potatoes with its skin € 6

Mario Agostinelli’s “Zolfini” beans € 7

Cover charge € 3 ~ Water € 2

Wi-Fi: siepi1435

If not available, fresh ingredients might be replaced by frozen quality products

OUR THREE TASTING MENUS

(MINIMUM 2 PERSONS)

1 - CASA MAZZEI

Free hand starters from the kitchen
Belguardo Vermentino 2018 - Toscana IGT

Tonno del Chianti: rabbit macerated in Zisola olive oil, peppers cream and goat cheese
Belguardo Rosé 2018 - Toscana IGT

Pici with spiced pheasant
Fonterutoli 2017 - Chianti Classico DOCG

Guinea fowl from “Rossi” farm in three ways: breast terrine, sautéed hip, fried leg
(*Casa Mazzei recipe*)
Castello Fonterutoli 2016 - Chianti Classico Gran Selezione DOCG

Pot tiramisù
Surprise dessert wine

**Seventy Euro per person or
Fifty Euro per person** (wines not included)

2 - YOUR PERSONAL WAY

Free hand starters from the kitchen
Four courses at your choice from the menu (starters, first, main)

Sixty Euro per person (wines not included)

3 - LORENZO'S IMAGINATION

Six surprise courses

Seventy Euro per person (wines not included)

*The tasting menu includes cover charge, water and espresso coffee
At the same table, it is not possible to select two different tasting menu*