

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 star is the local game. We propose some original recipes of the Mazzei family as well as the traditional dishes of Tuscany, reinterpreted by our chef Lorenzo Baldacci and paired with the wines of Fonterutoli, Belguardo and Zisola.

Starters

- Seasonal vegetables and ricotta cheese flan € 10
- Broccoli, black olives, Sciacca's anchovies and "taralli" bagels € 10
- Fried cod bites, green peas and "puntarelle" chicory € 12
- Pheasant terrine, "agretti" monk's beard and vinsanto € 12
- Tonno del Chianti: rabbit macerated in Zisola olive oil, peppers cream and goat cheese € 13

First

- Paddy rice "carbonara" style € 10
- Spaghetti with nettle pesto € 12
- Short pasta with Guinea fowl white ragoût € 12
- "Pici" (thick spaghetti) with stewed wild boar and bread crumbs € 12
- Game stuffed ravioli, sautéed with organic butter and herbs from our nursery € 13
(Casa Mazzei recipe)

Main

- Fried pork belly with apples € 16
- Savoy cabbage rolls stuffed with "dolceforte" (sweet and sour) wild boar € 16
- Roasted Guinea fowl from "Rossi" farm with its sauce € 18
(Casa Mazzei recipe)
- Roasted roe deer bites with vinsanto € 18
- Grilled rib-eye steak € 4,5 / 100g
- Grilled T-bone "Fiorentina" steak € 5 / 100g

Side

- Baked potatoes with its skin € 5
- Mix of Tuscan legumes € 5
- Braised endive € 5
- Selection of **Cheese** from Corzano e Paterno,
paired with our jams € 18

Dessert

- Pot tiramisù € 6
- Lemon tart with little meringues € 6
- Rice pudding with dark chocolate € 6
- Prato's "Cantucci" (almond biscuits) with vinsanto € 8

Water € 2 ~ Espresso Coffee € 2 ~ Grappa and Digestives € 4 ~ Cover charge € 3

Wi-Fi: siepi1435

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

TASTING MENU

(MINIMUM 2 PERSONS)

Free hand starters from the kitchen

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

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Game stuffed ravioli, sautéed with organic butter and herbs from our nursery
(*Casa Mazzei recipe*)

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Roasted Guinea fowl from “Rossi” farm with its sauce
(*Casa Mazzei recipe*)

Pot tiramisù

55 Euro per person

A selection of wines by the glass is available
with a supplement of 15 Euro per person:

Belguardo Vermentino 2018 - Toscana IGT

Belguardo Rosé 2018 - Toscana IGT

Fonterutoli 2017 - Chianti Classico DOCG

Castello Fonterutoli 2015 - Chianti Classico Gran Selezione DOCG

Grappa di Chianti Classico “Castello Fonterutoli”

The tasting menu includes cover charge, water and espresso coffee

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