



### Traditional Menù

#### “ My Pappa al Pomodoro”

Bread and tomatoes soup in different textures



#### Homemade Tuscan “ Pici” pasta

False Tuscan ragù tuiles with veal tartare, organic tomatoes cream, marjoram



#### Pork cheek in “ Peposo” style

Celeriac puree and crispy broccoli



#### Rhubarb sorbet with “ Prime Uve” grappa hint

Goat yogurt panna cotta, and amaretto tuile





## Tasting Menù

### Cod and chickpeas

Exspression of the moment



### Tartare and carpaccio of Chianina beef “ Fracassi” selection

Marinated egg yolk, mustard mayonnaise,  
raw and cooked vegetables and “ Pienza” pecorino cheese



### Carnaroli risotto “ Tenuta la Mondina”

Creamed with goat cheese, San Gimignano saffron and roasted chicken powder



### Gragnano Spaghetti

Raw red prawns, turnip tops, buffalo “ stracciata” and taralli crumble



### Pigeon in “ Terre di Siena” crust

Carrots variation, fermented shallots, and Vin Santo sauce



### The hazelnut meets the savoury

Creamy hazelnut, salty caramel mousse, orange sauce and lemon balm shoot





## Starters

### “ My Pappa al Pomodoro”

Bread and tomatoes soup in different textures



### 65° soft cooked organic egg hen

Peas cream, crispy Tuscan bread and “ Bianchetto” truffle



### Cod and chickpeas

Exspression of the moment



### Blue lobster and artichoke

Broad beans cream, ravciolo and liquid artichoke hart



### Scampi

Foie grass, rabbit and raspberries





**Tartare and carpaccio of Chianina beef “ Fracassi” selection**

Marinated egg yolk, mustard mayonnaise,  
raw and cooked vegetables and “ Pienza” pecorino cheese cream

**First Courses**

**Potatoes and squid**

Potatoes dumplings seaweed flavoured, squid sauce and squid-ink powder



**Homemade Tuscan “ Pici” pasta**

False Tuscan ragù tuiles with veal tartare, organic tomatoes cream, marjoram



**Home made “ravioli del Plin”ribollita stuffed**

“Cinta Senese” suckling pig,  
sweet and sour Tropea onion and pecorino cheese foam





### **Carnaroli risotto “ Tenuta la Mondina”**

Creamed with goat cheese, San Gimignano saffron and roasted chicken powder



### **Gragnano Spaghetti**

Raw red prawns, turnip tops, buffalo “ stracciata” and taralli crumble



### **Durum wheat “Candele” pasta**

Duck ragù, asparagus, taleggio cheese foam and “bianchetto” truffel

## **Main Courses**

### **Black cod**

Tuscan panzanella salad, rice chips, beetroot sauce



### **Emozione di mare**

Fish and crustacean, crunchy baby vegetables and bouillabaisse sauce





### **Free range chicken**

Fried chicken, stuffed leg with lard and rosemary sauce, hazelnut and liver cream, potatoes and beer sauce



### **The Lamb**

Haunch, lion and meet ball, potatoes terrine, crunchy carrot and its own sauce



### **Pork cheek in “ Peposo” style**

Celeriac puree and crispy broccoli



### **Pigeon in “ Terre di Siena” crust**

Carrots variation, fermented shallots, and Vin Santo sauce



### **Young beef T bone steak”Fiorentina”**

Sautéed cherd and rosemary fondant potetoes

( 1,2kg for 2 people)

Chef di cucina Vincenzo Guarino

Maitre di sala Andrea Giubbilei

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