



**IL FRANTOIO**  
RESTAURANT

## Antipasti

<b><i>Fegatino, Pistacchio e Amarena.</i></b> <small>1,3,4,7,8</small>	12.00
<i>.Liver Pate, served with Pistachio and Black Cherry.</i>	
<b><i>Pancia di Maialino, Salsa di Dragoncello e Spuma di Rafano.</i></b> <small>7,9</small>	13.00
<i>.Low Temperature Cooked Pork Belly served with Tarragon Sauce and Horse Radish Cream.</i>	
<b><i>Sashimi di Baccalà, Frègula, Pisellini e Uova di Salmone.</i></b> <small>1,4</small>	15.00
<i>.Cod Fish Sashimi served with Frègula Style Pasta, Peas Cream and Salmon Eggs.</i>	
<b><i>La Panzanella; Soffice di Pane, Verdure in Giardiniera e Olio al Basilico.</i></b> <small>1,6,9,12</small>	11.00
<i>.Soft Panzanella: Pickled Vegetables and basil Olive Oil.</i>	
<b><i>Selezione di Formaggi “Corzano e Paterno”, Miele e Mostarde.</i></b> <small>7</small>	16.00
<i>.Fine Selection of Tuscany Cheeses served with Honey and Preserves.</i>	
<b><i>Selezione di Salumi “Il Borgo”.</i></b>	11.00
<i>.Cold Cuts Fine Selection.</i>	

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## Primi Piatti

<b><i>Spaghetti Affumicato, Aglio Nero, Polvere di Capperi e Colatura di Alici.</i></b> <small>1,4,7</small>	14.00
<i>.Smoked Spaghetti Style Pasta served with Black Garlic Cream, Dried Cappers and Anchovy Sauce.</i>	
<b><i>Cannellone di Caciocavallo, Zucchine e Menta dell’Amiata.</i></b> <small>1,3,7</small>	13.00
<i>.Cannellone stuffed with Caciocavallo Cheese, Zucchini and Fresh Mint.</i>	
<b><i>Cappelletti ripieni di Patate, Limone e Timo; Crema di Burrata e Bottarga.</i></b> <small>1,3,4,7</small>	15.00
<i>.Cappelletti stuffed with Potatoes, Lime and Thyme served on Burrata Cheese Cream and Bottarga.</i>	
<b><i>Tagliolino al Coniglio, Mou di Scalogno, Prezzemolo e Peperone Crusco.</i></b> <small>1,3,7,9</small>	14.00
<i>.Tagliolino Style Pasta served with Rabbit Ragout, Shallot Cream, Parsley Sauce and Peperone Crusco.</i>	
<b><i>Risotto Cacio e Pepe, Scampi, Polvere di Salvia e Passion Fruit.</i></b> <small>2,7</small>	15.00
<i>.Cacio e Pepe Risotto served with Shrimps, Sage Powder and Passion Fruit Gel.</i>	

## Secondi Piatti

<b><i>Piccione, Cipollotto e Albicocca.</i></b> <sup>1,6,7,9</sup>	26.00
<i>.Pigeon Breast served with Sautè Spring Onion and Apricot Gelée.</i>	
<b><i>Battuta di Scottona, Spuma di Melanzane, Crumble al Parmigiano e Origano.</i></b> <sup>7</sup>	22.00
<i>.Beef Tartar served with Egg Plant Cream, Parmigiano Cheese Crumble and Origan.</i>	
<b><i>Branzino, Namelaka al Peperone, Latte di Cocco e Lemon Grass.</i></b> <sup>4,7</sup>	24.00
<i>.Sea Bass Fish Fillet served with Bell Peppers Namelaka, Coconut Milk and Lemon Grass .</i>	
<b><i>Pollo Toscano IGP, Crema di Sedano Rapa, Gel di Bietola e Senape.</i></b> <sup>7,9,10</sup>	22.00
<i>.Tuscan Chicken Roll served with Celeriac Cream, Chard and Mustard.</i>	
<b><i>Bistecca Fiorentina con Contorni di Stagione.</i></b>	6.50 kg
<i>.T-Bone steak, served with seasonal Vegetables and roasted Potatoes; price for 100g.</i>	

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## Dolci

<b><i>Sorbetto alle Fragole, Cremoso al Pistacchio e Meringa al Latte.</i></b> <sup>3,6,7,8</sup>	9.00
<i>.Strawberry Sorbet, served with Creamy Pistachio and Milk Meringues.</i>	
<b><i>Sponge Cake; Limone, Zenzero e Mango.</i></b> <sup>1,3,6,7</sup>	9.00
<i>.Lemon, Ginger and Mango; Sponge Cake and Sorbet. .</i>	
<b><i>CheeseCake al Cocco, Cioccolato 70% e Sorbetto all'Ananas.</i></b> <sup>3,6,7,8</sup>	9.00
<i>.Coconut CheeseCake, Dark Chocolate Ganache and Pineapple Sorbet.</i>	
<b><i>Crostata alla Nocciola, Mela Rossa e Vaniglia.</i></b> <sup>1,3,7,8</sup>	9.00
<i>.Hazelnut Tart, Red Apple and Vanilla.</i>	