

**CONTORNI**  
*side dishes*

***Spinaci all'aglio (V) • 30***  
*Sautéed garlic baby spinach*

***Broccolini (V) • 35***  
*Tender stem, red chilli, broccolini*

***Patate novelle al forno (V) • 35***  
*Baby potatoes, rosemary, olive oil, garlic*

***Patate novelle al tartufo (V) • 55***  
*Baby potatoes, rosemary, olive oil,  
grated parmesan, black truffle*

***Asparagi (V) • 35***  
*Josper grilled asparagus*

***Funghi misti in padella (V) • 35***  
*Mixed mushrooms, onion, parsley*

***Verdure grigliate (V) • 45***  
*Josper grilled vegetables*



*A thousand-year long history lies in the hands of Ferruccio Ferragamo, who fell in love with the Il Borro Estate in 1985, at that time belonging to the Duke Amedeo D'Aosta. For years the Ferragamo family rented the Tuscan Estate, up to 1993, when the decision was made to purchase the entire property, which included the Medieval Village and the Manor house.*

*With its 700 hectares, the Il Borro Estate is bordered by the ancient "via dei Setteponti" road, a junction between the main Tuscan towns of Florence, Arezzo and Siena, in the basin of the Valdarno river valley. It is a region rich in art and culture. The Estate, which lies on hills 300-400 meters above sea level, has a soil, which is particularly favorable to the cultivation of wines and olive trees.*



*"I want to share our Tuscan traditions  
and way of life with the world"*

*Ferruccio Ferragamo*

## CRUDI

*raw*

### **Tartara di manzo • 88**

*Slightly cured beef, truffled quail egg, shallot, caper, parsley, mustard*

### **Carpaccio di manzo (N) • 88**

*Thinly sliced beef tenderloin, rocket leave, parmesan cheese, almond flake in honey mustard dressing*

### **Carpaccio di polpo • 95**

*Thinly sliced pressed octopus, fresh tomato and black olives dressing, green beans, lemon*

### **Carpaccio di salmone affumicato • 82**

*Salmontini smoked salmon carpaccio, citrus dressing, cucumber, dried apricot*

### **Tartara di tonno • 89**

*Hand cut Bluefin-tuna tartar, lemon dressing, roasted hazelnuts, dried cherry*

## ANTIPASTI

*starters*

### **Peperoni alla brace marinati (LV) • 60**

*Grilled marinated organic capsicum, roasted garlic, Il Borro organic extra virgin olive oil*

### **Pappa al pomodoro (V) • 55**

*Tuscan bread, organic plum tomato, garlic, red onion, basil*

### **Carpaccio di rape rosse (LV)(N) • 65**

*Beetroot carpaccio, young goat cheese, pistachios*

### **Bresaola di chianina • 88**

*Chianina air-dried beef, goat cheese, wild rocket horseradish mousse*

### **Burrata di Andria (LV) • 95**

*Burrata cheese, organic tomatoes, basil, Il Borro organic extra virgin olive oil*

### **Burrata di Andria con tartufo nero (LV) • 135**

*Burrata cheese, organic tomatoes, basil, shaved truffle, Il Borro organic extra virgin olive oil*

### **Panzanella (V) • 55**

*Typical Tuscan salad, organic tomatoes, cucumber, red onion, Tuscan bread, basil*

### **Parmigiana di melanzane e zucchine (VG) • 105**

*Baked eggplant and zucchini parmigiana with vegan bechamel*

### **Insalata di asparagi e albicocche (LV) (N) • 65**

*Green asparagus salad, apricot, mixed leaves, yogurt dressing, roasted walnut crumble*

### **Insalata rustica di lenticchie (LV) • 65**

*Lentils, Tuscan kale, roasted pumpkin, parmesan cheese*

### **Insalata di rucola, arancia e lampone • 55**

*Mixed rocket and spinach, fresh orange, raspberry, pine nuts, parmesan, aged balsamic vinegar*

### **Calamaretti e gamberi fritti (S) • 85**

*Fried baby calamari, prawns, organic zucchini*

### **Polpo alla brace, insalata di patate ed olive • 98**

*Grilled octopus, baby potatoes salad, lemon parsley gremolata*

## ZUPPE E CREME

*soup and cream*

### **Zuppa del giorno • 45**

*Soup of the day*

### **Zuppa di cereali (V) • 50**

*Organic cereals and Tuscan legume soup, thyme, Tuscan bread*

## PASTE E RISOTTI

*pasta and risotto's*

### **Tagliatelle al battuto di manzo • 90**

Homemade tagliatelle, hand cut beef, shaved Parmesan

### **Strozzapreti all'anatra e suoi fegatini • 90**

Homemade strozzapreti pasta, braised duck sauce, duck liver, sage

### **Pici all'aglione (LV) • 85**

Handmade Tuscan spaghetti, garlic, tomato sauce, basil

### **Ravioli di farina cotta e bufala affumicata • 105**

Homemade ravioli with smoked buffalo mozzarella, fresh datterino sauce

### **Tagliatelle al tartufo (LV) • 185**

Homemade tagliatelle, Umbrian black truffle, parmesan

### **Risotto ai porcini (LV) • 110**

Acquerello Carnaroli rice, porcini mushrooms, parmesan, parsley

### **Risotto asparagi e tartufo (LV) • 120**

Acquerello Carnaroli rice, green asparagus, butter, parmesan cheese, black truffle

### **Tortelli con zucca e tartufo (LV) • 115**

Homemade pumpkin tortelli, Umbrian black truffle

### **Mezze maniche alla carbonara • 135**

Mezze maniche pasta, smoked salmon and black pepper in carbonara sauce

### **Linguine all'astice • 175**

IGP Gragnano linguine, Canadian lobster, Tuscan olives, organic tomato sauce, garlic, basil

### **Casarecce con ragu' di calamari e spinaci (S) • 155**

Casarecce pasta with braised calamari and spinach ragu, garlic, chilli, fresh cherry tomato

### **Gnocchi al pomodoro, burrata e basilico • 88**

Homemade potato gnocchi, fresh cherry tomato sauce, burrata ad basil

## CARNE, POLLAME, E PESCE

*meat, poultry and fish*

### **Salmone grigliato • 145**

Grilled salmon fillet, fregola, fava beans and baby leek

### **Filetto di branzino • 170**

Grilled sea bass fillet, green peas and mint lemon butter sauce

### **Polletto del Valdarno • 130**

Spicy corn fed Tuscan baby chicken, mustard, capsicum

### **Tagliata di Wagyu • 225**

Grilled sliced Wagyu striploin, rocket salad, shaved parmesan

### **Filetto di Wagyu • 365**

Wagyu tenderloin, caramelized shallot, potatoes, porcini mushrooms, beef jus

### **Sogliola alla griglia • 450**

Grilled Dover Sole, fresh herbs, lemon butter sauce

### **Pepeo dell'Impruneta • 155**

Typical Tuscan braised beef, tomato and black pepper sauce, crunchy rosemary polenta

### **Maltagliati ai gamberi in zuppa di pesce • 395**

Homemade Maltagliati pasta, Italian prawns, fresh tomato sauce, chilli (2-3 persons)

### **Branzino al sale • 395**

Mediterranean sea bass, herbs salt crust, roasted rosemary baby potatoes (for 2 persons, cooking time 30 mins)

### **Bistecca alla fiorentina • 650**

1.3 kg grain fed t-bone steak, roasted rosemary baby potatoes, (for 2/3 persons, cooking time 30/45 mins)

## PIZZE

*traditional pizza's*

### **Margherita (LV) • 75**

Fiordilatte, tomato, organic basil

### **Bufala (LV) • 88 ,**

Buffalo mozzarella, datterino, basil

### **Pizza al tartufo (LV) • 175**

Umbrian black truffle, buffalo mozzarella

### **Bresaola di Chianina • 90**

Buffalo mozzarella, organic tomato sauce, Chianina air dried beef, rocket leaves

### **Salsiccia e Friarielli • 90**

Smoked buffalo mozzarella, veal sausage, wild friarielli

(LV) Lacto-Vegetarian - (V) Vegetarian - (N) Contains nuts - (S) Shellfish - (A) Alcohol. Gluten free upon request.

Prices are subject to 7% municipality fees and 5% VAT