

PIZZE
traditional pizzas

Pizza con Spianata piccante (G)(D) • 125
Spicy beef salami, pecorino cheese, buffalo mozzarella, tomato sauce, red onion

Bufala (V)(G)(D) • 98
Buffalo mozzarella, Datterino tomatoes, basil

Pizza al tartufo (V)(N)(G)(D) • 275
Umbrian black truffle, buffalo mozzarella

Bresaola e rucola (G)(D) • 125
Buffalo mozzarella, organic tomato sauce, air dried beef, rocket leaves

Porcini, friarielli, gamberi (S)(G)(D) • 125
Porcini mushrooms, prawns, friarielli, buffalo mozzarella

CONTORNI
side dishes

Spinaci all'aglio (V) • 60
Sautéed baby spinach, garlic

Broccolini (V) • 60
Tenderstem broccolini, red chilli

Asparagi (V) • 70
Grilled Italian green asparagus

Verdure grigliate (V) • 75
Josper grilled mixed vegetables

Funghi misti in padella (D)(V) • 55
Sautéed mixed mushrooms, onion, parsley

Patate fritte al tartufo (D) • 88
Hand cut, triple cooked french fries, grated parmesan, black truffle

Patate fritte della casa (V) • 55
Hand cut, triple cooked french fries, rosemary salt



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 1,100 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

IL BORRO ORGANIC PRODUCTS

Il Borro olive oil • 65_(100mL) 275_(500mL)
Organic extra-virgin olive oil
Tasting notes: Floral, fruity, and herbal notes

Miele del Borro millefiori • 65_(30g) 275_(450g)
Wildflower organic honey
Scent: Light to medium intensity

CRUDI

raw

Carpaccio di branzino e mela verde (F)(D)(R) • 135

Hand sliced sea bass carpaccio, green apple, amaranth chips, herbs mayonnaise

Carpaccio di gambero rosso di Mazara del Vallo (S)(R) • 180

Mazara red prawn carpaccio, lime and orange dressing

Tartara di tonno (N)(SO)(F)(R) • 135

Hand cut Bluefin-tuna tartare, citrus dressing, roasted hazelnuts, dried cranberries

Carpaccio di Fassona (D)(E)(R) • 130

Add truffle: 40
Fassona beef carpaccio, mixed green leaves, Shimenji mushrooms, mustard dressing, parmesan cheese

Tartara di Fassona (G)(D)(E)(R) • 135

Cured Fassona Piemontese beef tartare, crackers, capers

OSTRICHE E CAVIALE

oysters and caviar

Oscietra Caviar (R) • 695 / 985

30g / 50g

Gillardeau No.2 Oyster (S)(R) • 300 / 580

Pickled shallot, lemon wedge (6 pieces / 12 pieces)

ANTIPASTI

starters

Pappa al pomodoro (VG)(G) • 70

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

Fegato di vitello (G)(D) • 105

Lightly dusted calf liver, caramelised onions

Crostini ai fegatini di pollo (G)(D) • 70

Organic chicken liver pâté served on mini bun bread (4 pieces)

Vitello tonnato (N)(F)(E) • 130

Thinly sliced veal eye round, tuna sauce, roasted hazelnuts, cranberry, and celery

Burrata di Andria (V)(D) • 98

Add truffle: 40
Burrata cheese, organic Italian tomatoes, basil, Il Borro organic extra-virgin olive oil

Insalata di mare (S) • 130

Steamed seafood salad with Italian prawns, squid, octopus, cuttlefish, black olives, potato cream, lemon dressing

Tagliere di salumi • 170

Classic Italian cold cuts board

Tagliere di formaggi (D) • 170

Chef selection of “De Magi” cheeses

Bresaola (D) • 98

Air-dried beef, parmesan cheese, wild rocket, horseradish mousse

Insalata di finocchio novello (VG) • 68

Young Italian fennel salad, baby gem, green apple, lemon oil, dried cherry

Insalata di rucola, arancia e lampone (N)(D)(V) • 75

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

Panzanella (VG)(G) • 65

Organic tomatoes, cucumber, Tropea onion, bread croutons, basil

Carpaccio di rape rosse (V)(N)(G)(D) • 80

Beetroot carpaccio, soft goat cheese, pistachios

Melanzana vegana (VG)(G)(N) • 110

Vegan baked eggplant parmigiana

Calamaretti fritti e Mazzancolle (SO)(S)(G)(F) • 135

Fried baby calamari, Mazzancolle prawns from Sicily, zucchini chips, spicy vegan mayonnaise with paprika

Gamberetti all’aglio e rosmarino (S) • 125

Josper grilled prawn, garlic, lemon oil, fresh herbs

Polpo e patate (S) • 135

Charcoal grilled octopus, yellow and purple baby potatoes, orange and red onion gel

Zuppa di cereali (V) • 70

Organic cereals, Tuscan legume soup and thyme

Ribollita (G)(VG) • 80

traditional tuscan soup, beans, black cabbage, bread, chicory, and mixed vegetables

PASTE E RISOTTI

pastas and risottos (G)

Tagliatelle al battuto di manzo (D) • 130

Homemade tagliatelle, hand cut beef, shaved parmesan

Strozzapreti all’anatra (D) • 130

Homemade strozzapreti pasta, braised duck sauce, sage

Agnolotti di Wagyu brasato e castagne (D)(N) • 160

Homemade agnolotti pasta stuffed with slow-cooked wagyu beef, Montoro onion, chestnuts

Pappardelle al ragù di vitello e asparagi (D) • 140

Homemade pappardelle, slow-cooked veal ragout, asparagus, pecorino cheese

Tortelli con zucca e tartufo (N)(SO)(D) • 170

Homemade pumpkin tortelli, ricotta cheese, black truffle, pumpkin seeds

Pici all’aglione (D) • 115

Hand rolled Tuscan spaghetti, organic tomato sauce, Valdichiana garlic, basil

Gnocchetti al profumo di Mare (S) • 190

Homemade potatoes gnocchetti, aop sauce, asparagus and mixed seafood

Tagliolino all’astice (S)(D) • 245

Homemade angel hair pasta, lobster, organic tomato sauce, garlic

Risotto ai funghi porcini e chiodini (D) • 140

Add truffle: 40
Cascina Oschiena carnaroli rice, porcini and shimenji mushrooms, girotondo cheese

Tagliatelle al tartufo (D) • 198

Homemade tagliatelle, Umbrian black truffle, parmesan

LINE CAUGHT WILD MEDITERRANEAN FISH

(based on market availability)

Sogliola • 110 / 100g

Whole Dover sole

Branzino • 100 / 100g

Whole sea bass

Orata • 98 / 100g

Whole sea bream

Calamari • 80 / 100g

Mediterranean squid

Different fish may be available depending on the catch of the day.

CARNE, POLLAME, E PESCE

meats, poultry and fish

Tagliata di Wagyu (D) • 360

Grilled sliced Wagyu striploin, rocket salad, shaved parmesan

Filetto di manzo (D) • 395

Chargrilled Wagyu tenderloin, capsicum paste, potato millefoglie, spring onion

Costolette di agnello alla brace (D) • 245

Grilled lamb chop, Topinambur cream, Brussel sprout and confit shallot

Ossobuco alla maniera del Borro (D) • 245

Slow cooked milk fed veal shank, mashed potato, veal jus, gremolada

Branzino con crema di cavolfiore (F) • 215

Sea bass fillet, cauliflower cream, sautéed seasonal vegetables

Salmon con fave, piselli e asparagi. (F)(D) • 180

Label Rouge Scottish salmon, fava beans, green peas, green asparagus, Kenya beans, and lemon butter sauce

Polletto alla griglia • 180

Spicy corn fed French baby chicken, mustard, caramelised onions

DA CONDIVIDERE

for sharing

Tagliolini all’ aragosta (S)(D) • 1390

1 kg Wild Rock lobster, angel hair pasta, fresh cherry tomato sauce (for 2-3 persons)

Grigliata mista di pesce (S)(F)(D) • 875

Chargrilled lobster, langoustines, calamari, seabass, octopus, mazzancolle (for 2-3 persons)

Fiorentina di Angus • 915

Australian Black Onyx Angus
Recommended temp: rare/medium rare

ZUPPE

soups

Cacciucco alla livornese (S)(F)(D) • 180

Traditional Tuscan seafood soup: seabass, mussels, lupini, clams, prawns, langoustine, squid, lobster bisque, garlic

Zuppa del giorno • 68

Soup of the day

 Signature dishes -  Products from Il Borro Italy

(V) Vegetarian - (VG) Vegan - (N) Contains nuts - (G) Gluten - (SO) Soy - (S) Shellfish - (F) Fish - (D) Dairy - (E) Egg - (R) Raw
Gluten free upon request. Prices are subject to 7% municipality fees and 5% VAT

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