

*A lot of research of the best local raw materials and the desire to exalt these in the best way.*

*These are the ingredients of our dishes.*

*Chef Visman Sonia e Pietro Cacciatori*

### “ QUINTO QUARTO” € 40

Strong flavours and forgotten food texture.

Once considered as the less noble parts of the animal, now a delicacy to discover and rediscover

Traditional “Cibreo”:

chicken giblets in Vin Santo sauce and leeks flan

Hand rolled Pici (big spaghetti) with lamb intestine sauce, Pecorino cheese and lemon flavour

Persimmon soup, nougat semifreddo and rosemary extract

### Matching of three wines to the proposed menus 18 €

#### CHIANTI, WOODS, WINTER € 60

A snapshot of our Chianti cuisine during winter: veggies, hounting, aromas of the territory and forrest

Creamy risotto Carnaroli with cauliflower, anchovies from Ligurian Sea and new EVO oil

Wood pigeon: the old recipy of Gori Savellini family perfumed with white wine, anchovies sauce and grilled seasonal vegetables

Corn milkbread sandwich filled wit duck liver patè, dark chocolate, sweet onions sauce and wild greens

Into the wild: chestnuts cake, white burned choccolate, arbutus (red wild fruits) and juniper ice cream

*This menù is served if chosen by at least 2 people*

**Four wines paring with the suggested menus € 28**

## APERITIVI

Valdobbiadene Prosecco Superiore 5 €

Franciacorta Saten 6 €

Classic cocktails 7 €

## STARTERS 16 €

Ham from “Cinta Senese” pig and cold cuts from local organic farm “Spannocchia”... in good company

(1- 4- 5- 7)

Corn milkbread sandwich filled wit duck liver patè, dark chocolate, sweet onions sauce and wild greens

(1-3-7-8)

Crispy bread, broccoli and salted anchovies from Cinque Terre with sundried tomatoes pesto

(1-4-7)

Traditional “Cibreo”:

chicken giblets in Vin Santo sauce and leeks flan

(1-3-5-7-12)

## PRIMI PIATTI 18 €

Creamy risotto Carnaroli with cauliflower, anchovies from Ligurian Sea and new EVO oil

(4-7)

Hand rolled Pici (big spaghetti) with lamb intestine sauce, Pecorino cheese and lemon flavour

(1-7-9)

Homemade tortelli filled with liquid ricotta cheese and Timur black pepper, late mushrooms and pomegranate

(1-3-7)

Tagliatelle with free range Pheasant ragù, woods juniper and chestnuts

(1-3-7-10-12)

## SECONDI PIATTI 25 €

I.G.P. Chianina beef cooked on wood fire:  
Fiorentina T-bone steak 75 € per Kg for 2/3 people

Sirloin steak 70 € per Kg for 2 people

Tagliata with aromatic herbs 25 €

(4)

Venison from Chianti Hills cooked in Savoy cabbage, winter pumpkin’s purea and late mushrooms

(-)

Hoodwinked rabbit:

roasted and stuffed with its own liver, rosemary and Finocchiona (salami flavoured with wild fennel) and cauliflower flan

(1-3-7-12)

Wood pigeon: the old recipy of Gori Savellini family perfumed with white wine, anchovies sauce and grilled seasonal vegetables

(1-4-12)

The Pomarancino Lamb (free range local breed) flavoured with Florentine Zaffron and grilled artichoke

(1-5-7)

## OUR SELECTION OF CHEESE 16 €

It’s the effort of an research in Tuscany and other regions.

We choose small producers because we believe that only with the use of raw milk can cheese maintain the flavour and perfume of the area it comes from

(7)

All our breads are home made and prepared with ancient cereals and millstone flours

**Many of our proposals of these menu can be gluten free**

Naturized water 1.0,75 3 €

Espresso 3 €

Cover charge, homemade bread, EVO oil 3 €

Soft drink and beer 4 €



30° ANNIVERSARY OF ALBERGACCIO DI CASTELLINA

Take a pic of your experience and share it!



#AlbergacciodiCastellina #Albergaccio30