



OSTERIA
del
BORRO

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IL BORRO

TOSCANA

In each one of our restaurants you will enjoy an authentic

Farm To Table Experience,

in line with Il Borro's sustainable philosophy. Our cuisine is conceived to fully respect the land and the Tuscan culinary tradition, with local, fresh and seasonal ingredients carefully selected to feature in the dishes from our menus.

All the organic products of il Borro have a story to tell: our extra virgin olive oil extracted on the estate within 24 hours from harvesting the olives, the eggs of our free-range hens, who are fed exclusively with spontaneously grown grass, the ancient grains used to produce cereals for our flours and pastas and to feed our animals, the wonderful range of genuine products coming from our vegetable garden and least but not last the delicious honey made from our own bees.

Our wine list includes a wide selection of labels, both from local and international vines, expression of our terroir and of the Tuscan excellencies. Sustainability remains the key concept of our production, and the organic wines of Il Borro are a perfect match for each one of our dishes.

WALKING THROUGH IL BORRO | 87 €

Fried organic egg,

on a cream of pappal pomodoro thin basil bread

Tortello of stewed oxtail,

on a parmesan cream with black truffle

Deer,

carrots, turnip and a red wine and berry reduction

Ricotta del Borro,

ricotta mousse, pistachio frangipani, pistachio custard and almond praline sauce

TUSCANY SEA | 93 €

Mullet sandwich,

crispy bread, raw tomato composte and cream of small chickpeas from Pratomagno

Spelt and sardines Tagliatelle,

grilled, with a fennel cream and crispy bread

Sea bass in salt,

mixed vegetables, tartare and sea bass sauce

Verbena mousse

lemon and flower sorbet, cucumber soup

OUR HISTORY IN 7 TASTE | 127 €

Our history performed by the Chef

7 dishes based on client's preferences

Tasting menu is served for all the table

STARTERS | 26 €

Courgettes and goat's cheese, marinated zucchini, goat's cheese cream, crunchy panzanella and deep fried courgette flower 1|7|9|12

Marinated wild boar, root salad, puffed polenta and a red wine reduction 3|7|9|12

Mullet sandwich, crispy bread, raw tomato composte and cream of small chickpeas from Pratomagno 1|3|4|9|12

Salted cod carpaccio with onions cooked under ash and zolfini beans 4|9

Fried organic egg on a cream of pappa al pomodoro thin basil bread 1|3|9

Farm to table, millefoglie with our organic vegetables and a gazpacho sorbet 9

FIRST COURSES | 24 €

Tortello of stewed oxtail, on a parmesan cream with black truffle 1|3|7|9|12

Prawn risotto, carpaccio of pink prawn from Argentario and Ravaggiolo cheese 2|7|9

Eggplant raviolini, withered tomato cream and basil 7|8|9

Spelt and sardines Tagliatelle, grilled, with a fennel cream and crispy bread 1|3|4|9

Cannelloni with guinea fowl, spelt cream and sweet and sour onions 1|3|7|9|12

Spaghetti with our organic tomatoes 1|9

SECOND COURSES | 38 €

Duck breast, with fennel and vin santo reduction, roasted spring onion 1|9|12

Local lamb, fried chop, baked organic vegetable pie 1|3|9|12

Deer, carrots, turnip and a red wine and berry reduction 3|9|12

Trout, sauce of soused onions, courgettes 4|9|12

Sea bass in salt, mixed vegetables, tartare and sea bass sauce 3|4|9

Pigeon, fried leg, roasted breast and breast carpaccio, cream of charred peppers, porcini mushrooms and potatoes for 2 people 1|3|7|9|12 68€

Tuscan grilled steak 75€/kg

ALLERGENS TABLE

- 1 . Cereals containing gluten or derived products
- 2 . Crustaceans and products based on crustaceans
- 3 . Eggs and products based on eggs
- 4 . Fish and products based on fish
- 5 . Peanuts and products based on peanuts
- 6 . Soy and products based on soy
- 7 . Milk and products based on milk (lactose included)
- 8 . Fruit and shell and their products
- 9 . Celery and products based on celery
10. Mustard and products based on mustard
11. Sesame seeds and products based on sesame seeds
12. Sulfur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/lt in terms of total so₂
13. Lupines and product based on lupines
14. Molluscs and product based on molluscs
15. Bacon

*** Product complies with the provisions of the reg. (ce) 853/2004, attached III, section VII, chapter 3, letter D, point 3.*

** Our products during the preparation can be subject to freezing and/or abatement or purchased frozen if the fresh product is not available.*

For a right conservation and safeguard of freshness, products with undergo fast abatement at -20°C for a minimum of 24 hours

Executive Chef
Andrea Campani

Food & Beverage Manager
Leonardo Lazzerini \ Stefano Redditi



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