



BORGO^{DI}
CORTEFREDA
★★★★

STARTERS

Sangiovese wholemeal flour cannolo with porcini mushrooms and garlic dressing

€ 10.00

“Tagliere del Borgo” with local cold cuts, polenta crouton, chicken liver crouton, fried pecorino cheese and Tuscan-style stuffed red onion

€ 13.00

Orange prawns with cocoa purple eggplant

€ 15.00

Beef tartare with anchovies, egg sauce and capers

€ 14.00

Pumpkin soufflé with amaretti and balsamic reduction

€ 12.00

FIRST COURSES

(tutta la nostra pasta è fatta in casa!)

“Tagliatelle made with grape with cinta sausage ragout and Chianti sauce

€ 12.00

Pici with Tuscan ragout

€ 12.00

Risotto with black cabbage and cod

€ 14.00

Ricotta and mint ravioli with pumpkin and chestnut cream

€ 13.00

Soup of the day

€ 10.00

SECOND COURSES

Sliced beef with grilled porcini mushrooms

€ 18.00

T-Bone Florentine steak

€ 4.50/hg

Smoked cinta fillet in a crust of hazelnuts and broccoli

€ 16.00

Crispy octopus with potatoes, taggiasca olives and caper powder

€ 19.00

Maremma wild boar with crispy polenta

€ 14.00

Rabbit with Chianti wine, potatoes sautéed with sage

€ 16.00

SIDE DISHES

Roasted potatoes € 5.00

Beans with sage € 5.00

Sauteed herbs € 5.00

French fries € 5.00

Sauteed broccoli € 5,00

DOLCI

Cheesecake

€ 6.00

Grandmother's cake with lemon sauce

€ 6.00

Orange parfait with balsamic vinegar

€ 6.00

Cantuccini (typical tuscan biscuits) and sweet wine Vinsanto

€ 6.00