



“Borgo I Vicelli sits in the heart of 3,000 olive trees, a testament to the centuries of history behind this Medici estate.

It was from these silvery trees that Giulia learned to love authentic Tuscan olive oil;

and this grove, together with Andrea’s early memories of watching vibrant green oil run from his grandfather’s press,

has inspired his dishes that highlight extra-virgin olive oil as the delicacy it is.

He shares his deep knowledge of and passion for Italy’s “liquid gold” daily with the entire team.

It was these silvery trees that have carefully taught the rest of the staff

every subtle difference in nose and flavor so we can share these insights with our guests.

Each oil is unique and reflects its specific terroir and history, as varied as the hills of Italy.

We hope that you will take home with you not only memories of your meal, but memories of the entire team who put their heart into their work each day”

**“Leading oil as a quality ingredient and not as a mere table extra.”**

## “ Tasting A1588 ”

*Due to their complexity, the tasting menus are served  
for all guests at the table.*

*The dishes will be chosen by the chef*

*from those on the menu and possible surprises.*

*Please inform us of any intolerances and allergies and  
ask our staff for the allergen menu.*

❖ **5 courses of the chef's choice**

€ 80.00 per person

In wine paring: € 120.00 per person

❖ **Tuscan tasting**

€ 70.00 per person

In wine paring: € 110.00 per person

❖ **“Oil Tasting”**

3 National Oil

€15.00 per person

## - The Aged -

A selection of seasoned products totally created by our chef in collaboration with small local producers, from refined meats reared on the territory to the refinement taken care of daily with love and dedication.

The classic cold cuts is transformed giving life to a small production that seeks unexpected and authentic flavors and aromas.

- “Grigio” raw ham
- Large white raw ham
- Duck Breast
- Roe deer salami with gin
- Goat salami
- Goat raw ham
- Duck salami
- Bardiccio
- Hare salami with chocolate and brandy
- Classic tuscan wild boar salami
- Wild boar salami
- Wild boar salami with fennel
- “Grigio” salami with walnuts and figs
- Sheep salami with fennel
- Shepp raw ham
- Mixed beef and pork salami

**2 pieces selection € 15.00**

**3 pieces selection € 18.00**

**Chef's selection (4 pieces) € 25.00**

# **-Our Cheeses -**

**Our selection of cheeses chosen by our chef from local producers who takes care of their farms with passion and dedication, starting from the wellbeing of the animals to the finished products.**

## **Sheep**

- ❖ **Maschio Volterrano (Fattoria Lischeto)**  
Latte crudo, pasta compatta stagionato
- ❖ **Gran Pienza (Fattoria Bucanuova)**  
Latte pastorizzato, pasta dura, pastorizzato
- ❖ **Gran Cacio di Caterina (Az. Il Fiorino)**  
Latte crudo di maremma, stagionato in grotta, pasta dura

## **Cow**

- ❖ **La Caciotta (Latteria Riccianico)**  
Latte pastorizzato, pasta semidura
- ❖ **Galaverna (Palagiaccio)**  
Latte pastorizzato, crosta fiorita, pasta molle
- ❖ **Gran Mugello Ubaldino (Palagiaccio)**  
Latte pastorizzato, 30/48 mesi in grotta

## **Goat**

- ❖ **Caciotta (Podere Varena)**  
Latte crudo, pasta semicotta
- ❖ **Gessato (Da Pagliana)**  
Stagionato da latte crudo, pasta gessata
- ❖ **Gran Caprone Riserva (De Magi)**  
Latte pastorizzato, pasta dura, 12 mesi stagionatura

**Selection of 2 pieces € 14.00**

**Selection of 3 pieces € 18.00**

**Selection of the Chef (4 pieces) € 25.00**

## **“Lingua”**

Olio blend “Almanacco” – Az. Agraria Viola (Umbria)

Calvana beef tongue in 3 different cooking,  
mojito, mint mayonnaise and  
marinated cabbage salad

€18.00

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## **“Sapori d’autunno”**

Olio blend “Al 588” – Borgo i Vicelli (Toscana)

Olivart steamed egg, Pietramala potatoes,  
Pecorino di Pienza cheese fondue,  
hazelnuts and truffle

€19.00

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## **“Contaminazioni”**

Oil “Riserva” – Fattoria Ambrosio 1938 (Campania)

Grilled gyoza stuffed with duck  
orange, chickpeas and Venturina peanuts

€17.00

## **“Il Tortellino”**

oil monovarietale di Crognalegno – Az. Agricola Tommaso Masciantonio (Abruzzo)

Filled Tortellini with lamb brain,  
smoked Casentino salmon trout,  
its eggs and wild fennel

€23.00

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## **“I Vitoni”**

oil Blend “Idillio” – Reto di Montisoni (Toscana)

Fusilli Pasta, black cabbage,  
Aglione garlic, Gran Mugello riserva cheese  
and lemon

€21.00

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## **“Tagliolino”**

oil monovarietale di moraiolo – Az. Agricola Marzocco (Toscana)

Homemade tagliolini, oil and parmesan cheese,  
egg yolk, stewed Amiata onions and sheep bacon homemade

€23.00

## **“La Zucca”**

oil blend “Tradizionale” – Frantoio Croci (Toscana)

Yellow pumpkin medallion, its juice with  
liquorice,  
porcini mushrooms and black garlic

€ 30.00

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## **“Cinghiale”**

oil monovarietale di Ogliarola Barese – Ciccolella (Puglia)

Wild boar rosticciana,  
bbq sauce, polenta and  
salad of horseradish and beetroot

€33.00

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## **“La Pecora”**

oil Blend “Guadagnolo Primus” - Fattoria Ramerino (Toscana)

Casentino Sheep bowl, onion,  
spinach, myrtle zabaglione and  
grape must

€31.00

## - The Grill -

### **Bistecca:**

cuts selected by small butchers and local producers who act in compliance with two fundamental principles: animal welfare and environmental protection

#### ❖ **Tuscan Black Angus Bio di Carlo Giusti.....€ 9.50 x Hg**

Bred with the Grass Fed method for almost 20 years, first with Chianinas now with Black Angus. From South America came the cult of the animal. Thanks to his experiences in the world of wine, he understood the importance of the microclimate, for ergonomics and the role of nutrition in the finishing phase. The processing is the result of experience and culture, of a long massage, of a particular defibrillation.

#### ❖ **Beef from Palagiaccio.....€ 9.00 x Hg**

All the animals are born and raised on the farm and are the result of crossbreeding with the finest beef cattle breeds. The calves are weaned with the mother's milk and then left to grow free, feeding exclusively on the farm's fodder, and this is the reason why their meat is tasty, flavourful and of an unmistakable deep red color.

#### ❖ **Chianina Selection Fracassi.....€ 8.50 x Hg**

Since 1927, the Fracassi butcher shop has been very keen on respecting traditions and the true preparation of Chianina beef. Bred outdoors in the Casentino mountains, it leads to savory and tasty meat, with a persistent taste, a bright red color and a consistent texture, firm and elastic to the touch. Meats with yellow or white fat which is essential to make them tasty.

**Grill of the day .....€ 28.00**

**Grilled beef tenderloin .....€ 32.00**

**Vegetable garden side dishes ..... € 6.00**



## - I Classici -

-Menu reserved for hotel guests-

Beef carpaccio, misticanza,  
Gran DeMagi cheese & Balsamico Riserva

€20.00

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Aubergine and burrata millefeuille with basil oil

€16.00

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Homemade Pappardelle  
with Calvana ragout

€20.00

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Spaghetti with homemade pesto, confit tomatoes  
& toasted pine nuts

€19.00

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Beef fillet,  
potatoes purè and butter carrot

€35.00