



“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 Sergio, Asia and 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 Al588”**

***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  
food allergies.***

### ***Chef's choice***

**Tasting 5 courses**

€ 80.00 per person

€ 120.00 per person with wine pairing

### ***Tuscan Night***

**Tasting 5 courses**

€ 70.00 per persona

€ 110.00 per person with wine pairing

### **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.***

- ❖ Dry mutton sausage
- ❖ Mutton Bardiccio
- ❖ Mutton ham
- ❖ Duck salami
- ❖ Duck - Cacciatorino
- ❖ Sheep - fennel
- ❖ Sheep - ham
- ❖ Sheep - Bardiccio
- ❖ Sheep -Cacciatorino
- ❖ Shoulder pork large white
- ❖ Gray pork ham
- ❖ Roe deer ham
- ❖ Wild boar ham

**Selection 2 pieces**

**€ 14.00**

**Selection 3 pieces**

**€ 18.00**

**Chef's Selection 4 pieces**

**€ 25.00**



## **To Begin**

### **“La Tartare”**

Oil Maurino- Solaia (Toscana)

Fillet tartare, blackberries  
& marinated cabbage

### **“L’Uovo”**

Oil Donna Marisa – Azienda Treslizos (Sardegna)

Egg 63°, courgette scapece, mint  
pine nuts & 48-month Parmesan cheese

### **“Viva l’Italia”**

Oil blend- Capezzana (Toscana)

Burrata, tomato, basil & coffee



## **First Course**

### **“Il Cappelletto”**

Oil monovarietal Ascolana – Az. Agr. Il Conventino (Marche)

Cappelletti stuffed with aubergine Parmigiana,  
Basil and smoked Scamorza cheese

### **“Lo Spaghetto”**

Oil monovarietal di Ogliarola - Ciccolella (Puglia)

Morelli spaghetti with sardines, garlic,  
lemon roast, wild fennel and  
bread crumble flavored

### **“La Fregola”**

Olio «Grullo» – La Gramigna (Toscana)

Fregola Toscana with four tomatoes, basil  
and cream of Stracciatella del Mugello cheese



## **Main Course**

### **“Donut”**

Oil Monovarietal Coratina - Mimì (Puglia)

Millefoglie of potatoes with Camorbiano faggetta  
fondue and black truffle

### **“Il piccione”**

Olio Dop Umbria- Az Agr.Mannelli (Umbria)

Fiorenzuola pigeon in 2 cookings, Carmignano  
figs, vin santo and almonds

### **“Maialino”**

Olio frantoio- Torre Bianca (Toscana)

Casentino piglet cooked at low temperature,  
Rosano peaches and Savoy cabbage



## The Grill

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

**Ask our staff for weights and availability**

### ❖ **Tuscan Black Angus Bio di Carlo Giusti**

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.

### ❖ **Chianina Selection Fracassi**

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.

### ❖ **Manzo del Palagiaccio**

The historic Mugello farm represents the tradition of farming for the production of milk in Tuscany. Their heads are all born and raised on the farm and are the result of crossings with the most valuable beef cattle breeds. The calves are weaned on their mother's milk and then left to grow free, feeding exclusively on the farm's fodder, and this is why their meat is tasty, tasty and has an unmistakable deep red colour.

### ❖ **Maremma Selection Laganga**

The 58100 MEAT Selection of the Laganga Macelleria identifies all the meat selections scrupulously sought after by the Laganga Family that represent the added value of their land: territoriality and processing method will be the basic requirements to ensure that they are identified with the registered trademark 58100 Meat. With a breeding method that does not exploit the animal intensively, but which enjoys all the breeding requirements with animal welfare in first place.

### ❖ **Calvana Selection Mannori**

Since 1950, the Mannori butcher's shop has been selecting Calvana meat, raised outdoors in the mountains of Prato. The meat of this specimen has exceptional properties and characteristics, thanks to a lower cholesterol content than other breeds and with a good presence of Omega 6 fatty acids which translates into a product with a tasty and delicate flavour, a tender texture and soft red colour.

### ❖ **Beef from small local realities**

Selection of beef by the Chef from small companies located between the Florentine hills and the Casentino mountains. The calves are born from the farm's mares and are raised free and fed on mother's milk until weaning carried out only with self-produced flour and legumes but above all with hay and fresh grass.

- La Valle del Sasso – Santa Brigida, Pontassieve
- Podere Ruggeri - Le Sieci, Pontassieve
- Agricervoli – Cervoli, Pratovecchio, Arezzo

**Grill of the day**

**Grilled beef tenderloin**

**Vegetables garden side dishes**



## **Bevande**

**Water**

**Soft drinks**

**Juice Bio**

**Craft beers:**

IPA

Lager

Amber

**Cocktail:**

Regular

Premium

**Coverage**

€ 5.00