



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 Giacomo, Sergio, 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.

“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.*

❖ 4 courses of the chef's choice
(Appetizer- first courses-main course -dessert)
€ 65.00 per person
In wine paring € 100.00 per person

❖ 6 courses of the chef's choice
(2 Appetizer- 2 first courses- main course -dessert)
€ 75.00 per person
In wine paring € 120.00 per person

**❖ “Oil Tasting”
on reservation**
3 national oil
€20.00

*For information on purchasing the oil that you tasted during dinner,
ask for ours
"Oil Charter"*

**“The oil is the protagonist as a quality ingredient
and not as a simple table appearance ”**

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.

- Duck cacciatorino salami
- Duck juniper ferro di cavallo
- Wild Boar cacciatorino salami
- Wild Boar shoulder
- Wild board roolled bacon
- Duck breast
- Goat cacciatorino salami
- Hare “Dolce Forte”
- Roe deer Salami
- Deer Salami
- Ham of Grigio del Casentino

To start....

“L’Uovo 62°”

Oil monocultivar Nocellara del Belice – Librandi (Calabria)

Happy hen poched egg, asparagus,
raspberries, Parmigiano Reggiano
vacche rosse fondue and vanilla

“Ho fatto la battuta”

Oil monocultivar Ascolana – Giulio Mannelli (Umbria)

Fillet Beef tartarre smoked with olive wood,
creamed onions, BBQ maionnaise and crispy potatoes

First course.....

“La Linguina e il Carciofo”

Oil Casalontana Umbria DOP – Frantoio Gaudenzi (Umbria)

Wholemeal linguine, cheese, black pepper,
artichokes, and zabaione with Cynar

“L’Ocio sul Prugnolo”

Oil 46° parallelo – Frantoio di Riva (Lombardia)

Cappelletti stuffed with goose, his reduction,
prugnoli mushrooms, creamed onion and catmint

Main Course....

“Il Capretto”

Oil Il Classico – Quattrociochi (Lazio)

Grilled Goat from Varena, stewed onion,
creamed peas, roasted lemon and lavender

“Porro & Robiola”

Oil Ruggente – Castel Ruggero Pellegrini (Toscana)

Leek roulade, stuffed with Goat robiola cheese,
olives crumble and leeks maionnaise

From the GRILL

Bistecca:

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

❖ Chianina.....€ 8.50 l'etto

savory and tasty meats, with a persistent taste, a bright red color and a consistent texture, firm and elastic to the touch. The fat is white or light yellow, which is essential for making them tasty.

❖ Calvana.....€ 7.00 l'etto

raised outdoors in the mountains, 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 results in a product with a taste tasty and delicate, a tender texture and a pale red color.

❖ Manzo della Valle del Sasso€ 6.50 l'etto

The calves are raised free, alongside the mother, with the belief that there is no better feed than mother's milk. The fattening is carried out only with self-produced flours based on cereals (barley and corn) and legumes (field beans), but above all with meadow hay and fresh grass. These essential elements produce products that ensure the highest level of quality. .

Grilled of the day

Beef frilled Fillet

Side Dishes form the garden