



*“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.”**

## **“Degustazione 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.*

**❖ 5 courses of the chef's choice**

**❖ Al Buio**  
**-L'Italia che non c'è più-**  
*Tasting 9 courses*

**❖ “Oil Tasting”**  
3 National Oil

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# 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

# To begin...

## **“Tartarre”**

Oil Maurino- Solaia ( Toscana)

Herbed tenderloin tartare,  
roasted marrow, marinated agretti,  
kiwi

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## **“Dall’orto”**

Oil Il 588 – Borgo i Vicelli (Toscana)

Kale and goat cheese in different textures

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## **“Galantina di Faraona”**

Oil blend- Capezzana (Toscana)

Guinea fowl galantine, dry apricots,  
barrique juice ,quail egg & sauerkraut

# La Prima portata....

## “Cappelletti”

Oil Frantoio – Az. Agr. Pruneti (Toscana)

Cappelletti stuffed with porchetta,  
roasted potato mousse, bay leaf, pork rind powder & liver bottarga

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## “La Pasta”

Oil Ogliarola – Ciccolella(Puglia)

Pasta chickpeas, mussels and pecorino cheese

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## “Gnocchetti”

Oil “Inprivio” monovarietale frantoio – Viola (Umbria)

Tiled gnocchetti made of mountain Jerusalem artichoke,  
cow caciotta, cardoons and truffle

# La portata principale....

## **“Finta Anatra”**

Oil Pendolino- Solaia (Toscana)

Mock celeriac orange duck,  
Caramelized orange celeriac base, mashed beans and spinach

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## **“Terrina D’Agnello”**

Oil Dop Umbria- Az Agr.Mannelli ( Umbria)

Lamb terrine ,  
savoy cabbage and fondant leek

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## **“Piccione”**

Oil frantoio- Torre Bianca ( Toscana)

Pigeon in four consistencies,  
cauliflower and hazelnuts

# The Grill....

## **Bistecca:**

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

### ❖ **Beef from Palagiaccio**

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.

### ❖ **Calvana ( Mannori selection)**

Raised outdoors in the mountains, the meat of this cow 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.

### ❖ **Maremma (Laganga selection)**

Macelleria Laganga's 58100 MEAT Selection identifies all the meat selections scrupulously researched by the Laganga family that represent the added value of their land: territoriality and method of processing will be the basic requirements for being identified with the registered trademark 58100 Meat.. With a breeding method that does not exploit the animal intensively, but enjoys all the requirements of animal husbandry with animal welfare at the forefront.

Dessert by:

**#sweetlovers**

**“Tiramisù”**

Coffee-soaked cocoa sponge cake,  
hazelnut praline, mascarpone mousse & coffee ice cream

**“TartaTain”**

Tart tatine, cinnamon ice cream, caramel apple with green apple and ginger  
sorbet

**“Millefoglie”**

Caramelized puff pastry, chantilly & peanuts