



Osteria di Passignano

## a la Carte Menu

*Our menu varies according to season in order to guarantee the freshness of the products we serve and so that we can offer you variations in menu choices.*

### Starter

€ 25,00

Venison, chestnuts, raisins and rosemary  
*Capriolo, castagne, pinoli, uvetta e rosmarino*

Crisp veal tongue, pumpkin, puffed veal shank and green sauce  
*Lingua di vitello croccante, zucca gialla, nervetti soffiati e salsa verde*

Cauliflower flan, black truffle, artichokes and watercress  
*Sformato di cavolfiore, tartufo nero, carciofi e crescioni*

Cuttlefish, scampi, stuffed molluscs, olives, potatoes and mushrooms  
*Seppie, scampi, molluschi ripieni, olive, patate e funghi*

Stewed baby octopus with chick pea pancake, fennel and lemon  
*Moscardini in guazzetto, cecina e finocchi al limone*



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## First Courses

€ 25,00

Chick pea pasta parcels filled with salted cod, seared leek and  
parsley sauce

*Fagottini di pasta di ceci farciti di baccalà, porro bruciato, salsa al prezzemolo*

Braised onion pasta buttons, capon broth, carrot powder and  
black truffle

*Bottoni di cappone nel suo ristretto, tartufo nero, composta di cipolle e polvere di carota*

Lemon flavored passatelli, mantis shrimps and shellfish sauce,  
wild fennel bread

*Passatelli al limone, ragù di cicale e mazzancolle, pane aromatico al finocchietto*

Pheasant ravioli, porcini mushrooms and herbs

*Plin al fagiano, funghi ed erbe*

Risotto with sheep cheese, pepper, pears and black cabbage

*Risotto pecorino e pepe, pere e cavolo nero*



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## Main Courses

€ 35,00

Roasted pigeon, its drumsticks flavored with cocoa beans, sautéed rapini and parsley roots

*Piccione arrosto, coscine alle fave di cacao, rapini saltati, radici di prezzemolo*

Roasted suckling pig, pickled vegetables and sweet and sour baby onions

*Porchetta di maialino, verdure sott'aceto e borrettane in agrodolce*

Wild boar loin, cardoons, potatoes and truffle

*Lombo di cinghiale, cardi, consistenza di patate e tartufo nero pregiato*

Fish of the day with artichokes and mint crumble

*Pescato del giorno, carciofi e crumble alla menta*

Veal cheek pepper stew, beans with newly pressed olive oil and pepper wafer

*Peposo di guancia di vitello, fagioli all'olio nuovo e cialda al pepe*

Orange pumpkin

leek waffle, "naked" Castelmagno cheese ravioli and salad with dried fruits

*La zucca gialla*

The Grill  
“The Essence of Chianti Cuisine”



Florentine T Bone Steak € 7,00/hg  
with oven roasted potatoes and tuscan beans  
minimum two people  
*Bistecca alla Fiorentina*



Rib of Beef € 7,00/hg  
with oven baked potatoes and tuscan beans  
minimum two people  
*Costata di manzo*



Beef fillet wrapped in cheek bacon and bay leaf  
with savoy cabbage and sheep cheese lasagna  
*Filetto di manzo fasciato con guancia e alloro*  
€ 35,00



Beef tenderloin  
with savoy cabbage and sheep cheese lasagna  
*Tagliata di manzo*  
€ 35,00



CHEESE DISHES  
€ 20,00

Tasting of sheep, cow and goat cheese  
served with “Le Mortelle” preserves



Platter of pecorini cheeses aged differently  
served with pear-filled puff pastry and honey



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## Pastry Selection



€ 15,00

(WITH ACCOMPANYING DESSERT WINE € 20,00)

Vanilla nuggets, chestnut mousse and cocoa wafer  
Vinsanto "Rocca di Montegrossi" 2008

Milk, tea and honey  
Recioto di Soave "Pieropan" 2015

Whole-wheat shortbread, warm blueberries and rosemary filled  
Porto LBV "Niepoort" 2012

Warm apple terrine, milk ice cream, rose powder and egg-nog  
Muffato della Sala 2014

Bitter orange compote, yogurt and "Amedei" 90% chocolate  
Moscato di Trani Kaloro 2016

Pumpkin cappuccino with puffed rice wafer  
Moscato d'Autunno "Saracco" 2017

Fresh fruit sorbets

*Pastry Chef Alvise Aiolo*