



# IL BORRO

## TUSCAN BISTRO

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# OSTERIA del BORRO

We don't offer simple courses but emotion, sure that every moment deserves special sensation, that every instant could become an experience able to captivate our senses. A philosophy aloof from fixed tags as well as from space and time outdated limitations by now.



EXECUTIVE CHEF:  
ANDREA CAMPANI

## STARTERS

Tuscan cold cuts from Tozzetti butchery, oil preserved vegetables 10,00

Selection of pecorino cheese aged from Andrea De Magi with bio honey from "Il Borro" 12,00

Aged in cave pecorino flan, pears carpaccio and walnut sauce 9,00

Marinated chianina beef, goat cheese mousse, lemon scent 12,00

### *To whet the appetite...*

Caprese salad with anchovies 10,00

Marinated salmon, avocado puree, spicy pepper, pineapple, fennel and almonds 12,00

Millefoglie of aubergine sliced with ricotta and tomato 10,00

Marinated zucchini with burrata cheese 10,00

## FIRST CoURSES

Spelt flour tagliatelle, fresh tomato, basil and black olives 10,00

Pasta di Gragnano (pastificio Gentile), aubergine and dried ricotta 13,00

Cream of lentils with fish balls, lime and thyme 12,00

Wholemeal flour pappardelle with rabbit ragout with tarragon 12,00

Risotto with tomato, burrata and roasted almonds 13,00

## SIDE DISHES

Mix salad with fennel and tomato 4,00

Beans cooked in wood-fired oven 4,00

Potatoes 4,00

Green beans sauteed with garlic 4,00

## MAIN CoURSES

### **Barbecued meat:**

Beef with grey salt and rosemary, salt potatoes 18,00

"Grigio del Casentino" pork hamburger, grilled vegetables 15,00

Rabbit thigh, snow peas with tomato and basil 17,00

Grilled mackerel, asparagus salad with lemon and cream of asparagus 14,00

Roasted octopus with potato and olive salad 19,00

## DESSERTS

Homemade cantuccini biscuits and Vin Santo wine 5,00

Vanilla milk pudding with strawberries 5,00

Lemon tart 5,00

Fresh fruit sorbets 5,00

Ice cream 5,00

Fruit 5,00

## SERVICE

Panna water 3,00

San Pellegrino water 3,00

Still / Sparkling Sargiva water 3,00

Cover and service charge included

Prices are expressed in euro

For proper conservation and freshness safety our products undergo blast chilling (-24°C) for at least 24 hours.