

# SPRING MENU



LA CANTINA DEL  
**POGGIACCIO**  
RISTORANTE

## TO START

### BRUSCHETTONA WITH FRESH TOMATOES

*A classic of Italian Cuisine.*

*Two slices of home-made toasted bread with Pachino tomatoes, chopped garlic, basil and EVO Oil "Borgo il Poggiaccio".*



### PAPPA AL POMODORO

*Typical Tuscan soupe made with stale bread, tomatoes, wild oregano, broth, basil and EVO Oil "Borgo il Poggiaccio".*



### CHICKEN LIVER CROSTINI

*A most classic starter in Tuscan Cuisine.*

*Toasted Bread with free-range chicken liver mousse with sage and Vin Santo "La Cantina del Poggiaccio" served in terracotta.*

### MIXED TUSCAN CROSTINI

*Home-made toasted bread with:*

- free-range chicken liver mousse
- grilled field vegetables (courgettes, aubergines and peppers) with mint and garlic cloves
- cannellini bean cream and Pienza pecorino cheese lard of Collonata, acacia honey and rosemary from our garden
- duck meat with red Tropea onion jam.

### "VAL DI MERSE" CHOPPING BOARD (for two persons)

*Tuscan raw ham, Tuscan salame finocchiona, capocollo, spiced Tuscan lard, 3 types of Pienza pecorino cheese with 3 different levels of seasoning, homemade jams, bruschetta with EVO Oil "Borgo Il Poggiaccio".*

### CHIANINA BEEF TARTARE

*Knife cut tartare of Chianina beef raised in the wild, with fresh spring onion, capers, Taggiasche olives, black pepper and EVO oil "Borgo Il Poggiaccio".*

### TUNA TARTARE

*Mediterranean red tuna tartare on a mango base with sesame seeds and field mint.*

### SALMON TARTARE

*Salmon tartare with Sorrento lemon zest and Bronte pistachios.*

### THE TARTARE TWINS

*Red Tuna Tartare and Salmon Tartare, Mediterranean style with EVO Oil "Borgo Il Poggiaccio", black pepper and field mint.*



## OUR PASTAS

### SPAGHETTONI WITH FRESH TOMATO

*The Prince dish of Italian cuisine.*

*Gragnano spaghetti with fresh Pachino tomatoes, a touch of San Marzano tomatoes sauce, EVO oil "Borgo Il Poggiaccio" and fresh basil from our garden.*



### CREAMY RISOTTO WITH ASPARAGUS

*Carnaroli rice with fresh seasonal asparagus puree and Sorrento lemons.*



### RAVIOLONI WITH BURRATA, ASPARAGUS AND PISTACHIOS

*Fresh home-made Ravioli filled of buffalo stracciateda cheese and asparagus with white sauce of pistachios.*



### PICI WITH WILD BOAR

*Typical Tuscan fresh home-made pasta made only with water and flour served with slow cooking ragout of local wild boar.*

### MALTAGLIATI WITH DUCK

*Short, flat and fresh home-made pasta with duck meat ragout in demi glace of vegetables and zucchini flowers.*

### TAGLIATELLE WITH SALMON

*Fresh Home-made Tagliatelle with wild salmon, Vesuvian yellow tomatoes and Pachino tomatoes.*

### ANTONIO'S PACCHERI

*A dish famous all over Europe created by our Manager.*

*Paccheri di Gragnano IGP with Mediterranean red tuna, capers from the Aeolian Islands, Taggiasche olives, sweet red onion from Tropea, a hint of Calabrian chilli pepper and pistachio nuts from Bronte.*



## THE MAIN COURSE

### AUBERGINE "PARMIGIANA" OF BORGIO

*Typical Italian Mediterranean dish with fried purple aubergines, buffalo mozzarella cheese from Campania, tomatoes sauce, basil and EVO Oil "Borgio il Poggiaccio".*



### ARTICHOKE FLAN

*Artichoke PIE with Parmesan DOP fondue, potatoes and field mint.*



### BREADED VEAL CUTLET

*Local breaded veal cutlet cooked in butter.*

### HAMBURGER OF BORGIO

*Chianina sirloin with home-made sandwich, with rustic potatoes fried in EVO oil, served with home-made mayonnaise and ketchup.*

### CUT OF TUSCAN "CHIANINA" MEAT

*Grilled Tuscan Chianina steak served with rocket salad, Pachino tomatoes, Grana Padano DOP and Balsamic glaze of Modena. (medium cooking recommended).*

### "CINTA SENESE" FILLET

*"Cinta Senese" pork fillet laced with lardo of Collonata and fennel.*

### FLORENTINE STEAK

*The emblem of Tuscan Gastronomy. Authentic cut of Florentine steak of a young wild Chianina breed, with a maturation of a minimum of 10 days. It is served with baked potatoes and grilled vegetables (Rare cooking is recommended) (1200/1400gr. pieces).*

### GRILLED SALMON

*Grilled Slice of wild salmon with field herbs.*

### CRUSTED TUNA

*Breaded and grilled red tuna of the Mediterranean.*



## SIDE DISHES

Green salad

Tomato salad

Mixed salad (green salad, tomatoes, julienne carrots)

Baked potatoes (with bread and rosemary)

Grilled vegetables (courgettes, aubergines, tomatoes, peppers)

“Caponatina” of sweet and sour vegetables

“Fagioli all’uccelletto” (Tuscan dry soup of cannellini beans)

## SALADS

### SPRING SALAD

*Songino, Treviso red radicchio, julienne carrots, fennel, tomatoes, corn and Grana Padano DOP flakes.*

### TUNA SALAD

*Lettuce, premium tuna in oil, onion, tomatoes, boiled eggs and cucumber.*

### CAESAR SALAD

*Ciliegiato tomatoes, lettuce, grilled chicken, corn and baked bread cubes.*



## PIZZAS

Dough made with stone-ground flour with a 48/72 hour rising time

### MARGHERITA

*The most classic of Italian pizzas.*

*San Marzano DOP tomatoes sauce, mozzarella cheese, EVO Oil "Borgo il Poggiaccio" and fresh basil from our garden.*

### TUSCAN

*Pizza with typical Tuscan flavours.*

*San Marzano DOP tomatoes sauce, maremmana buffalo mozzarella cheese and Tuscan raw ham.*

### VEGETARIAN

*White pizza with mozzarella cheese, Ciliegino tomatoes, aubergines, courgettes and grilled peppers.*

### GOURMET WITH FLAVOURS OF THE SEA

*San Marzano DOP tomatoes sauce, smoked salmon and citrus zest.*