

STARTERS

Tagliere 'La Ripadorno'

Selection of Tuscan cured meats and Cinta Senese by Guido Nenna, wild boar mortadella with truffles, honey in the cradle, and a selection of local biodynamic and matured cheeses of the week (5,7,8,11,12) *gluten free*

(per 2 pax) _____ 39
(per 1 pax) _____ 20

Degustazione di Formaggi 'La Ripadorno' (5,7,8,11,12) *gluten free*

Selection of the week of local, organic, biodynamic, matured pecorino cheeses and fresh and semi-mature cheeses, and 'honey in the cradle'(per 1 pax) _____ 22

(per 2 pax) _____ 28

Le pallotte della Ripadorno: fried bread dough filled with a Limousine tartare with aromatic herbs and homemade truffle mayonnaise (1,2,3,7,12,14) _____ 19

La Pagnotta: Homemade bread with ancient Chianni grain flour with pepper and wild fennel, filled with onion soup from our farm and drops of blue cheese (1,3,7,12) _____ 16

L'angus al Pascolo: different consistencies of marinated Angus with cereals, stringy goat cheese and bread and sage skewer (1,3,7,12) _____ 20

FIRST COURSES

Pappardellone: homemade pappardelle '30 eggs', made with ancient grains of Chianni, served with Tuscan Cinta white ragout, dried tomatoes and pine nuts(1,3,8,12) _____ 18

Lo Gnudo: quenelles of wild herbs from the villa's park and biodynamic primosale on a bed of blue cheese(1,3,7,12) _____ 17

- Truffle version _____ 22

Il Delicato: Maremma risotto with cream of courgettes and courgette flowers from our farm, lemon, ricotta cheese and mint oil(7,12) _____ 20

Cecino: a contemporary reinterpretation of the traditional chickpea and potato pasta accompanied by the historic 'schacciata coi ciccioli'(1,7,12) _____ 17

Il Fazzoletto: open ravioli with duck ragù, kumquat compote and fennel béchamel sauce (1,3,7,9,12) _____ 22

MAIN COURSES

Il Bisteccone: Limousine beef steak from the Gambicorti Farm of Chianni, served grilled with mixed vegetables in foil (9,12) *gluten free* _____ 70,00 /kg
 - demi glace aromatica (7,9,12) _____ + 10,00
 o - lardo e tartufo nero locale _____ + 10,00

Marinated beef diaphragm on the grill ,a noble, flavor-forward bovine muscle with long, tender fiber served with vegetables *(gluten free 7,9,12)* _____ 23

The Shank: millefeuille of shank and potatoes, its stock and slalom of vegetables of the day *(gluten free 7, 12)* _____ 25

Veal cheek braised in Terricciola Vicerè red wine and its stock, served with potato terrine and homemade giardiniera vegetables from our farm _____ 26

Boneless Tuscan rabbit stuffed with artisanal sausage, wrapped in Cinta bacon, served with creamed peas, and purple cabbage and sauerkraut pavé from our farm _____ 28

The Egg : Fried soft-boiled egg, on a nest of filangè courgettes and kataifi pasta, on a bed of cave pecorino cheese fondue and fresh local black truffle (1,3,7) _____ 20

COUNTRYSIDE TOUCHES

Pata Fonda: Rustic potatoes with fondue(7) _____ 6
Pata Larda: rustic potatoes with lard cream _____ 6
Pata Tarfa: potatoes with truffle mayonnaise(3) _____ 8
Potatoes Tris (larda, fonda, tarfa) (3,7) _____ 12
Orto Mio: mixed vegetables of the day _____ 6

*** For customers who take advantage of our promotional packages, the addition of local seasonal truffle has an extra surcharge on the price of 12,00 Euro and Steak not included and not subject to discounts also TF** In case of allergies or intolerances, please inform the staff before ordering.

* Service charge _____ 3,50



DESSERT

- **Our artisanal ice cream:** homemade ice cream made with fresh Tuscan milk. Ask the staff about today's flavors.

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- **Casta'ghiaccio:** Homemade chestnut ice cream, rosemary powder, toasted pine nuts, raisins, drops of OlioBono, Ripadoro Gin jelly with Rivalto chestnuts, and whole-wheat wafer with chestnut honey. (1,3,5,7,8)
recommended pairing Gin Tonic Rivalto Ripadoro
- **Emilian Illusion:** Ricotta and kefir tortellino in a bed of aromatic water and crunchy sage (7)
- **La Linfa:** Lemon curd with lime, almond brisée and flambéed meringue petals (1, 3, 5, 6, 7, 8, 12)

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The 'Wow' dessert

- **4 'o clock Snack:** bread mousse with bitter ice cream curls and homemade seasonal jam (1,3,7,12)
- **XL Cherry:** White chocolate and tarragon mousse with a heart of black cherry compote and cherries flavoured with Morelli di Forcoli cherry spirit on a dark chocolate briséè (1,3,7,12)
- **Una PescaColBao:** fusion reinterpretation of 'La Pesca di Prato' (alchermes, custard) and the 'Zuppa inglese' (Chocolate) (1, 3, 5, 6, 7, 8, 12)
recommended pairing: AMARIVALTO

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- **The Blue Cheeses and the King:** a trio of award-winning De Magi blue cheeses.
La Zafferina: cow's milk blue cheese with Gran Marnier, saffron, and candied orange
Smeraldo Blu: cow's milk blue cheese with spirulina powder
La Mora: raw-milk blue cheese with berries, ginger, sambuca, and star anise
with a glass of **Sondrede** included, a passito wine from **La Regola di Riparbella** made with Malvasia, Trebbiano, and Colombana white grapes

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Each of our desserts is home made, designed and made by Ripadoro

LEGEND ALLERGENS

You will find, hanging at the bar, the table of allergens with more precise descriptions about.

In case of allergies or intolerances, you will get the specific menu with all the indication of the allergens present in every course.

Our kitchen is equipped with a blast chiller and every ingredient and preparation is subjected to a controlled temperature reduction process.



❄ Some products or ingredients can be frozen at the source, regenerated and/or blast chilled according to current regulations, using a blast chiller to ensure food safety as per Reg.CE 852/04 and 853/04.

Enjoy your meal!!

La Ripadora Staff