

## 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

- *Anima*: Maremma risotto with wild and non-wild asparagus from our farm, flavorful sweetbreads, and marrow air (7,6,9,12) \_\_\_\_\_ 23

-*Cecino*: a contemporary reinterpretation of the traditional chickpea and potato pasta accompanied by the historic 'schiacciata coi ciccioli'(1,7,12) \_\_\_\_\_ 17

-*Il Casoncello*: Rustic homemade chestnut flour ravioli filled with Tuscan wild boar ragù, chestnuts and cabbage pesto(1,9,11,12) \_\_\_\_\_ 22



## MAIN COURSES

- Il Bisteccone: Grilled rib-eye steak Limousine made from Chianni, Az. Agr. Gambicorti farm with winter vegetables(9,12) *gluten free* al kg \_\_\_\_\_ 70
  - Demi glace \_\_\_\_\_ +10
  - Lard and Black Truffle \_\_\_\_\_ +10
  
- The Pig: Tuscan pig cooked at low temperature, rind popcorn and radicchio from our farm, grilled (3,9,12) \_\_\_\_\_ 26
  
- Cheek of Veal in the red wine of Terricciola Vicerè, its bottom, on potato terrine and home made vegetable gardener of our az.agr.  
(*gluten free* 7,9,12) \_\_\_\_\_ 24
  
- Egg in the artichoke: fried artichoke heart with egg at 62°, kataifi nest on a bed of melted cheese(1,3,6,7) \_\_\_\_\_ 20
  
- The Sweet and Strong Steak: grilled Tuscan wild boar loin and sausage with caramelized chocolate onion and cabbage salad \_\_\_\_\_ 24

## 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) \_\_\_\_\_ 7
- Potatoes Tris (larda, fonda, tarfa) (3,7) \_\_\_\_\_ 12
- Orto Mio: mixed vegetables of the day \_\_\_\_\_ 6

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\*\*\* 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

- **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*
- **Colom.. brrr...a :**Homemade ice cream with Colomba cream, candied orange and almond brittle (1,3,5,7,8)  
*recommended pairing: AMARIVALTO*
- **La Linfa:** Lemon curd with lime, almond brisée and flambéed meringue petals  
(1, 3, 5, 6, 7, 8, 12)

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8

### *The 'Wow' dessert*

- **Group Therapy:** almonds,peanuts and plus trying to get along in a pastry shell  
(1,3,7,12)
- **Minecraft:** pistachio mousse with a raspberry compote heart, raspberry sponge cake, and pistachio mirror glaze (gluten free 3,5,7,8,12)  
*recommended pairing 'Sesto Senso'- Calci*

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10

*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 Ripadoro Staff*