



RISTORANTE AGRITURISMO IL PASSEGGERE

Starters

Our offer consists of home made cold cuts of Cinta Senese Dop pigs bred semi-wild on our premises, or other appetizers such as delicious chicken liver crostini and much more!

Platter with Cinta Senese cold cuts from our farm, with freshly baked Tuscan flat bread, cheese and mustards	€ 13
Three kinds of crostini: Chicken liver, porcini mushrooms and basil and tomatoes	€ 8
Fried polenta squares with porcini mushrooms	€ 8

Pasta dishes - First Courses

Pasta, as well as sauces, is made in house by our chef. The signature dish is the potato tortelli typical of Mugello, filled with potatoes grown in our farm, with a bolognese of Cinta Senese.

Tortelli Mugellani filled with potatoes with bolognese of Cinta Senese	€ 10
Tagliatelle with porcini mushrooms	€ 12
Tagliatelle with Bolognese sauce	€ 9
Ravioli Maremmani filled with ricotta and spinach with butter & sage	€ 10

Vegetarian options for everybody

Fried polenta with porcini mushrooms	€ 8
Grilled vegetables	€ 8
Aubergines parmigiana	€ 8
Ribollita (Tuscan vegetable soup with croutons)	€ 8



Main Courses

Our meat is sourced "Km 0" : game comes from our hunting estate, Cinta Senese pork from our pig farm, bread semi-wild on surrounding grounds

Wild boar stew with potatoes	€ 14
Roasted pork loin with potatoes	€ 14
Grilled Deer chops	€ 18
Tagliata steak	€ 18
Florentine steak	€ 50/Kg

Side dishes

Cannellini beans with olive oil	€ 5
Roasted Potatoes	€ 5
Green or mixed salad	€ 5

Desserts

Zuccherino	€ 5
Cantucci with Vin Santo of Fattoria il Capitano, Rufina (Fi)	€ 5
Tiramisù	€ 5
Almonds semifreddo	€ 5

Coffee & co.

Still water	€ 1,5
Sparkling water	€ 1,5
Soft drinks and fruit juices	€ 3,5
Bottle of beer 66cl	€ 5
Bottle of beer 33cl	€ 3,5
Espresso coffee	€ 1,5
Caffè macchiato, Barley	€ 2
Caffè corretto Cappuccino	€ 3
Grappa and amaro shot	€ 3,5
Cover charge per person	€ 2



FIXED MENUS SUGGESTIONS

Price per person

VIA DEGLI DEI € 27

Platter of Cinta Senese cold cuts with cheese and mustard
Potato tortelli with bolognese sauce
Dessert
Water, 1/4 house wine, coffee

IL PASSEGGERE MENU € 32

Platter of Cinta Senese cold cuts with cheese and mustard
Potato tortelli with bolognese sauce
Roasted Cinta Senese pork with potatoes or green salad
Dessert
Water, 1/4 house wine, coffee

TASTING MENU € 40

Thought mainly for groups, chosen dishes must be the same for the whole table (minimum 4 people)

Selection of our starters
Two pasta dishes
Two main courses
Dessert
Water, 1/4 house wine, coffee

STEAK MENU € 45 minimum of 2 people

Platter of Cinta Senese cold cuts with cheese and mustard
Potato tortelli with bolognese sauce
Florentine steak with roasted potatoes or green salad
Dessert
Water, 1/4 house wine, coffee

Paninis with our Cinta Senese cold cuts

Panini € 5
with: tuscan ham, salame, finocchiona, cheese, salad



WINE LIST

REDS

Tagliafune Chianti Classico '19	Villa Montepaldi	€ 22.-
80% sangiovese, 5% cabernet, 5% merlot, 5% alicante, 5% colorino		
Tagliafune Chianti Classico Riserva '16	Villa Montepaldi	€ 32.-
80% sangiovese, 5% cabernet, 5% merlot, 5% alicante, 5% colorino		
Castellaccio IGT '17	Villa Montepaldi	€ 35.-
50% merlot, 50% cabernet sauvignon - Pairing with red meats and game		
Chianti Classico Gran Selezione '16	Villa Montepaldi	€ 40.-
90% sangiovese, 5% colorino, 5% cabernet franc - Pairing with Florentina steak		
Pinot Nero Toscana IGT '20	Montauto	€ 30.-
100% pinot nero - Pairing: game and pigeon		
Toscana IGT Ciliegiolo Silio '21	Montauto	€ 22.-
100% ciliegiolo - Pairing: grilled meat, Wellington fillet		
Rosso Toscana IGT Epibios '17	Colombaiolo	€ 35.-
40% sangiovese, 30% cabernet sauvignon, 30% merlot - Pairing: red meats and steak		
Lambrusco Grasparossa di Castelvetro Doc	Pederzana	€ 20.-
100% grasparossa - Pairing: appetizers, cold cuts, starters		
Morellino di Scansano Docg '20	Podere 414	€ 35.-
85% sangiovese, 15% other (colorino, ciliegiolo, syrah, alicante) - Pairing: red meats, roasts, game and filled pasta		
Brunello di Montalcino Docg '18	Trambusti	€ 45.-
100% sangiovese - Pairing: grilled meats and game, aged cheese		
Rosso di Toscana IGT Podere	Villa Montepaldi	€ 15.-/lt

WHITES & SPARKLING

Sauvignon Maremma Toscana Gessaia '21	Montauto	€ 20.-
100% sauvignon		
Prosecco Bio Doc Valdobbiadene Settole	F.lli Collavo	€ 22.-
90% glera, bianchetta trevigiana e perera 10%		
Pignoletto Doc (sparkling) '21	Tenuta Franzona	€ 20.-
100% grechetto gentile		

ROSE'

Chastellina Rosato	Villa Montepaldi	€ 20.-
100% sangiovese - Pairing: aperitifs, starters and cheese		