



RISTORANTE AGRITURISMO IL PASSEGGERE

Starters

Tuscan platter with cold cuts with flat bread and chicken liver crostini	1; 2; 7	18
Selection of tuscan bruschettas	1; 2; 4; 7	10
Fried polenta squares with Porcini mushrooms* and wild boar sauce	1; 4; 7	11
Cheese selection with honey and caramelized onion	V 1	15
Vegetable flan with a parmigiano reggiano fondue and black truffle	V 1; 3; 4	14
Citrus-marinated salmon carpaccio with orange and fennel salad	9	16

Pasta dishes - First Courses

Tortelli Mugellani filled with potatoes with Tuscan meat sauce	1; 2; 3; 4; 7	14
Tagliatelle with porcini mushrooms*	V 2; 3; 7	16
Pappardelle with wild boar* sauce	2; 3; 4; 7	14
Pumpkin tortelli with Blu Mugello cheese fondue	V 1; 2; 3	16
Ribollita (a typical, dense, bread, kale and vegetables soup)	V 2	12
Risotto with browned onion and pecorino fondue	V 1; 4; 7	16
Maltagliati with seafood* ragout	2; 3; 7; 9; 13	18



Main Courses

Roasted pork loin with tasty potatoes	4; 7	18
Venison* stew with soft polenta		18
Tagliata steak with porcini mushrooms		20
Florentine steak (with fillet if available)		55/Kg
Tripe in a tomato and parmigiano sauce	1; 4	15
Fried barnyard chicken and potatoes	3	18
Rabbit rosated porchetta-style	7	18
Cuttelfish* stew with spinach* and tomato	13	18

Side dishes V

Cannellini beans with olive oil	5
Roasted Potatoes	5
Mixed salad	5
Sauteed spinach	5
Grilled vegetables	5

House desserts 1; 3; 6 5

Coffee & co.

Still water	€ 1,5
Sparkling water	€ 1,5
Soft drinks and fruit juices	€ 3,5
Draft beer	€ 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
Rhum, grappa & whisky	from €5 to €7



Cover charge per person	€ 2
*frozen V = suitable for vegetarians	



FIXED MENUS SUGGESTIONS

Price per person

VIA DEGLI DEI MENU € 25

Mixed bruschettas
Tripe with tomato and parmigiano sauce
Sauteed spinach
Dessert
Water, glass of house wine, coffee

IL PASSEGGERO MENU € 35

Tuscan platter of cold cuts
Potato tortelli with bolognese sauce
Roasted pork with potatoes or green salad
Dessert
Water, glass of house wine, coffee

TASTING MENU € 50

Thought mainly for groups, chosen dishes must be the same for the whole table (minimum 2 people, price per person, reduced portions)

Chef's selection of our starters
Two pasta dishes
Two main courses
Dessert
Water, glass of house wine, coffee

VEGETARIAN MENU € 30

Fried polenta with porcini
Ribollita
Grilled vegetables
Dessert
Water, glass of house wine, coffee

Panini

Panini € 5.-

with: tuscan crudo ham, cotto ham, salame, finocchiona and cheese, cheese, tomato and mozzarella, grilled vegetables
(extra € 3 for each combination or addition)

Packed Lunch (sandwich, fruit, water or juice) €8.-

Ask our staff for a list of allergens and ingredients, please refer to the dishes in the previous pages to find out allergens in fixed menus

We can cater gluten intollerant guests, but we cannot guarantee total absence of contamination



WINE LIST

7

REDS

Chianti Classico Docg	Tenuta di Vignole	€ 25.-
90% sangiovese, 10% merlot - Pairing: red meats and pasta dishes		
Campicaia Chianti Classico Docg Riserva	Tenuta di Vignole	€ 35.-
90% sangiovese, 10% cabernet sauvignon - Pairing: florentine steak, game, sauces		
Ad Astra Doc Maremma Toscana	Nittardi	€ 36.-
50% sangiovese, 25% cabernet sauvignon, 25% cabernet franc - Pairing: appetizers, pasta dishes and game		
Chianti Classico Gran Selezione Riserva di Fizzano	Rocca delle Macie	€ 50.-
90% sangiovese, 5% colorino, 5% cabernet franc - Pairing with Florentine steak		
Pinot Nero Toscana IGT	Montauto	€ 33.-
100% pinot nero - Pairing: game and pigeon		
Toscana IGT Ciliegiole Silio	Montauto	€ 27.-
100% ciliegiole - Pairing: grilled meat, Wellington fillet		
Rosso Toscana IGT Epibios	Colombaiolo	€ 36.-
40% sangiovese, 30% cabernet sauvignon, 30% merlot - Pairing: red meats and steak		
Morellino di Scansano Docg BIO	Podere 414	€ 36.-
85% sangiovese, 15% other (colorino, ciliegiole, syrah, alicante) - Pairing: red meats, roasts, game and filled pasta		
Brunello di Montalcino Docg Esperienza 8	Rocca delle Macie	€ 60.-
100% sangiovese - Pairing: grilled meats and game, aged cheese		
Cortona Syrah Doc	Il Fitto	€ 25.-
100% syrah - Pairing: pasta dishes, roasts, grilled meats and stews		
Bolgheri Doc Sassi Sparsi	Rocca delle Macie	€ 45.-
60% cabernet sauvignon, 40% merlot - Pairing: red meats		
Nobile di Montepulciano Docg 1787	Rocca delle Macie	€ 38.-
90% sangiovese (prugnolo gentile), 10% merlot - Pairing: tagliata, game		
Toscana IGT Sasyr	Rocca delle Macie	€ 25.-
60% sangiovese, 40% syrah - Pairing: red meat and cheese		
Sangiovese Rubicone IGT (housewine)	1lt € 15 - 1/2lt € 8 - 1/4 € 5	

WHITES & SPARKLING

Sauvignon Maremma Toscana Gessaia	Montauto	€ 30.-
100% sauvignon		
Prosecco Bio Doc Valdobbiadene Settole	F.lli Collavo	€ 28.-
90% glera, bianchetta trevigiana e perera 10%		
Pignoletto Doc (sparkling)	Tenuta Franzona	€ 25.-
100% grechetto gentile		
Vermentino IGT Toscana	Montauto	€ 28.-
100% vermentino		