

CONTORNI
side dishes

Spinaci all'aglio (V) • 40
Sautéed baby spinach, garlic

Broccolini (V) • 45
Tender stem broccolini, red chilli

Patate fritte della casa (V) • 48
Hand cut, triple cooked french fries, rosemary salt

Patate fritte al tartufo (V) • 58
*Hand cut, triple cooked french fries,
grated parmesan, black truffle*

Asparagi (V) • 48
Josper grilled asparagus

Funghi misti in padella (V) • 40
Sautéed mixed mushrooms, onion, parsley

Verdure grigliate (V) • 48
Josper grilled mixed vegetables



A thousand-year long history lies in the hands of Ferruccio Ferragamo, who fell in love with the Il Borro Estate in 1985, at that time belonging to the Duke Amedeo D'Aosta. For years the Ferragamo family rented the Tuscan Estate, up to 1993, when the decision was made to purchase the entire property, which included the Medieval Village and the Manor house.

With its 1,100 hectares, the Il Borro Estate is bordered by the ancient "via dei Setteponti" road, a junction between the main Tuscan towns of Florence, Arezzo and Siena, in the basin of the Valdarno river valley. It is a region rich in art and culture. The Estate, which lies on hills 300-400 meters above sea level, has a soil, which is particularly favorable to the cultivation of wines and olive trees.



*"I want to share our Tuscan traditions
and way of life with the world"*

Ferruccio Ferragamo

CRUDI

raw

Tartara di manzo • 98

Slightly cured beef, truffled quail egg, shallot, caper, parsley, mustard

Carpaccio di manzo (N) • 92

Add truffle: 40

Thinly sliced beef tenderloin, rocket leaves, parmesan cheese, almond flake in honey mustard dressing

Carpaccio di salmone affumicato • 95

Salmontini smoked salmon carpaccio, citrus dressing, cucumber, dried apricot

Tartara di tonno (N) • 98

Hand cut Bluefin-tuna tartare, citrus dressing, roasted hazelnuts, dried cherry

OSTRICHE E CAVIALE

oysters and caviar

Gillardeau No.2 Oyster (S) • 290 / 565

Pickled shallot, lemon wedge (6 pieces / 12 pieces)

Oscietra Caviar • 695 / 895 / 1,650

30g / 50g / 100g

ANTIPASTI

starters

Pappa al pomodoro (VG) • 55

Tuscan bread, organic plum tomato, garlic, red onion, basil

Peperoni alla brace marinati (LV) • 65

Grilled marinated organic capsicum, roasted garlic, Il Borro organic extra virgin olive oil

Carciofi marinati (VG) • 105

Italian artichokes, balsamic vinegar, capers, mint, garlic

Carpaccio di rape rosse (LV)(N) • 80

Beetroot carpaccio, soft goat cheese, pistachios

Crostini ai fegatini di pollo • 55

Tuscan chicken liver crostini

Bresaola di chianina • 95

Chianina air-dried beef, parmesan cheese, wild rocket horseradish mousse

Vitello tonnato (N) • 105

Thinly sliced veal with tuna sauce, roasted hazelnuts, cranberry and celery

Burrata di Andria (LV) • 98

Add truffle: 40

Burrata cheese, organic tomatoes, basil, Il Borro organic extra virgin olive oil

Parmigiana di melanzane vegana (VG) • 105

Vegan baked eggplant and zucchini parmigiana

Panzanella (VG) • 55

Typical Tuscan salad, organic tomatoes, cucumber, red onion, Tuscan bread, basil

Insalata rustica di lenticchie (LV) • 72

Lentils, Tuscan kale, roasted pumpkin, parmesan cheese

Insalata di carciofi (N) • 98

Raw artichoke and lettuce salad, mint, wholenuts, lemon dressing

Insalata di finocchio novello (VG) • 68

Young fennel salad, baby gem, green apple, lemon oil, dried cherry

Insalata di rucola, arancia e lampone (N)(LV) • 68

Mixed rocket and spinach, fresh orange, raspberry, pine nuts, parmesan, aged balsamic vinegar

Insalatina di mare tiepida • 115

Warm seafood salad with Italian prawns, squid, black olives, potato cream, lemon dressing

Calamaretti e gamberi fritti (S) • 95

Fried baby calamari, prawns, organic zucchini

Gamberetti all'aglio e rosmarino (S) • 98

Josper grilled prawn, garlic, lemon oil, fresh herbs

Polpo alla brace, insalata di patate ed olive • 115

Grilled octopus, baby potatoes salad, lemon parsley gremolata

Zuppa di cereali (V) • 58

Organic cereals and Tuscan legume soup, thyme, Tuscan bread

Cacciucco alla livornese (S) • 125

Traditional Tuscan seafood soup: seabass, mussels, clams, prawns, langoustine, squid, lobster bisque, garlic, Tuscan bread crouton

ZUPPE E CREME

soups and cream

Zuppa del giorno • 55

Soup of the day

PASTE E RISOTTI

pastas and risottos

Tagliatelle al battuto di manzo • 95

Homemade tagliatelle, hand cut beef, shaved parmesan

Strozzapreti all'anatra • 95

Homemade strozzapreti pasta, braised duck sauce, sage

Gnocchi al ragù di agnello • 115

Homemade potato dumplings, lamb ragù, fava beans, pecorino cheese

Pici all'aglione (LV) • 88

Handmade Tuscan spaghetti, organic tomato sauce, garlic, basil

Cappellacci di burrata e melanzane (LV) • 98

Homemade burrata ravioli, eggplant, fresh cherry tomato sauce, basil

Tagliatelle al tartufo (LV) • 195

Homemade tagliatelle, Umbrian black truffle, parmesan

Risotto ai porcini (LV) • 118

Add truffle: 40

Acquerello Carnaroli rice, porcini mushrooms, parmesan, parsley

Risotto asparagi e tartufo (LV) • 165

Acquerello Carnaroli rice, green asparagus, butter, parmesan cheese, black truffle

Tortelli con zucca e tartufo (LV) • 128

Homemade pumpkin tortelli, Umbrian black truffle

Linguine all'astice (S) • 215

IGP Gragnano linguine, Canadian lobster, Tuscan olives, organic tomato sauce, garlic, basil

Casarecce al profumo di mare (S) • 165

Homemade casarecce with prawns, mussels, calamari, garlic, chili, fresh tomato

Pappardelle carciofi e salsiccia di vitello • 140

Homemade pappardelle, veal sausage ragù, artichokes

Maltagliati ai gamberi in zuppa di pesce (S) • 415

Homemade Maltagliati pasta, Italian prawns, fresh tomato sauce, chilli (for 2-3 persons)

Branzino al sale • 415

1 kg Mediterranean sea bass, herbs salt crust, roasted rosemary baby potatoes (for 2 persons, cooking time 30 mins)

Bistecca alla fiorentina • 675

1.3 kg grain fed t-bone steak, roasted rosemary baby potatoes, (for 2/3 persons, cooking time 30/45 mins)

PIZZE

traditional pizzas

Bufala (LV) • 98

Buffalo mozzarella, Datterino, basil

Pizza al tartufo (LV) • 195

Umbrian black truffle, buffalo mozzarella

Bresaola di Chianina • 125

Buffalo mozzarella, organic tomato sauce, Chianina air dried beef, rocket leaves

Porcini, friarielli, gamberi (S) • 125

Porcini mushrooms, prawns, friarielli, buffalo mozzarella

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Gluten free upon request. Prices are subject to 7% municipality fees and 5% VAT

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