



## IL PASSAGGIO

BY CAPANNA

Food & Wine Emotions

### EARTH'S ESSENCE Our vegetarian option

Slow poached organic egg Elia Nicoletti Farm, mushroom, chestnuts, Pecorino cheese, black cabbage

(CGLO)

19

Terrine of celery root and leeks from the garden, black truffle, 36 month aged Parmesan cheese (GL)

21

Risotto, pumpkin, aged pecorino cheese, Montalcino's saffron, hazelnuts (GLHO)

22

### HARVEST DELIGHTS Our Organic Option

Selection of natural made Pecorino and goat cheeses from Podere il Casale, honey, preserves, fruit and nuts bread (ACGHKMO)

28

Tenuta Paganico Maremmano beef tartare, walnuts, kohlrabi, smoked egg yolk, rye bread (ACHO)

21

Ravioli pasta filled with beef braised Maremmano beef from Tenuta Paganico, cauliflower, black garlic, tarragon (ACGLO)

22



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### TASTING MENU "CARTA BIANCA"

6 Courses culinary journey - 90 pp

PAIRING WITH  
LOCAL WINES

55 pp

### TASTING MENU "TASTE OF FALL"

4 Courses - 64 pp

Tenuta Paganico Maremmano beef tartare, walnuts, kohlrabi, smoked egg yolk, rye bread (ACHO)  
or

Slow poached organic egg Elia Nicoletti Farm, mushroom, chestnuts, Pecorino cheese,  
black cabbage (CGLO)

Ravioli pasta filled with beef braised Maremmano beef from Tenuta Paganico, cauliflower,  
black garlic, tarragon (ACGLO)

Spiced duck, beetroot, plums (GLO)

Dessert of your choice

PAIRING WITH  
LOCAL WINES

35 pp

The Tasting Menu is for all diners



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## TO START

### Recommended for Sharing

Selection of local cold cuts (O)

28

Selection of natural made sheep and goat cheeses from Podere il Casale, honey, preserves, fruit and nuts bread (ACGHKMO)

28

## APPETIZERS

Tenuta Paganico Maremmano beef tartare, walnuts, kohlrabi, smoked egg yolk, rye bread (ACHO)

21

Slow poached organic egg Elia Nicoletti Farm, mushroom, chestnuts, sheep cheese, black cabbage (ACGLO)

19

\*Whipped cod fish, butternut squash, olives, capers (DGLO)

21

Terrine of celery root and leeks from the garden, black truffle, 36 month aged parmesan cheese (GL)

21



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## FIRST COURSES

Ravioli pasta filled with beef braised Maremmano beef from Tenuta Paganico, cauliflower, black garlic, tarragon (ACGLO)

22

Risotto, pumpkin, aged Pecorino cheese, Montalcino's saffron, hazelnuts (GLHO)

22

Potatoes and chestnuts gnocchi, squab stew, savoy cabbage, blueberries (ACGLO)

22

Tuscan fusilloni pasta in Rosso di Montalcino Capanna sauce, octopus ragout, zolfini white beans, bread crumbs (ADRLO)

22

## SECOND COURSES

Spiced duck, beetroot, plums (GLO)

32

\*Wild boar loin, red cabbage, apple, mustard (GLO)

32

Roasted guinea fowl, mushroom, butternut squash, vin santo (CGLO)

32

'White Face' Tuscan beef, vegetable from the garden, potatoes, smoked bone marrow jus (GLO)

33

Prices in €, VAT and service charge included

Based on local market availability some of the products might have been frozen.

Some of the products might have been subject to a cleaning procedure in compliance with regulation EC 852/2004

Cross contamination of food allergens during the preparation cannot be completely excluded.

Kindly inform our colleagues about any of your allergies or intolerances. The complete list of all allergens is available upon request from our waitstaff.

\*Product frozen at source

Discover Our Suppliers by Scanning the QR Code

