

A lot of research of the best local raw materials and the desire to exalt these in the best way.  
These are the ingrediends of our dishes.  
Chef Visman Sonia e Pietro Cacciatori

“TRAVELLING” € 55 (per person) Travelling through the traditional home- cousine and flavours, parfumes of faraway lands
Local Rooster marinated with spices and ginger, “Panzanella” soup and crispy corn tortilla
Taste like a bechamel: homemade Ravioli filled with zucchini, butter and nutmeg from Banda islands
Codfish in parsley stock with marinated cucumbers
Crunchy Pannacotta flavored with natural Bourbon Vanilla, straw- berry, mint and Matcha sponge
Matching of three wines to the proposed menus 18 €
GREAT CLASSICS € 60 (per person) Some of our dishes that have made the story of our Restaurant. Dishes designed in few minutes or a result of a long reflection. Since 1989
Crispy bread , Eggplant and salted anchovies from Cinque Terre with dry tomato sauce and tomato confit
Maremmani burro & salvia: Ravioli made with very thin pasta filled with sauté spinach, goat ricotta cheese, Parmigiano and essence of sage
Pici (hand made big spaghetti) with stewed beef cheek sauce, sweet red pepper and Parmigiano cheese “Vacche Rosse”
Spiced pigeon perfumed with Marsala wine, spinach and caramellised figs
Dessert by our pastrychef
This menù is served if chosen by at least 2 people Four wines paring with the suggested menus € 28

APERITIVO
Valdobbiadene Prosecco Superiore 5 € Franciacorta Saten 6 € Classic cocktails 7 €
STARTERS 16 €
Prosciutto & Prosciutto Prosciutto Toscano DOP and Prosciutto D’Osvaldo (Friuli) with black olives and veggies flavoured with cren (1-7-9-12)
Local Rooster marinated with spices and ginger, “Panzanella” soup and crispy corn (1-5-8-9-10-11)
Crispy bread , Eggplant and salted anchovies from Cinque Terre with dry tomato sauce and tomato confit (1-4)
Tartar of Chianina IGP beef, sweet n sour green bean, Parmigiano cheese annd raspberry gelè (3-7-8)
FIRST COURSES 18 €
Risotto Carnaroli “Riserva San Massimo” with raw & cooked Porcini mushrooms, horseraddish cream and parsley extract (7)
Spaghetti “Pastificio Fabbri” lacquered with pigeon and cherries, sichuan pepper (1-7-9)
Homemade Tortelli filled with Pecorino cheese from Siena hills, mint and pinenut sauce (1-3-5-7-8)
Taste like a bechamel: homemade Ravioli filled with zucchini, butter and nutmeg from Banda islands (1-3-7)
Pici (hand made big spaghetti) with stewed beef cheek sauce, sweet red pepper and Parmigiano cheese “Vacche Rosse” (1-7-9)

MAIN COURSES 25 €
Chianina IGP beef cooked on wood fire: Fiorentina T-bone steak served with grilled veggies 75€/Kg (for 2/3 people) Sirloin steak served with grilled veggies 70€/Kg (for 2 people) “Tagliata” slices with aromatic herbs sauce 25 € (4)
Rosted “Cinta Senese” piglet (free range and organic farming) with aromatic herbs and sweet and sour beet (7)
Codfish in parsley stock with marinated cucumber (4-8-9)
Spiced pigeon perfumed with Marsala wine, spinach and caramellised figs (half pigeon € 18   whole pigeon € 30) (10-12)
The Pomarancino Lamb (free range local breed) grilled on the woodfire with Porcino mushroom foiled in vine leaf (-)
“Val d’Arno” Rooster cooked in wood fire, deep fried courgette flowers and potatoes It’s served for 2 people (25€ per person) (1-5-8)
OUR SELECTION OF CHEESE 16 € It’s the effort of an research in Tuscany and other regions. All our selection of cheeses comes from small producers and are mostly made by raw milk that emphasize the flavour and parfu- me of its own territory. Cheeses are served with figs salami and organic jams. (7)
Our bread is home made and prepared with ancient cereals and millstone flours MANY OF OUR DISHES COULD BE PREPARED GLUTEN FREE
Naturized water 1.0,75 3 € Coffee etc. 3 € Cover charge, homemade bread, EVO Chianti oil 4 € Soft drinks and beers 4 €

TAKE A PIC OF YOUR EXPERIENCE AND SHARE IT !



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