



OSTERIA DI BROLIO

HERE YOU CAN FIND THE CURRENT MENU OF THE OSTERIA DI BROLIO RESTAURANT. OUR MENU REFLECTS THE SPIRIT OF THE SEASON AND WE USE INGREDIENTS OF THE HIGHEST QUALITY. THE RESULT IS A VERY BALANCED CUISINE WITH A LIGHT TOUCH OF WELL-PLACED CREATIVITY. CONTRASTS IN FLAVORS ARE GRACEFULLY HIGHLIGHTED, WITH GREAT RESPECT FOR THE TRADITION.

TASTING MENU

TASTING MENUS ARE DESIGNED TO BE ENJOYED BY THE WHOLE TABLE ONLY

OSTERIA'S WELCOME

CHIANTI TUNA (A CHIANTI REGION DISH WITH SLOW-COOKED MARINATED PORK, BEAN PUREE AND ONIONS)

TUSCAN AROMAS AND FLAVOURS' RISOTTO

LOCAL POACHED EGG WITH BREAD CRUMBS, TRUFFLE SAUCE AND KALE

OSTERIA DI BROLIO'S TUSCAN SQUAB

CHOCOLATE AND HAZELNUT DOME WITH VANILLA AND SALTED CARAMEL, BISCUIT AND SAFFRON CRÈME ANGLAISE

€50,00

COVER CHARGE AND WATER ARE INCLUDED

OUR WINE PAIRING SUGGESTIONS

€15,00

ALBIA ROSÉ 2018

BROLIO CHIANTI CLASSICO 2017

BROLIO CHIANTI CLASSICO RISERVA 2016

GRANELLO PASSITO DI TOSCANA 2017

DRINKS

VERNA MINERAL BOTTLED WATER (0.75L.)

€ 2,50

TUSCAN BEER (CL.33)

€ 7,00

BOTTLED TUSCAN SOFT DRINKS WITH MINERAL WATER FROM MT. AMIATA (CL.33): COLA, TONIC, LEMON, SODA, ORANGE

€ 3,50

ORGANIC TUSCAN FRUIT JUICES

€ 4,00

COFFEE

€ 1,50

CAPPUCCINO

€ 3,00

BITTERS, SPIRITS & GRAPPAS

€ 5,00

APPETIZERS

CECCATELLI'S BUTCHERY TUSCAN CURED MEATS WITH CHEESE	€ 12,00
SMALL BEEF TARTARE	€ 12,00
CHIANTI TUNA (A CHIANTI REGION DISH WITH SLOW-COOKED MARINATED PORK, BEAN PUREE AND ONIONS)	€ 10,00
SMOKED POTATOE, GOAT CHEESE, SAVOY CABBAGE, TURNIP WITH <i>SCORZONE</i> TRUFFLE	€ 12,00

FIRST COURSES

TAGLIATELLE WITH BARON'S OWN RAGOUT	€ 14,00
WILD BOAR IN <i>DOLCEFORTE</i> TORTELLI	€ 14,00
POTATOE GNOCCHI WITH MUSHROOM RAGOUT AND PUMPKIN FOAM	€ 12,00
FUSILLI WITH ONION CREAM AND BEEF STEW	€ 12,00
<i>RIBOLLITA</i> (A TRADITIONAL TUSCAN BEAN WITH BREAD AND VEGETABLE SOUP)	€ 12,00

MAIN COURSES

OSTERIA DI BROLIO'S TUSCAN SQUAB	€ 22,00
TUSCAN BEEF SIRLOIN STEAK, CHIANTI'S BLUE CHEESE, HAZELNUT AND CELERIAC	€ 20,00
BRAISED VEAL CHEEK, MASHED POTATOES AND SWISS CHARD	€ 20,00
CRUNCHY ROOSTER WITH CAESAR'S SAUCE AND SEARED LETTUCE	€ 18,00
LOCAL POACHED EGG WITH BREAD CRUMBS, PECORINO CHEESE CREAM, TRUFFLE AND KALE	€ 16,00
MACELLERIA CECCATELLI'S DRY AGED FLORENTINE STEAK (UPON ORDER)	EVERY 100 GR € 5,50

SIDE DISHES

DAILY FROM BROLIO'S VEGETABLE GARDEN

SEASONAL SALADS	€ 4,00
COOKED VEGETABLES WITH A TWIST	€ 5,00

DESSERTS

BROLIO'S TIRAMISÙ	€ 7,00
MILK AND VANILLA ICE CREAM WITH RED WINE SAUCE, PEAR AND SALTED COOKIE	€ 7,00
CHOCOLATE AND HAZELNUT DOME WITH VANILLA AND SALTED CARAMEL, BISCUIT AND SAFFRON CRÈME ANGLAISE	€ 7,00
DE MAGI'S LOCAL CHEESE SELECTION WITH TUSCAN JAMS	€ 14,00

UPON REQUEST, IT IS AVAILABLE A SHORT SELECTION OF DISHES FOR PEOPLE AFFECTED BY CELIAC DISEASE OR SPECIFIC HEALTH REQUIREMENTS.

TABLE COVER CHARGE PER PERSON: € 2,50
RICASOLI WINE CLUB MEMBERS ARE KINDLY REQUESTED TO SHOW THEIR CARD WHEN ASKING FOR THE BILL. THANK YOU.