

BORGOPIGNANO

THE TUSCAN HAVEN

Villa Pignano Ristorante

STARTERS

Sauté Cuttlefish with bread and "pecorino" cream sea urchins with fresh broad beans
Red Prawns soft "burrata" cheese and tangerines
Confit Salt Cod, black garlic, beet and almond milk
Tripe salad with green pepper snail's, herbs and cream of potatoes
"Volterra" style Rabbit, "Zolfini" beans and savoy cabbage
Artichoke, Confit Egg Yolk with "Pecorino" cheese from "Balze Volterrane" and "Marzolino" truffle

FIRST COURSES

"Bottoni" stuffed with garlic, extra virgin olive oil, chili pepper, sauté squids, parsley and cheese
Spaghetti "Martelli", yellow tomatoes with seasoned "Ricotta" cheese and thyme extract
"Gnocchi" stuffed with wild herbs, grape sauce, "cicerchie" and olives
"Panzerotti" stuffed with chicken livers, apple, Jerusalem artichokes cock's crests and truffles
"Ravioli" stuffed "Guttus" cheese, onions, San Gimignano saffron and raspberries
Risotto Carnaroli "Maremma" with goat cheese, smoked mackerel and salty lemon

MAIN COURSES

Fish fillet from isola d'Elba, sea snail ragout
Steamed Red Mullet from isola d'Elba, with cauliflower and oysters
Pork Ribs, spicy honey and mustard sauce with radicchio and smoked "provola" cheese
"Pomaranca" Lamb with cream of Tuscan peanuts and roasted garlic sauce
Roe Deer with "Civet" Sauce, salsify and sweetbriar
Pigeon from Laura Peri's farm in four stages

DESSERTS

Fruit and Vegetables with crumbled biscuit and ginger cream
Eggnog with star anise, "cantuccio" ice cream and pears with Chianti wine sauce
Vanilla Soufflé with lemon
Chocolate, raspberries and crispy lentils
Fennel, quinoa and chicory coffee cream

THE CEREALS WE SERVE ARE HARVESTED MAINLY FROM
OUR ORGANICALLY FARMED FIELDS. THE VEGETABLES ARE GROWN
IN OUR ORGANIC GARDEN ACCORDING TO BIODYNAMIC METHODS.

VINCENZO MARTELLA *EXECUTIVE CHEF*