

Villa Pignano Ristorante

LA CUCINA ESSENZIALE

Essential Cooking by Stefano Cavallini

“la Cucina Essenziale” is derived from research into ancient Italian culinary tradition reinterpreted in the light of today’s taste and way of life.

Whereas in the past food represented the principal source of energy and had to be both plentiful and rich, nowadays we have a more discriminating sense of the immediate and essence of eating.

Cucina Essenziale aims to provide a balance menu through the well-considered combination of ingredients.

It aims to be light by replacing heavy sauces, fats and cream with vegetables broth, olive oil and other more suitable elements.

It uses cooking techniques chosen to preserve and emphasize the essence of each individual ingredients.

It aims to be simple in presentation, each dish seeking to reveal the spirit of its creator without any superfluous gesture.

Tutto questo perchè?
Perchè a tutto c’è un perchè!

BORGOPIGNANO

THE TUSCAN HAVEN

Villa Pignano Ristorante

ANTIPASTI / STARTER

L'orto nel piatto
Pignano's vegetables garden in your plate
€18.00

Carpaccio di orata, salsa pizzaiola cruda, granita alla verbena
Sea Bream carpaccio, raw pizzaiola sauce, verbena crushed ice
*(D, I) €28.00

Baccala mantecato, porri in tre cotture salsa al tartufo nero estivo
Baccala mantecato, leeks in three ways, summer black truffle sauce
*(A, C, D, G) €22.00

Battuta di carne di razza Maremmana, crema di parmigiano 3 anni, asparagi e uovo di Pignano
"Maremmana" beef tartare, 3 years aged parmesan cheese cream, asparagus and Pignano egg
(C, G) €27.00

PRIMI PIATTI / FIRST COURSE

Ravioli di ricotta di pecora e cicoria, fiori di zuccina, pinoli e parmigiano
Sheep Ricotta cheese and chicory ravioli, courgettes flower, pine nuts and parmesan cheese
*(A, C, G, H) €22.00

Riso mantecato al nero, piselli e crudo di seppia
Risotto with squid ink, peas raw cuttlefish tagliatelle
*(D, G) €23.00

Tagliatelle di grano Verna al sugo di anatra muta e lardo
Homemade tagliatelle with duck and lard ragout
*(A, C, G, I) €22.00

Ravioli di coniglio funghi porcini, e scampi saltati
Rabbit ravioli, cepes mushrooms and sauteed langoustine
*(A, B, C, G) €25.00

IL NOSTRO PESCE PROVENIENTE DALLA COSTA TOSCANA ED ALCUNI PRODOTTI
ARTIGIANALI VENGONO ABBATTUTI IN LOCO PER PREVENZIONE SANITARIA, MANTENERE
LA FRESCHEZZA E LE CARATTERISTICHE ORGANOLETTICHE *PRODOTTO ABBATTUTO

OUR FISH COMES FROM THE TUSCAN COAST AND SOME ARTISANAL PRODUCTS ARE
BLAST CHILLED IN OUR PREMISES FOR SANITARY PREVENTION AND TO KEEP THE
FRESHNESS. *PRODUCT BLAST CHILLED

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SECONDI PIATTI /MAIN COURSE

Morone al vapore, brodo di funghi, cipollotti al ghiaccio, pak choi
Steamed Morone fish, ceps broth, iced spring onions, sauteed bok choi
*(D, F, M) €38.00

Triglia alla camomilla, crema di asparagi, barbabietole rosse
Pan fried red mullet breaded with camomile, asparagus cream, red beetroots jus
*(D, G) €42.00

Piccione del Valdarno arrosto, salsa al Brunello di Montalcino e ciliegie, spinaci, purea di fave
Charcoal Pigeon from Valdarno, Brunello di Montalcino and cherry sauce, spinach and broad beans purée
(O) €45.00

Filetto di vitello arrosto al prosciutto, salsa leggera di noci e porri, prugnoli e carciofi
Roast veal filet wrapped in Pignano's ham, leek and walnut sauce, prugnoli mushrooms and artichokes
(E, G, I) €40.00

Fiorentina di razza maremmana alla griglia, patate arrosto, fagioli zolfino 1.2 Kg
Florentine cut Maremmana beef T-Bone steak, roasted potato, zolfino beans 1.2 Kg
(G) € 105

A = CEREALI CONTENENTI GLUTINE **B** = CROSTACEI **C** = UOVA **D** = PESCE **E** = ARACHIDI **F** = SOIA **G** =LATTE
H = FRUTTA A GUSCIO **I** = SEDANO **L** = SENAPE **M** = SEMI DI SEDANO **N** = SOLFITI **O** = LUPINO **P** = MOLLUSCHI

A = CEREALS CONTAINING GLUTEN **B** = CRUSTACEANS **C** = EGGS **D** = FISH **E** = PEANUTS **F** = SOYA **G** = MILK AND LACTOSE **H**
= NUTS **I** = CELERY **L** = MUSTARD **M** = SESAME SEED **N** = SULPHUR DIOXIDE AND SULPHITES **O** = LUPINS **P** = MOLLUSCS