

  
**CASA<sup>AL</sup>VENTO**  
*Osteria del Borgo*

---

## APPETIZERS

**BORGIO APPETIZER**  
TUSCAN CURED MEATS AND CHEESES, POLENTA  
CROUTON WITH LIVER PÂTÉ, CROUTON WITH BEANS,  
RIBOLLITA SOUP  
**(1,7,9)**

€ 25,00  
(min 2 pers)

SEASONAL VEGETABLE FLAN WITH  
TUSCAN PECORINO CREAM AND SPICY  
ALMOND CRUMBLE  
**(3,7,8)**

€ 15,00

CRISPY EGG WITH ARTICHOKE SALAD  
AND PARMESAN CREAM  
**(1,3,7)**

€ 16,00

DEER TARTARE WITH FIG MUSTARD  
AND SWEET AND SOUR ONIONS  
**(6,8,10)**

€ 18,00

## PASTA

PAPPARDELLE WITH WILD BOAR  
RAGOUT  
**(1,3,9)**

€ 16,00

RICOTTA "GNUDI" WITH TUSCAN  
PECORINO FONDUE AND CHOPPED  
PISTACHIOS  
**(3,7,8)**

€ 16,00

RABBIT RAVIOLI WITH "CACCIATORA"  
SAUCE  
**(1,3,9)**

€ 18,00

PICI WITH GARLIC D.O.P. FROM  
VALDICHIANA  
**(1)**

€ 16,00

## SECOND COURSES

T-BONE FIORENTINA STEAK  
MINIMUM 1 KG.

€/HG  
6,50

BEEF CHEEK BRAISED IN BORGIO WINE  
**(9)**

€ 22,00

OVEN-LACQUERED TUSCAN PORK  
SADDLE  
**(6)**

€ 22,00

SALTED COD WITH CHICKPEAS CREAM,  
CONFIT CHERRY TOMATOES AND  
SWEET AND SOUR ONION PETALS  
**(4)**

€ 25,00

## SIDE DISHES

SPINACH SAUTÉED IN BUTTER  
**(7)**

€ 7,00

ROASTED POTATOES

€ 7,00

BOILED BEANS

€ 7,00

## DESSERTS

PANNA COTTA FLAVORED VIN SANTO WITH CANTUCCI CRUMBLE  
**(1,3,7,8)**

€ 10,00

TIRAMISU DECOMPOSED ON THE PLATE  
**(1,3,7)**

€ 10,00

CHEESECAKE WITH BERRY SAUCE  
**(1,7)**

€ 10,00

HOMEMADE CANTUCCINI AND VIN SANTO FROM BORGIO, 2005 VINTAGE  
**(1,3,7,8)**

€ 10,00

---

service € 3,00 per person