

II° Menu 2019

LA BOTTE PIENA sharing our passion

Head Chef Claudio PORRO

TASTING MENU

LET'S TRY A LITTLE BIT

Four courses of chef choice

40 p.p.

LET'S TRY ALL

Seven courses of chef choice

55 p.p.

The menu is for the whole table and the dessert is included

Beef TARTARE, Quail Egg, Pecan Nuts	18
CHICKEN liver pate with Mascarpone and Vin Santo from Montefollonico jelly	12
SALUMI of Cinta Senese Pork and Pickled Vegetable	13
ENDIVE salad with Goat's Cheese mousse and Pistachio	11
PALAMITA fisch, Avocado, Cucumber and Dill	14
Melon GAZPACHO, Cucumber, Trout, Fresch Basil	13
SPELT from Val d' Orcia, Aubergine, Pecorino di Pienza and Trufle	13
PICI with Rabbit ragù, Rocket and Olives	14
Wild Boar ragù, CALAMARATA Pasta	12
Stuffed PAPPARDELLA with Prawns and Peas	15
SUCKLING PIG soft and crispy, Savoy Cabage and Mustard	22
QUAIL, Pepper and Hazelnut	21
SALTED COD with Chickpeas and Cardamom pure	19
Veal SWEETBREADS, Mozzarella, Colatura of Anchovies from Cetara	18
BEEF FILET, Courgette, Stracchino Cheese, Basil	27
FIORENTINA (T-Bone Steak) 100 gr.	5
Rosted POTATO	5
GREEN BEANS with Bacon from Valdarno	5
Sauteed SPINACH	5
Mixed SALAD	5

Selection of PECORINI from Pienza 10

Selection of COW Cheeses 10

Selection of GOAT Cheeses 10

CANNETO Montepulciano IL MUFFATO 2016 (*malvasia-trebbiano-grechetto*) BY THE GLASS 5

ANTINORI Umbria MUFFATO DELLA SALA 2015 (*traminer-riesling-sauvignon-semillon-grechetto*) BY THE GLASS 8

CANTUCCI 6

VIN SANTO DI MONTEFOLLONICO Borgo Del Vin Santo 2007 (*malvasia-trebbiano-grechetto*) BY THE GLASS 5

BINDELLA Vin Santo di Montepulciano DOLCE SINFONIA 2012 (*trebbiano-malvasia*) BY THE GLASS 7

FANTI Vin Santo Sant' Antimo di Montalcino 2015 (*trebbiano-malvasia*) BY THE GLASS 8

SAN GIUSTO A RENTENNANO Vin San Giusto 2009 (*malvasia-trebbiano*) BY THE GLASS 13

ALMOND, Coffe and Pan Brioche 8

Chocolate NEMESIS with Amaretti crumble and Vin Santo ice-cream 8

Baked Lemon ALASKA Lemontyme ice-cream 9

Strawberry CHEESECAKE 8

Sesonal Fruit and SORBET 6

COVER 3

Foods or products that cause allergies or intolerances (as per Annex II to Reg.1169 / 2011 / CE):

(1) cereals containing gluten and derived products, (2) crustaceans and products based on crustaceans,

(3) eggs and egg products,

(4) fish and fish products, (5) peanuts and products based on peanuts, (6) soy and soy products,

(7) milk and milk-based products, (8) nuts and their products, (9) celery and celery products,

(10) mustard and mustard products, (11) sesame seeds and sesame seed products,

(12) sulfur dioxide and sulphites in concentrations higher than 10mg / kg or 10mg / l in terms of total sulfur dioxide,

(13) lupins and products based on lupins, (14) molluscs and shellfish products.

FOR MORE INFORMATION ABOUT EVERY SINGLE PREPARATION, YOU MUST INFORM THE EMPLOYEE

Some products may be frozen