





In June 1889, in honour of the Queen of Italy,  
Margherita of Savoy, Neapolitan chef Raffaele Esposito,  
invented a dish he called Pizza Margherita.  
The available toppings at the time were tomato, mozzarella  
and basil: representing the same colours of the Italian flag,  
they still make us proud of our simple,  
yet very rich culinary culture.

In keeping with tradition, our pizzas are created  
exclusively with selected ingredients: Molino Mariani flours,  
our sourdough, created by chef Daniele Sera in 2011,  
the Miracolo of San Gennaro tomato - a Slow Food Presidio -  
Costanzo's dairy fresh mozzarella and, to finish,  
a drizzle of our own oil and fresh basil.



# PIZZE (served from 12:00 to 15:00)

## LE CLASSICHE

### Margherita P 18

(Miracolo di San Gennaro tomato, mozzarella, basil)

### Burrata P 22

(Miracolo di San Gennaro tomato, fresh burrata, Prosciutto Crudo di Fracassi, rocket, grated Grana Padano)

### Diavola P 22

(Miracolo di San Gennaro tomato, mozzarella, spicy salame)

### Napoli P 22

(Miracolo di San Gennaro tomato, mozzarella, Salina capers and 'masculina da magghia' anchovies)

### Bufala P 22

(Miracolo di San Gennaro tomato, buffalo mozzarella, basil)

### Vegetariana P 22

(Miracolo di San Gennaro tomato, mozzarella and vegetables)

## POGGIO E BUHA? FA PARI!

Choose two different toppings for your pizza 22

## MANGIA E BEI

Pizza plus drink (alcoholic or non-alcoholic) 29

## LE GANZATE

### Paugnano 22

(Aged Stracchino cheese, semi-aged Rugoso cheese, mozzarella)

### Pievescola P 26

(porcini mushrooms, Canestrino di Lucca tomato and Tozzetti sausage)

### Schiacciata come si faceva da bambini P 24

(mozzarella, Prosciutto Crudo di Fracassi, lettuces, tomato)

Pizzaiolo: Simone Terranova



# HALDI HALDI

Spaghetti Pastificio Leonessa, garlic, oil and chili  18

Sausage with Sorana and Zolfino beans 'all'uccelletto' **P** 28

# DALLA VETRINA

## Fattoria di Paugnano

Fresh Pecorino

Semi-aged Pecorino

Aged Pecorino

Aged sheep Stracchino

## Macelleria Fracassi

Prosciutto crudo di Grigio del Casentino **P**

Salame di Grigio del Casentino

Lombino di Grigio del Casentino



## Macelleria Tozzetti

Finocchiona

Prosciutto crudo toscano

Salame toscano

**Create your own panino or focaccia  
choosing from our deli case 15**





Vegan dish



Vegetarian dish

**P Presidio Slow Food®** Miracolo di San Gennaro tomato, Canestrino di Lucca tomato, Prosciutto crudo di Grigio Fracassi, Sorana bean, Zolfino bean, Salina capers, 'Masculina da magghia' anchovies.

The letter **P** indicates the dishes prepared with at least one Presidio Slow Food® ingredient. These products belong to the great heritage of food biodiversity that the association (born in Italy in the mid-1980s and now present in 160 countries around the world) saved from extinction with the help of small-scale producers and local communities.

Prices in Euro - Service and VAT included

**Information on food allergies:** Some dishes and beverages may contain one or more of the 14 allergens indicated by EU Regulation No. 1169/2011.

On request the specific documentation will be provided by our staff.

We cannot guarantee the total absence of traces of such allergens in all our dishes and beverages.



# CASTELLO DI CASOLE

A BELMOND HOTEL  
TUSCANY

