



R I S T O R A N T E

TOSCA

“ My passion for cooking
began as a child
since my mother was a cook
for noble Florentine families.
In this menu I have represented
Tuscan tradition, proposing simple,
yet very tasty dishes,
always keeping seasonality
and freshness in mind
and respecting raw materials”.

The Chef




PER PRINCIPIARE

Tuscan panzanella with Certaldo onion P 22

'Chianti tuna' with Zolfino beans P 24

My own vegan 'scherpada'  18

Knife-cut tuna tartare with burrata,
Salina capers and 'masculina da magghia' anchovies  P 28

Prosciutto di Grigio del Casentino,
our selection of cold cuts and cheeses P 28


Cominciamo a desinare (*antipasti tasting*) 34

I PANMOLLI

Ribollita fiorentina  18

Frantoiana-style vegetable soup   18


Pappa al pomodoro  18


Tuscan-style pink chickpea cacciucco
with Swiss chard and extra virgin olive oil bread croûton  P 22



LE MINESTRE

Picio with Siena aglione and Miracle of San Gennaro tomato sauce  P 24

Spaghettone pastificio Leonessa with three-tomato and basil sauce  24

Siena ricotta and spinach gnudi
with butter, sage and Casole d'Elsa saffron  24

Siena truffle tagliolini  36

Linguine pastificio Gentile
with clams and Piennolo tomatoes PDO 30


Pescatora-style Risotto 'Riserva San Massimo'  30

Home-made tagliatelle with wild boar sauce 28

Lasagna all'emiliana 26

O la minestra o salti dalla finestra (*tagliatelle and gnudi tasting*) 30

I COMPANATIHO

Grilled sea bass with vegetables  38

Livornese-style fish soup 42

Grilled Fiorentina beef
served with Sorana cannellini beans  P (*for 2 persons*) 110

Breaded veal T-bone steak with French fries 38

2012 Tosca filet mignon  45

Truffle and new oil baked vegetables   18

 Gluten free products

 Vegan dish

 Vegetarian dish

P Presidio Slow Food® Cannellino di Sorana bean, Miracolo di San Gennaro tomato, pink chickpea, Salina capers, ‘masculina da magghia’ anchovies, Zolfino bean, Certaldo onion, Prosciutto di Grigio del Casentino Fracassi

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