

WINES BY THE GLASS



SPARKLING WINES

FERRARI PERLÉ
Glass 18 / Bottle 90

MOËT & CHANDON BRUT IMPERIAL
Glass 26 / Bottle 130

RUINART BLANC DE BLANC
Glass 40 / Bottle 200

KRUG GRANDE-CUVÉE EDITION 167ÈME, *Krug*
Glass 90 / Bottle 500

WHITE WINES

VERMENTINO ECO DI MARE ARGENTIERA 2022,
Glass 16 / Bottle 80

VERNACCIA DI SAN GIMIGNANO PANIZZI 2022,
Glass 18 / Bottle 90

SAUVIGNON MERUS - TIEFENBRUNNER 2021,
Glass 18 / Bottle 90

CHARDONNAY CAPANNELLE 2020,
Glass 25 / Bottle 125

ROSE WINES'

ALIE ROSÈ FRESCOBALDI, 2022
Glass 18 / Bottle 90

RED WINES

BELMOND "SI DI SI" CASTELLO DI CASOLE ROSSO
2020,
Glass 16 / Bottle 80

CHIANTI CLASSICO ISOLE E OLENA 2020,
Glass 18 / Bottle 90

BRUNELLO LE POTAZZINE, 2017
Glass 35 / Bottle 175

CAMARTINA 2017,
Glass 45 / Bottle 260

SWEET WINES

ORVIETO MUFFA NOBILE, *Cantina Palazzone*
Glass 18 / Bottle 85

MOSCATO D'ASTI, *Vignaioli Di Santo Stefano - Ceretto*
Glass 16 / Bottle 70

MENU SNACK BAR VISCONTI

From 7:30 p.m. - 9:30 p.m.



TUSCAN FERMINI

CLASSIC TOMATOES BRUSCHETTA (VG) (1) 16

FOCACCIA WITH BURRATA AND TRUFFLE (V) (1,7)
20

FRITTATA PASTA WITH PEAS AND RAGOUT
TUSCAN STYLE (1,3,5,7,8,9,12) 16

MEDITERRANEAN TUNA TARTARE WITH OLIVE
OIL AND LEMON (GF) (4) 20

GRANDMA'S MEATBALL WITH TOMATO (1,5,7,8,9,12)
16

SMALL CAPRESE SALAD (7) 16

DESSERTS

TIRAMISÙ (GF,V) (3,5,7,8,12) 22

RASPBERRY TART (V) (1,3,7,8) 17

ICE CREAMS & SORBETS

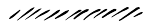
VANILLA (V) (1,3,5,7,8) 17

CHOCOLATE (GF,VG) (5,8) 17

STRAWBERRY (GF,VG) (5,8) 17

LEMON (GF,VG) (5,8) 17

SIGNATURE COCKTAILS



NEGRONIDA (12) 25

Rosemary and ginger flavored vodka, red vermouth, campari, galliano velvet

NEW FASHIONED (12) 25

White sugar, oleo saccharum from oranges, Siren's Bitter, grappa, St. Germain, soda

AMERIC...OTTO (12) 25

Red vermouth, Campari, Italicus, soda

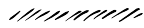
SPECIAL ONE (12) 25

Galliano, dry vermouth, mango syrup, fresh pineapple juice, beer

PISCO ORANGE (12) 25

Pisco, orange juice, Grand Marnier

MARTINI



VISCONTINI (12) 25

Grey Goose vodka, dry vermouth flavored with Tuscan flavors

THE MASK (12) 25

White tequila, lime juice, honey, fresh basil

LEMON TWIST MARTINI (12) 25

Vodka, bergamot liqueur, lemon oleo saccharum

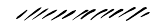
TIRAMISU MARTINI (5,8,12) 25

Vanilla vodka, Tia Maria, Baileys, espresso coffee

SAFFRON MARTINI 25

VKA vodka, saffron gin, lemon bitters

SPARKLING COCKTAILS



HONEYMOON (12) 30

Blueberry-flavored vodka, lime juice, S.M.N rose elixir, champagne

BLUE EYES (12) 30

Gin, Cointreau, blue curacao, champagne

FRENCH KISS (12) 30

Raspberry puree, Chambord, champagne

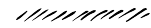
ROSSINI (12) 30

Strawberry puree, prosecco "spring"

BELLINI (12) 25

The Bellini was invented by Giuseppe Cipriani, the Hotel founder, in 1948. We prepare it only in season with fresh white peach and Prosecco DOCG

I CLASSICI IN TOSCANO



AMERIANO (12) 25

Amaranto Bitter, 2PR vermouth from Livorno

I NEGRONI DI' CONTE (12) 25

Sabatini gin, Prato red vermouth, Amaranth bitter

BRONKES (12) 25

Gin Ginepraio, Prato dry vermouth, Florentine orange juice

BEPPE GARIBALDI (12) 25

Bitter Amaranth, Florentine orange juice

GINFIZZE 25

Gin Senensis, juice of Florentine lemons, sugar syrup, soda

SCRIUDRAIVER 25

VKA organic vodka, squeezed from Florentine oranges

SUIT MARTINI (12) 25

Gin Peter in Florence, red vermouth from Prato

IL GIUHO DI MOSCA 25

VKA organic vodka, Florentine lemon juice, Papini ginger beer

THE SPRIZZINO (12) 25

Vernaccia di San Gimignano, soda

NON-ALCOHOLIC DRINKS



GREEN POWER 16

Lime, white sugar, mint syrup, fresh mint, lemonsoda

ORANGE PASSION 16

Oranges, white sugar, orange juice, soda

PEACH TEA CUP 16

Iced tea, peach syrup, lime juice, grenadine

SKY WASSER 16

Raspberry syrup, fresh lime juice, soda

HEALTH E BEAUTY 16

Orange juice, cranberry juice, fresh raspberries

TUSCAN GINS



PETER IN FLORENCE (*Firenze*) 22

SABATINI (*Cortona*) 22

SENENSIS (*Siena*) 22

JUNIPER (*Pisa*) 22

NUNQUAM (*Prato*) 22

LONDON DRY (*Gaiole in Chianti*) 22

OLD TOM (*Gaiole in Chianti*) 22

IMPERIAL (*Maremma*) 22

VODKA



GREY GOOSE 18

BELVEDERE SPECIAL EDITION 24

CHASE 22

KAUFFMAN 22

BELUGA GOLD LINE 38

VKA ORGANIC TUSCANY 24

TEQUILA



VOLCAN DE MI TIERRA BLANCO 18

VOLCAN DE MI TIERRA REPOSADO 20

HERRADURA BLANCO 18

HERRADURA REPOSADO 18

HERRADURA ANEJO 20

PATRON SILVER 22

PATRON REPOSADO 24

PATRON ANEJO 26

DON JULIO BLANCO 28

CASA DRAGONES BLANCO 32

CLASE AZUL REPOSADO 80

RHUM



DAMOISEAU XO (*Guadalupe*) 30

ZACAPA XO (*Guatemala*) 35

ZACAPA CENTENARIO XO (*Guatemala*) 30

ZACAPA ETIQUETA NEGRA 23 YO (*Guatemala*) 28

EMINENT RESERVA (*Cuba*) 26

EL DORADO 12 YO (*Guyana*) 20

MATUSALEM GRAN RESERVA SOLERA 15 YO (*Rep. Dominicana*) 22

SAVANNA GRAND AROME VIEUX 12 YO (*Ile de la Reunion*) 26

ST. THERESA 1796 (*Venezuela*) 24

SINGLE MALT WHISKY



HIGHLAND

GLENMORANGIE SIGNET 20

LAPHROAIG 10 YO 18

HIGHLAND PARK 12 YO 22

OBAN 14 YO 18

SPEYSIDE

MACALLAN ESATATE 26

MACALLAN 15 YO TRIPLE CASK 35

MACALLAN RARE CASK 40

MACALLAN 18 YO 36

ISLEY

BOWMORE 8 YO 18

BOWMORE 15 YO 22

CAOL ILA 20

BRUICLADDICH 2002 OCTOMORE 40

SCOTCH BLENDED

CHIVAS REGAL 12 YO 16

CHIVAS REGAL 18 YO 18

J.W BLACK 18

J.W BLUE 45

CANADIAN E RYE

CROWN ROYAL 26

WHISTLE PIG 10 YO 22

WHISTLE PIG 12 YO 24

WHISTLE PIG 15 YO 26

BOURBON & TENNESSEE

KNOB CREEK 9 YO 20

MAKER'S MARK 22

EAGLE RARE BOURBON SINGLE BARREL 24

JACK DANIEL'S SINGLE BARREL 18

WOODFORD RESERVE 26

BLANTON'S SPECIAL RESERVE 40

BLANTON'S SINGLE BARREL BLACK LABEL 90

BLANTON'S STRAIGHT FROM THE BARREL 120

COGNAC



HINE ANTIQUE 1ST CRU XO 40

DELAMEIN TRES VENERABLE XO 40

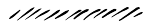
REMY MARTIN XO 40

HENNESSY XO 60

HENNESSY PARADIS 220

LOUIS XIII 320

BAS ARMAGNAC

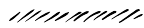


CHÂTEAUX DE LAUBADE 1960, 140

CHÂTEAUX LABRIZE 1931, 160

LABERDOLIVE 1965, 200

BRANDY

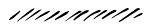


CARDENAL MENDOZA 22

LEPANTO GRAN RESERVE PEDRO XIMENEZ 28

CARLOS 1ST 24

MEDITATION WINES



VINSANTO, *Capezzana* 16

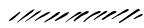
RUBY PORT, *Ramos Pinto* 14

PORT 10 YO, *Taylor* 18

PORT 20 YO, *Taylor* 28

VINTAGE PORT 2000, *Grahama's* 32

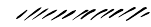
CALVADOS



CHRISTIAN DROUIN HORS D'AGE 24

MOURIN PAYS D'AGE XO 20 YO 32

GRAPPE



GRAPPA TIGNANELLO 18

GRAPA DI BRUNELLO MASTROJANNI 20

GRAPPA CHIANTI CAPANNELLE 20

GRAPPA SASSICAIA J.POLI 32

BERTA BRIC OF GAIAN 38

BERTA MAGIA 38

BERTA TRE SOLI TRE 38

BERTA RDF 42

BEERS



BIRRIFICIO SAN GIMIGNANO

ERRANTE (i) 12
Blanche

SIGERIC (i) 12
Pale

SIGERIC ON TAP / DRAUGHT (i) 12

NIKULAS (i) 12
Triple malt

ITALIAN BEERS

NASTRO AZZURRO (i) 12
Lager

MENABREA (i) 12
Lager

NON-ALCOHOLIC BEER

TOURTEL (i) 10

(V) vegetarian – (VG) vegan – (GF) gluten-free
Prices in euros, service included – VAT included

Our commitment to sustainability is also reflected in the choice of local products, including fish, meat, dairy, fruits, and vegetables, many of which come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

Information on Food Allergies: Some dishes and beverages may contain one or more of the 14 allergens listed in Annex II of Regulation (EU) No. 1169/2011 and subsequent amendments. The allergens and their derivatives are: **(1) Cereals containing gluten**, except: a) wheat-based glucose syrups, including dextrose (*); b) maltodextrins based on wheat (*); c) barley-based glucose syrups; d) cereals used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(2) Crustaceans**, **(3) Eggs**, **(4) Fish**, except: a) fish gelatin used as a support for vitamin or carotenoid preparations; b) fish gelatin or isinglass used as a clarifying agent in beer and wine. **(5) Peanuts**, **(6) Soy**, except: a) refined soybean oil and fat (); b) mixed natural tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopheryl acetate, natural D-alpha tocopheryl succinate derived from soy; c) vegetable oils derived from phytosterols and phytosterol esters based on soy; d) vegetable stanol esters produced from soybean oil sterols. **(7) Milk**, except: a) whey used in the production of alcoholic distillates, including agricultural ethyl alcohol; b) lactitol. **(8) Nuts**, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products, except for nuts used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(9) Celery**, **(10) Mustard**, **(11) Sesame seeds**, **(12) Sulphur dioxide and sulphites**, **(13) Lupin**, **(14) Mollusks**. (*) *And their derived products, to the extent that the processing they have undergone is not likely to increase the allergenicity level assessed by the Authority for the base product from which they are derived.*

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation N. 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.

To guarantee quality and safety for public health, and in compliance with the procedures described in the HACCP Plan pursuant to EC Regulation N. 852/04, (a) dishes or ingredients marked with © are frozen, frozen at source by the manufacturer; (b) ingredients may have been chilled to a negative temperature on site. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.

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