



# RISTORANTE AGRITURISMO IL PASSEGGERE

## Starters

*Our offer consists of home made cold cuts of Cinta Senese Dop pigs bred semi-wild on our premises, or other appetizers such as delicious chicken liver crostini and much more!*

Platter with Cinta Senese cold cuts from our farm, with freshly baked Tuscan flat bread and chicken liver crostini	15
Selection of tuscan bruschettas	10
Fried polenta squares with porcini mushrooms* <span style="color: green;">✓</span>	10
Deer and "Blue Mugello" cheese terrine	10
Our cheese board with a selection of cheese from Mugello and homemade jam <span style="color: green;">✓</span>	14
Seasonal vegetables flan <span style="color: green;">✓</span>	5

## Pasta dishes - First Courses

*Pasta and sauces, are made in house by our chefs. The signature dish is the potato tortelli typical of Mugello, filled with potatoes with a bolognese sauce of Cinta Senese from our farm*

Tortelli Mugellani filled with potatoes with bolognese of Cinta Senese	13
Tagliatelle with porcini mushrooms* <span style="color: green;">✓</span>	14
Pappardelle with wild boar sauce	13
Tortelloni with pear, cheese and thyme <span style="color: green;">✓</span>	15
Florentine crespelle (oven-baked crepe filled with ricotta and spinach in a tomato and bechamelle sauce with a sprinkle of parmesan) <span style="color: green;">✓</span>	14
Ribollita (bread and seasonal vegetables soup) <span style="color: green;">✓</span>	9



## Main Courses

Our meat is sourced "Km 0" : game comes from our hunting estate, Cinta Senese pork from our pig farm, bread semi-wild on surrounding grounds

Roasted pork loin with potatoes	18
Grilled Deer chops*	20
Tagliata steak with potatoes	20
Florentine steak (with fillet if available)	50/Kg
Venison burger with potatoes and red wine onions	18
Roasted boneless chicken thigh	16
Wild boar cacciatora with polenta	19

## Side dishes V

Cannellini beans with olive oil	5
Roasted Potatoes	5
Green or mixed salad	5
Sauteed seasonal vegetables	5
Grilled vegetables	5

## Desserts from our trolley 5

## Coffee & co.

Still water	€ 1,5
Sparkling water	€ 1,5
Soft drinks and fruit juices	€ 3,5
Draft beer	€ 5
Bottle of beer 33cl	€ 3,5
Espresso coffee	€ 1,5
Caffè macchiato, Barley	€ 2
Caffè corretto Cappuccino	€ 3
Grappa and amaro shot	€ 3,5
Rhum & whisky	from €5 to €7



Cover charge per person € 2

\*frozen V = suitable for vegetarians



## FIXED MENUS SUGGESTIONS

Price per person

### VIA DEGLI DEI € 30

Platter of Cinta Senese cold cuts  
Potato tortelli with bolognese sauce  
Dessert  
Water, glass of house wine, coffee

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### IL PASSEGGERO MENU € 35

Platter of Cinta Senese cold cuts  
Potato tortelli with bolognese sauce  
Roasted Cinta Senese pork with potatoes or green salad  
Dessert  
Water, glass of house wine, coffee

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### TASTING MENU € 40

Thought mainly for groups, chosen dishes must be the same for the whole table (minimum 4 people)

Chef's selection of our starters  
Two pasta dishes  
Two main courses  
Dessert  
Water, glass of house wine, coffee

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### STEAK MENU € 45

minimum of 2 people

Platter of Cinta Senese cold cuts  
Potato tortelli with bolognese sauce  
Florentine steak with roasted potatoes or green salad  
Dessert  
Water, glass of house wine, coffee

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### Paninis with our Cinta Senese cold cuts

Panini € 5.-

with: tuscan ham, salame, finocchiona, cheese, salad  
Packed Lunch (sandwich, fruit, water or juice) €8.-



# WINE LIST

## REDS

<b>Chianti Classico Docg '20</b> 90% sangiovese, 10% merlot - Pairing: red meats and pasta dishes	<b>Tenuta di Vignole</b>	€ 25.-
<b>Campicaia Chianti Classico Docg Riserva '18</b> 90% sangiovese, 10% cabernet sauvignon - Pairing: florentine steak, game, sauces	<b>Tenuta di Vignole</b>	€ 33.-
<b>Ad Astra Doc Maremma Toscana '20</b> 50% sangiovese, 25% cabernet sauvignon, 25% cabernet franc - Pairing: appetizers, pasta dishes and game	<b>Nittardi</b>	€ 36.-
<b>Chianti Classico Gran Selezione Riserva di Fizzano '19</b> 90% sangiovese, 5% colorino, 5% cabernet franc - Pairing with Florentine steak	<b>Rocca delle Macie</b>	€ 40.-
<b>Pinot Nero Toscana IGT '22</b> 100% pinot nero - Pairing: game and pigeon	<b>Montauto</b>	€ 30.-
<b>Toscana IGT Ciliegiole Silio '22</b> 100% ciliegiole - Pairing: grilled meat, Wellington fillet	<b>Montauto</b>	€ 25.-
<b>Rosso Toscana IGT Epibios '18</b> 40% sangiovese, 30% cabernet sauvignon, 30% merlot - Pairing: red meats and steak	<b>Colombaiolo</b>	€ 36.-
<b>Morellino di Scansano Docg BIO '21</b> 85% sangiovese, 15% other (colorino, ciliegiole, syrah, alicante) - Pairing: red meats, roasts, game and filled pasta	<b>Podere 414</b>	€ 36.-
<b>Brunello di Montalcino Docg Esperienza 8 '18</b> 100% sangiovese - Pairing: grilled meats and game, aged cheese	<b>Rocca delle Macie</b>	€ 60.-
<b>Cortona Syrah Doc '19</b> 100% syrah - Pairing: pasta dishes, roasts, grilled meats and stews	<b>Il Fitto</b>	€ 25.-
<b>Bolgheri Doc Sassi Sparsi '22</b> 60% cabernet sauvignon, 40% merlot - Abbinamento: carni rosse	<b>Rocca delle Macie</b>	€ 45.-
<b>Nobile di Montepulciano Docg 1787 '20</b> 90% sangiovese (prugnolo gentile), 10% merlot - Abbinamento: tagliata, selvaggina	<b>Rocca delle Macie</b>	€ 36.-
<b>Toscana IGT Sasyr '22</b> 60% sangiovese, 40% syrah - Abbinamento: carni rosse e formaggi	<b>Rocca delle Macie</b>	€ 25.-

**Sangiovese Rubicone IGT (housewine)** 1lt € 15 - 1/2lt € 8 - 1/4 € 5

## WHITES & SPARKLING

<b>Sauvignon Maremma Toscana Gessaia '21</b> 100% sauvignon	<b>Montauto</b>	€ 25.-
<b>Prosecco Bio Doc Valdobbiadene Settolo</b> 90% glera, bianchetta trevigiana e perera 10%	<b>F.lli Collavo</b>	€ 25.-
<b>Pignoletto Doc (sparkling) '21</b> 100% grechetto gentile	<b>Tenuta Franzona</b>	€ 20.-



# LIST OF ALLERGENS

dairy



Starters: terrine, bruschettas, cheese plate  
Pasta: tortelli mugellani, crepes, tortellone  
Sauces: butter and sage  
Main: deer hamburger 's sauces  
Desserts: ask our staff

Gluten



Starters: Bruschettas, flat bread  
Pastas: all of them, ask for non gluten pasta  
Dolci: ask our staff

Eggs



Starters: flan  
Pastas: all of them, ask for short dry pasta  
Main: deer hamburger 's sauces  
Desserts: ask our staff



Celery

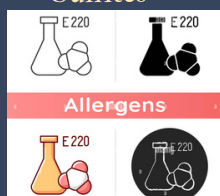
Bolognese sauce  
Main: rosated pork loin

Nuts



Desserts: cantucci, almond semifreddo, millefoglie, chocolate cake, ask our staff

Sulfites



Starters: terrine  
Sauces: bolognese, wild boar sauce, porcini sauce  
Main: Pork loin, wild boar cacciatora