



RISTORANTE AGRITURISMO IL PASSEGGERO

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, cheese and jam € 15

Three kinds of crostini: Chicken liver, porcini mushrooms* and basil and tomatoes € 10

Fried polenta squares with porcini mushrooms* € 10

Pasta dishes - First Courses

Pasta, as well as sauces, is made in house by our chef. The signature dish is the potato tortelli typical of Mugello, filled with potatoes grown in our farm, with a bolognese of Cinta Senese.

Tortelli Mugellani filled with potatoes with bolognese of Cinta Senese € 12

Tagliatelle with porcini mushrooms* € 13

Tagliatelle with Bolognese sauce € 10

Ravioli Maremmani filled with ricotta and spinach* with butter & sage € 12

Vegetarian options for everybody

Fried polenta with porcini mushrooms* € 10

Grilled vegetables € 9

Aubergines parmigiana € 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

Venison burger with potatoes and caramelised onions	€ 18
Roasted pork loin with potatoes	€ 18
Grilled Deer chops* with roasted potatoes	€ 20
Tagliata steak	€ 20
Florentine steak	€ 50/Kg

Side dishes

Cannellini beans with olive oil	€ 5
Roasted Potatoes	€ 5
Green or mixed salad	€ 5
Sauteed green peas*	€ 5

Desserts

Zuccherino	€ 5
Cantucci with Vin Santo of Fattoria il Capitano	€ 5
Tiramisù	€ 5
Almonds semifreddo	€ 5
Crème Brulée	€ 5
Coffee cream	€ 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
*frozen

€ 2



FIXED MENUS SUGGESTIONS

Price per person

VIA DEGLI DEI € 30

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

IL PASSEGGERO MENU € 35

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

TASTING MENU € 40

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

Selection of our starters
Two pasta dishes
Two main courses
Dessert
Water, glass of house wine, coffee

STEAK MENU € 45

minimum of 2 people

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

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

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

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

WHITES & SPARKLING

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

LIST OF ALLERGENS

dairy



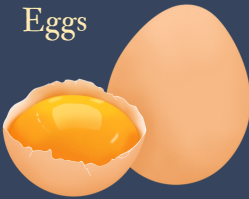
Sarters: platter, crostini
Pasta: tortelli mugellani, ravioli maremmani
Sauces: butter and sage
Main: deer hamburger 's sauces
Desserts: cantucci, creme brulee, tiramisù,
semifreddo, coffee cream



Gluten

Antipasti: Tagliere, crostini misti
Primi: tortelli mugellani, ravioli maremmani
Dolci: zuccherino, cantucci, tiramisù,

Eggs



Pasta: tortelli mugellani, ravioli maremmani,
tagliatelle
Main: deer hamburger 's sauces
Desserts: cantucci, creme brulee, tiramisù,
semifreddo, zuccherino



Celery

Bolognese sauce
Main: rosated pork loin

Nuts



Desserts: cantucci, almond semifreddo