

CONTORNI
side dishes

Spinaci all'aglio (V) • 35
Sautéed garlic baby spinach

Broccolini (V) • 40
Tender stem, red chilli, broccolini

Patate fritte della casa (V) • 40
Hand cut, triple cooked french fries, rosemary salt

Patate fritte al tartufo (V) • 55
*Hand cut, triple cooked french fries,
grated parmesan, black truffle*

Asparagi (V) • 40
Josper grilled asparagus

Funghi misti in padella (V) • 35
Mixed mushrooms, onion, parsley

Verdure grigliate (V) • 45
Josper grilled vegetables



A thousand-year long history lies in the hands of Ferruccio Ferragamo, who fell in love with the Il Borro Estate in 1985, at that time belonging to the Duke Amedeo D'Aosta. For years the Ferragamo family rented the Tuscan Estate, up to 1993, when the decision was made to purchase the entire property, which included the Medieval Village and the Manor house.

With its 700 hectares, the Il Borro Estate is bordered by the ancient "via dei Setteponti" road, a junction between the main Tuscan towns of Florence, Arezzo and Siena, in the basin of the Valdarno river valley. It is a region rich in art and culture. The Estate, which lies on hills 300-400 meters above sea level, has a soil, which is particularly favorable to the cultivation of wines and olive trees.



*"I want to share our Tuscan traditions
and way of life with the world"*

Ferruccio Ferragamo

CRUDI

raw

Tartara di manzo • 88

Slightly cured beef, truffled quail egg, shallot, caper, parsley, mustard

Carpaccio di manzo (N) • 88

Thinly sliced beef tenderloin, rocket leave, parmesan cheese, almond flake in honey mustard dressing

Carpaccio di salmone affumicato • 82

Salmontini smoked salmon carpaccio, citrus dressing, cucumber, dried apricot

Tartara di tonno (N) • 89

Hand cut Bluefin-tuna tartare, lemon dressing, roasted hazelnuts, dried cherry

Gillardeau No.2 Oyster (S) • 45 per piece

Pickled shallot, lemon wedge

ANTIPASTI

starters

Pappa al pomodoro (VG) • 55

Tuscan bread, organic plum tomato, garlic, red onion, basil

Peperoni alla brace marinati (LV) • 60

Grilled marinated organic capsicum, roasted garlic, Il Borro organic extra virgin olive oil

Carpaccio di rape rosse (LV)(N) • 65

Beetroot carpaccio, young goat cheese, pistachios

Crostini ai fegatini di pollo • 55

Tuscan chicken liver crostini

Bresaola di chianina • 88

Chianina air-dried beef, goat cheese, wild rocket horseradish mousse

Vitello Tonnato (N) • 88

Thinly sliced veal with tuna sauce, roasted hazelnuts, cranberry and celery

Burrata di Andria (LV) • 95

Burrata cheese, organic tomatoes, basil, Il Borro organic extra virgin olive oil

Burrata di Andria con tartufo nero (LV) • 135

Burrata cheese, organic tomatoes, basil, shaved truffle

Parmigiana di melanzane e zucchine (VG) • 105

Vegan baked eggplant and zucchini parmigiana

Panzanella (VG) • 55

Typical Tuscan salad, organic tomatoes, cucumber, red onion, Tuscan bread, basil

Insalata di finocchio novello (VG) • 60

Young fennel salad, baby gem, green apple, lemon oil, dried cherry

Insalata rustica di lenticchie (LV) • 65

Lentils, Tuscan kale, roasted pumpkin, parmesan cheese

Insalata di rucola, arancia e lampone (N)(LV) • 55

Mixed rocket and spinach, fresh orange, raspberry, pine nuts, parmesan, aged balsamic vinegar

Calamaretti e gamberi fritti (S) • 85

Fried baby calamari, prawns, organic zucchini

Gamberetti all'aglio e rosmarino (S) • 90

Josper grilled prawn, garlic, lemon oil, fresh herbs

Polpo alla brace, insalata di patate ed olive • 98

Grilled octopus, baby potatoes salad, lemon parsley gremolata

ZUPPE E CREME

soup and cream

Zuppa del giorno • 45

Soup of the day

Zuppa di cereali (V) • 50

Organic cereals and Tuscan legume soup, thyme, Tuscan bread

Cacciucco alla Livornese (S) • 110

Traditional Tuscan seafood soup, garlic, lobster bisque, Tuscan bread crouton

PASTE E RISOTTI

pasta and risotto

Tagliatelle al battuto di manzo • 90

Homemade tagliatelle, hand cut beef, shaved parmesan

Strozzapreti all'anatra e suoi fegatini • 90

Homemade strozzapreti pasta, braised duck sauce, duck liver, sage

Pici all'aglione (LV) • 85

Handmade Tuscan spaghetti, garlic, tomato sauce, basil

Agnolotti di vitello e funghi di stagione • 125

Homemade veal agnolotti, seasonal sautéed mushrooms, veal jus

Tagliatelle al tartufo (LV) • 185

Homemade tagliatelle, Umbrian black truffle, parmesan

Risotto ai porcini (LV) • 110

Acquerello Carnaroli rice, porcini mushrooms, parmesan, parsley

Risotto asparagi e tartufo (LV) • 120

Acquerello Carnaroli rice, green asparagus, butter, parmesan cheese, black truffle

Tortelli con zucca e tartufo (LV) • 115

Homemade pumpkin tortelli, Umbrian black truffle

Linguine all'astice (S) • 175

IGP Gragnano linguine, Canadian lobster, Tuscan olives, organic tomato sauce, garlic, basil

Casarecce al profumo di mare (S) • 155

Homemade casarecce pasta with prawns, clams, mussels, calamari, garlic, chili, fresh tomato sauce

Tagliolini salmone e caviale • 165

Homemade angel hair, fried zucchini, smoked salmon, caviar, lemon zest

Gnocchi al pomodoro, burrata e basilico (LV) • 88

Homemade potato gnocchi, fresh cherry tomato sauce, burrata and basil

CARNE, POLLAME, E PESCE

meat, poultry and fish

Salmone grigliato • 145

Grilled salmon fillet, fregola, fava beans and baby leek

Filetto di branzino • 170

Grilled sea bass fillet, green peas and mint lemon butter sauce

Polletto del Valdarno • 130

Spicy corn fed Tuscan baby chicken, mustard, capsicum

Costolette di agnello • 185

Grilled herbs marinated lamb chops, parsnip purée

Tagliata di Wagyu • 245

Grilled sliced Wagyu striploin, rocket salad, shaved parmesan

Filetto di Wagyu • 365

Wagyu tenderloin, caramelized shallot, potatoes, porcini mushrooms, beef jus

Peposo dell'Impruneta (A) • 155

Typical Tuscan braised beef, tomato and black pepper sauce, crunchy rosemary polenta

Ossobuco alla maniera del Borro • 170

Slow cooked milk fed veal shank, mashed potato, veal jus, gremolada

Sogliola alla griglia • 450

Grilled Dover Sole, fresh herbs, lemon butter sauce

Maltagliati ai gamberi in zuppa di pesce (S) • 395

Homemade Maltagliati pasta, Italian prawns, fresh tomato sauce, chilli (for 2-3 persons)

Branzino al sale • 395

Mediterranean sea bass, herbs salt crust, roasted rosemary baby potatoes (for 2 persons, cooking time 30 mins)

Bistecca alla fiorentina • 650

1.3 kg grain fed t-bone steak, roasted rosemary baby potatoes, (for 2/3 persons, cooking time 30/45 mins)

PIZZE

traditional pizzas

Margherita (LV) • 75

Fiordilatte, tomato, organic basil

Bufala (LV) • 88

Buffalo mozzarella, datterino, basil

Pizza al tartufo (LV) • 175

Umbrian black truffle, buffalo mozzarella

Bresaola di Chianina • 90

Buffalo mozzarella, organic tomato sauce, Chianina air dried beef, rocket leaves

Porcini, friarielli, gamberi (S) • 90

Porcini mushrooms, prawns, friarielli, buffalo mozzarella

(LV) Lacto-Vegetarian - (V) Vegetarian - (VG) Vegan - (N) Contains nuts - (S) Shellfish - (A) Alcohol.

Gluten free upon request. Prices are subject to 7% municipality fees and 5% VAT