

CONTORNI
side dishes

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

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

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
Sautéed mixed mushrooms, onion, parsley

Verdure grigliate (V) • 45
Josper grilled mixed 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 • 92

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

Carpaccio di manzo (N) • 88

Add truffle: 40

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

Carpaccio di salmone affumicato • 82

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

Tartara di tonno (N) • 89

Hand cut Bluefin-tuna tartare, citrus 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) • 70

Beetroot carpaccio, soft goat cheese, pistachios

Crostini ai fegatini di pollo • 55

Tuscan chicken liver crostini

Bresaola di chianina • 88

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

Vitello tonnato (N) • 90

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

Burrata di Andria (LV) • 95

Add truffle: 40

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

Parmigiana di melanzane vegana (VG) • 105

Vegan baked eggplant and zucchini parmigiana

Panzanella (VG) • 55

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

Insalata di radicchio, pesche e gorgonzola • 65

Mixed salad, endive, peaches, pecan walnuts, gorgonzola dressing

Insalata di finocchio novello (VG) • 60

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

Insalata di rucola, arancia e lampone (N)(LV) • 58

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

Insalatina di mare tiepida • 98

Warm seafood salad with Italian prawns, squid, black olives, potato cream, lemon dressing

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
Tuscan bread*

Zuppa di cereali (V) • 50

Organic cereals and Tuscan legume soup, thyme, Tuscan bread

Cacciucco alla livornese (S) • 115

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

PASTE E RISOTTI

pasta and risotto

Tagliatelle al battuto di manzo • 95

Homemade tagliatelle, hand cut beef, shaved parmesan

Strozzapreti all'anatra • 95

Homemade strozzapreti pasta, braised duck sauce, sage

Gnocchi al ragù di agnello • 110

Homemade potato dumplings, lamb ragù, fava beans, pecorino cheese

Pici all'aglione (LV) • 88

Handmade Tuscan spaghetti, organic tomato sauce, garlic, basil

Cappellacci di burrata e melanzane (LV) • 98

Homemade burrata ravioli, eggplant, fresh cherry tomato sauce, basil

Tagliatelle al tartufo (LV) • 185

Homemade tagliatelle, Umbrian black truffle, parmesan

Risotto ai porcini (LV) • 110

Add truffle: 40
Acquerello Carnaroli rice, Porcini mushrooms, parmesan, parsley

Risotto zucchine e gambero rosso (S) • 145

Acquerello Carnaroli rice, zucchini, red prawns, lemon zest

Tortelli con zucca e tartufo (LV) • 115

Homemade pumpkin tortelli, Umbrian black truffle

Linguine all'astice (S) • 185

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

Casarecce al profumo di mare (S) • 155

Homemade casarecce with prawns, mussels, calamari, garlic, chili, fresh tomato

Tagliolini agli agrumi e caviale • 165

Homemade angel hair, Oscietra caviar, creamy citrus butter sauce

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 herb-marinated lamb chops, parsnip purée

Tagliata di Wagyu • 265

Grilled sliced Wagyu striploin, rocket salad, shaved parmesan

Filetto di Wagyu • 375

Wagyu tenderloin, caramelized summer vegetables, grilled endive, beef jus

Peposo dell'Impruneta (A) • 165

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

Ossobuco alla maniera del Borro • 185

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) • 78

Fiordilatte, tomato, organic basil

Bufala (LV) • 88

Buffalo mozzarella, datterino, basil

Pizza al tartufo (LV) • 175

Umbrian black truffle, buffalo mozzarella

Bresaola di Chianina • 95

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

Porcini, friarielli, gamberi (S) • 98

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