



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 • 82

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

Tartara di tonno (N) • 75

Hand cut yellow fin tuna tartar, lemon dressing, roasted hazelnut, dried cherry

Carpaccio di salmone affumicato • 75

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

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

Pickled shallot, lemon wedge

ANTIPASTI

starters

Melanzane e mozzarella di bufala (LV) • 53

Marinated grilled eggplant with buffalo mozzarella, basil and fresh cherry tomato sauce

Pappa al pomodoro (V) • 55

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

Carpaccio di rape rosse (LV)(N) • 55

Beetroot carpaccio, young goat cheese, pistachio

Vitello tonnato (N) • 88

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

Crostini ai fegatini di pollo • 55

Tuscan chicken liver crostini

Bruschetta al pomodoro (V) • 50

Toasted multigrain bread with mixed heirloom tomatoes, basil and Il Borro extra virgin olive oil

Bresaola di chianina • 80

Chianina air-dried beef, Girotondo goat cheese, horseradish mousse

Selezione di formaggi • 78

Tasting selection of Italian cheese, Il Borro organic honey

Burrata di Andria (LV) • 88

Burrata cheese, organic tomatoe, basil

Burrata di Andria con tartufo nero (LV) • 135

Burrata cheese, organic tomatoes, basil, shaved truffle

Panzanella (V) • 50

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

Insalata di finocchio novello (V) • 58

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

Insalata di carciofi, pecorino (LV)(N) • 75

Artichokes salad, lemon oil, roasted walnuts, young Pienza pecorino cheese

Insalata di rucola, arancia e lampone • 55

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

Carciofi marinati in casa (V) • 80

Marinated grilled artichoke wedges

Tagliere di affettati e formaggi • 78

Charcuterie of cold cuts, selection of Andrea De Magi cheese, warm focaccia, house dipping's selections: tomato and garlic pesto, Tuscan olives

Calamaretti e gamberi fritti (S) • 69

Fried baby calamari, prawns, organic zucchini

Cozze e vongole alla Livornese (S) • 88

Clams and mussels, organic tomato sauce, garlic, chili, parsley, Tuscan bread crouton

Polpo alla brace, insalata di patate ed olive • 93

Grilled octopus, baby potatoe salad, lemon parsley gremolata

Gamberetti all' aglio e rosmarino (S) • 75

Josper grilled prawn, garlic, lemon oil, fresh herbs

ZUPPE E CREME

soup and cream

Zuppa del giorno • 45

Soup of the day

Zuppa di cereali e legumi (V) • 47

Organic cereals and tuscan legumes soup, thyme, Tuscan bread

Cacciucco alla Livornese (S) • 92

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

(LV) Lacto-Vegetarian - (V) Vegetarian - (N) Contains nuts - (S) Shellfish - (A) Alcohol. Gluten free upon request.

Prices are subject to 7% municipality fees and 5% VAT.

PASTE E RISOTTI

pasta and risotto's

Tagliatelle al battuto di manzo • 88

Homemade tagliatelle, hand-cut beef, shaved parmesan

Strozzapreti all' anatra • 88

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

Pici all'aglione (LV) • 80

Handmade Tuscan spaghetti, garlic, tomato sauce, basil

Tagliatelle al tartufo invernale (LV) • 185

Homemade tagliatelle, Umbrian black winter truffle, parmesan

Risotto ai porcini (LV) • 108

Acquerello Carnaroli rice, porcini mushrooms, parmesan, parsley

Risotto ai carciofi e stracchino (LV) • 108

Acquerello Carnaroli rice, organic artichokes, stracchino cheese

Tortelli con zucca e tartufo (LV) • 110

Homemade pumpkin tortelli, Umbrian black winter truffle

Gnocchi ai quattro formaggi (LV) • 88

Four cheese potato gnocchi With truffle • 30 per gram

Pappardelle al ragu di vitello • 93

Homemade pappardelle pasta, veal ragu, shaved parmesan

Spaghettoni fini, gamberi rossi di Mazara (S) • 135

IGP Gragnano spaghetti, Mazara red prawn, garlic, red chili

Casarecce al profumo di mare (S) • 150

Casarecce pasta with prawns, clams, mussels, calamari, cuttle fish garlic, chili, fresh tomato sauce

Linguine all'astice (S) • 165

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

CARNE, POLLAME, E PESCE

meat, poultry, and seafood

Salmon grigliato • 140

Grilled salmon fillet, braised fennel, Italian turnip

Filetto di branzino • 160

Grilled sea bass fillet, green pea and asparagus salad, mint

Scampi alla griglia (S) • 85 per piece

Grilled langoustine size XL, lemon oil, roasted garlic

Polletto del Valdarno • 118

Spicy corn fed Tuscan baby chicken, mustard, capsicum

Tagliata di Wagyu • 225

Grilled sliced wagyu striploin, rocket salad, shaved Parmesan

Filetto di Wagyu • 365

Wagyu tenderloin with foie gras sauce, sweet potato, sautéed wild broccoli

Costolette d'agnello • 170

Grilled herbs marinated lamb chops, parsnip puree

Peposo dell'Impruneta (A) • 155

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

Ossobuco alla maniera del Borro • 165

Slow cooked milk fed veal shank, parsley, mashed potato, thyme veal jus

Orata alla griglia • 175

Grilled Mediterranean sea bream, baby potatoes, olives, cherry tomato (cooking time 30 mins)

Branzino al sale • 395

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

Bistecca alla fiorentina • 625

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

PIZZE

traditional pizza's

Margherita (LV) • 55

Fiordilatte, tomato, organic basil

Bufala (LV) • 77

Buffalo mozzarella, datterino, basil

Porcini, cime di rapa, gamberi (S) • 90

Porcini mushroom, prawn, Italian broccolini, buffalo mozzarella

Bresaola di chianina • 82

Organic tomato sauce, young stracchino cheese chianina air dried beef, rocket salad

Burrata affumicata (LV) • 87

Organic tomato sauce, smoked burrata, truffle oil

Pizza al tartufo (LV) • 165

Umbrian black winter truffle, buffalo mozzarella

CONTORNI

side dishes

Fagiolini zolfini (V) • 30

Traditional tuscan white beans, rosemary infused extra virgin olive oil

Ceci piccini all'olio (V) • 30

Valdarno chick pea, Il Borro organic extra virgin olive oil

Spinaci all' aglio (V) • 30

Sautéed garlic baby spinach

Broccolini (V) • 35

Tender stem, smoked paprika, broccolini

Asparagi (V) • 35

Josper grilled asparagus

Patate fritte al tartufo nero invernale (V) • 50

Fried potato, grated black winter truffle

Patate fritte della casa (V) • 30

Fried potato, rosemary, garlic, salt

Funghi misti in padella (V) • 35

Mixed mushrooms, onion, parsley

Verdure grigliate (V) • 45

Josper grilled vegetables