



*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 1,100 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*

## OSTRICHE E CAVIALE

*oysters and caviar*

**Gillardeau Oysters**  
(Half a dozen) 65 (Dozen) 125

**Oscietra**  
(30g) 115 (50g) 195 (100g) 390

**Beluga**  
(30g) 225 (50g) 395

## CRUDI

*raw*

**Tartara di manzo • 25**  
*Slightly cured beef, truffled quail egg, shallots, capers, parsley, mustard*

**Carpaccio di manzo (N) • 22**  
*Thinly sliced beef tenderloin, rocket leaves, parmesan cheese, almond flake in honey mustard dressing*

**Carpaccio di salmone affumicato • 19.50**  
*Salmontini smoked salmon carpaccio, citrus dressing, cucumber, dried apricot*

**Tartara di tonno (N) • 25**  
*Hand cut Bluefin-tuna tartare, citrus dressing, roasted hazelnuts, dried cherries*

## ANTIPASTI

*starters*

**Pappa al pomodoro (VG) • 15.50**  
*Tuscan bread, organic plum tomato, garlic, red onion, basil*

**Peperoni alla brace marinati (V) • 16**  
*Grilled marinated organic capsicum, roasted garlic, Il Borro organic extra-virgin olive oil*

**Carpaccio di rape rosse (V)(N) • 19.50**  
*Beetroot carpaccio, soft goat cheese, pistachios*

**Crostini ai fegatini di pollo • 14**  
*Tuscan chicken liver crostini*

**Bresaola di Chianina • 22**  
*Chianina air-dried beef, parmesan cheese, wild rocket, horseradish mousse*

**Vitello tonnato (N) • 23.50**  
*Thinly sliced veal with tuna sauce, roasted hazelnuts, cranberry and celery*

**Burrata di Andria (V) • 21.50**  
*Burrata cheese, organic tomatoes, basil, Il Borro organic extra-virgin olive oil (add truffle 10)*

**Parmigiana di melanzane e zucchine (VG) • 16.50**  
*Vegan baked aubergine and zucchini parmigiana*

**Panzanella (VG) • 15**  
*Traditional Tuscan salad, organic tomatoes, cucumber, red onion, Tuscan bread, basil*

**Insalata rustica di lenticchie (V) • 17.50**  
*Lentils, Tuscan kale, roasted pumpkin, parmesan cheese*

**Insalata di rucola, arancia e lampone (N)(V) • 17.50**  
*Mixed rocket and spinach, fresh orange, raspberry, pine nuts, parmesan, aged balsamic vinegar*

**Calamaretti e gamberi fritti (S) • 23**  
*Fried baby calamari, prawns, organic zucchini*

**Polpo alla brace, insalata di patate ed olive • 28.50**  
*Grilled octopus, baby potatoes salad, lemon parsley gremolata, black olives*

**Gamberetti all'aglio e rosmarino (S) • 23**  
*Josper grilled prawns, garlic, lemon oil, fresh herbs*

**Tagliere misto del Borro (P) • 35**  
*Selection of Tuscan cold cuts, fine cheeses, Il Borro organic honey, chicken liver pâté*

## ZUPPE

*soups*

**Zuppa di cereali (V) • 14**  
*Organic cereals and Tuscan legume soup, thyme, Tuscan bread*

**Cacciucco alla livornese (S) • 33.50**  
*Traditional Tuscan seafood soup: seabass, mussels, clams, prawns, langoustine, squid, lobster bisque, garlic, Tuscan bread crouton*

## PASTE E RISOTTI

*pastas and risottos*

### **Tagliatelle al battuto di manzo • 22**

Homemade tagliatelle, hand cut beef, shaved parmesan

### **Tagliatelle all'anatra • 23**

Homemade spinach tagliatelle, braised duck sauce, sage

### **Pici all'aglione (V) • 18.50**

Handmade Tuscan spaghetti, organic tomato sauce, garlic, basil

### **Mezzemaniche al ragù di funghi (VG) • 17**

IGP Gragnano mezzemaniche with mixed mushroom ragù

### **Gnocchi ai quattro formaggi (V) • 19.50**

Four cheese homemade potato dumplings

### **Tagliatelle al tartufo (V) • 41**

Homemade tagliatelle, Umbrian black truffle, parmesan

### **Risotto ai porcini (V) • 27.50**

Acquerello Carnaroli rice, porcini mushrooms, parmesan, parsley

### **Linguine al profumo di mare (S) • 46**

Linguine "Mancini" with red prawns, langoustine, clams, mussels, squid, chili, garlic, fresh cherry tomatoes

### **Risotto alla barbabietola e burrata (V) • 23.50**

Acquarello rice, beetroot, burrata cream, candied beetroot

### **Tortelli con zucca e tartufo (V) • 30**

Homemade pumpkin tortelli, Umbrian black truffle

### **Linguine all'astice (S) • 53**

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

## CARNE, POLLAME E PESCE

*meat, poultry and fish*

### **Salmonе grigliato • 31**

Grilled salmon fillet, fregola, fava beans and baby leek

### **Filetto di branzino • 35**

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

### **Polletto del Valdarno • 29**

Spicy corn fed Tuscan baby chicken, mustard, onions

### **Costolette di agnello • 45**

Grilled herbs marinated lamb chops, parsnip purée

### **Tagliata di Wagyu • 75**

300g grilled sliced Wagyu sirloin, rocket salad, shaved parmesan

### **Pepero dell'Impruneta (A) • 41**

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

### **Sogliola alla griglia • 62**

500g grilled Dover Sole, fresh herbs, lemon butter sauce

### **Branzino al sale • 86.50**

1 kg Mediterranean sea bass, herb salted crust, roasted rosemary baby potatoes (for 2 persons, cooking time 30 mins)

### **Bistecca alla fiorentina • 170**

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

## PIZZE

*traditional pizzas*

### **Bufala (V) • 18.50**

Buffalo mozzarella, datterino, basil

### **Pizza al tartufo (V) • 45**

Umbrian black truffle, buffalo mozzarella

### **Bresaola di Chianina • 23.50**

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

### **Marinara alle alici (S) • 19**

Tomato, anchovies, oregano

(V) Vegetarian - (VG) Vegan - (N) Contains nuts - (S) Shellfish - (A) Alcohol - (P) Pork  
Gluten free upon request. A discretionary service charge of 15% will be added to your bill.  
All prices are inclusive of VAT.

## CONTORNI

*side dishes*

***Spinaci all'aglio (V) • 9***

*Sautéed baby spinach, garlic*

***Broccolini (V) • 10***

*Tender stem broccolini, red chilli*

***Patate fritte della casa (V) • 9***

*Hand cut, triple cooked fries, rosemary salt  
(add truffle 14)*

***Asparagi (V) • 10***

*Josper grilled asparagus*

***Funghi misti (V) • 9***

*Sautéed mixed mushrooms, onion, parsley*

***Verdure grigliate (V) • 9***

*Josper grilled mixed vegetables*

*Please always inform our staff of any allergies or intolerances before placing your order.  
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.*

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