

CONTORNI

side dishes

Spinaci all'aglio (V) • 9

Sautéed baby spinach, garlic

Broccolini (V) • 9

Tender stem broccolini, red chilli

Patate fritte della casa (V) • 9

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

Asparagi (V) • 9

Josper grilled asparagus

Funghi misti (V) • 9

Sautéed mixed mushrooms, onion, parsley

Verdure grigliate (V) • 9

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 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

*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.*

*(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.*

OSTRICHE E CAVIALE *oysters and caviar*

Gillardeau Oysters
(Half a dozen) 48 (Dozen) 90

Oscietra
(30g) 98 (50g) 155

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
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 style crostini, chicken liver pâté

Bresaola • 22
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 zucchini (VG) • 16.50
Vegan baked aubergine and zucchini parmigiana

Panzanella (VG) • 15
Organic tomatoes, cucumber, red onion, bread croutons, basil

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

Insalata di rucola, arancia e lampone (N) • 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, tartar sauce

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
Jasper grilled prawns, garlic, lemon oil, fresh herbs

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

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

ZUPPE *soups*

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

PASTE E RISOTTI *pastas and risottos*

Pici all'aglione (V) • 18.50
Handmade Tuscan spaghetti, organic tomato sauce, garlic, basil

Tagliatelle all'anatra • 23
Homemade spinach tagliatelle, braised duck sauce, sage

Tagliatelle al battuto di manzo • 22
Homemade tagliatelle, hand cut beef, shaved parmesan

Mezzemaniche al ragù di funghi (VG) • 17
IGP Gragnano mezzemaniche with mixed mushroom ragù

Gnocchi ai quattro formaggi • 19.50
Four cheese homemade potato dumplings

Tagliatelle al tartufo • 41
Homemade tagliatelle, Umbrian black truffle, parmesan

Risotto ai porcini • 27.50
Acquerello Carnaroli rice, porcini mushrooms, parmesan, parsley

Risotto alla barbabietola e burrata • 23.50
Acquarello rice, beetroot, burrata cream, candied beetroot

Tortelli con zucca e tartufo • 30
Homemade pumpkin tortelli, Umbrian black truffle

Linguine all'astice (S) • 45
IGP Gragnano linguine, Canadian lobster, Tuscan olives, organic tomato sauce, garlic, basil

CARNE, POLLAME E PESCE *meat, poultry and fish*

Salmone 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 alla griglia • 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, mashed potatoes

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 e rucola • 23.50
Buffalo mozzarella, organic tomato sauce, Chianina air dried beef, rocket leaves

Marinara alle alici (S) • 19
Tomato, anchovies, oregano

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