



PIZZE

traditional pizzas

Bufala (V) • 21

Buffalo mozzarella, datterino tomatoes, basil

Pizza al tartufo (V) • 49

Umbrian black truffle, buffalo mozzarella

Bresaola e rucola • 23.50

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

Diavola (P) • 24

*Buffalo mozzarella, organic tomato sauce,
spicy pork salami*

*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.*

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) 42 (Dozen) 84

Oscietra Caviar
(30g) 98 (50g) 155

CRUDI

raw

Tartara di manzo • 25

Slightly cured beef, truffled quail egg, shallots, capers, parsley, mustard

Carpaccio di manzo (N) • 23

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

Carpaccio di salmone affumicato • 23

Smoked salmon carpaccio, citrus dressing, cucumber, dried apricot, green apple

Tartara di tonno (N) • 25

Hand cut Bluefin tuna tartare, citrus dressing, roasted hazelnuts, dried cranberries

ANTIPASTI E ZUPPE

starters and soups

Crostone (V) • 9

Toasted bread, heirloom tomatoes, olive oil, fresh basil

Pappa al pomodoro (VG) • 15.50

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

Carpaccio di rape rosse (V)(N) • 19.5

Beetroot carpaccio, soft goat cheese, pistachios

Crostino ai fegatini di pollo • 14

Tuscan-style crostino with marinated chicken liver pâté

Bresaola • 22

Air dried beef, Pecorino, wild rocket, horseradish mousse, balsamic reduction

Vitello tonnato (N) • 23.50

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

Burrata di Andria (V) • 21.50

Burrata cheese, organic tomatoes, basil, Il Borro organic extra-virgin olive oil
Add black truffle: 10

Parmigiana vegetariana (V) • 16.50

Vegetarian baked aubergine parmigiana with a tomato and aubergine sauce blend, topped with scamorza and parmesan.
(A vegan option will be available upon request)

Panzanella (VG) • 15

Organic tomatoes, cucumber, red onion, peppers, baby gem lettuce, bread croutons, basil

Insalata rustica di lenticchie • 17.50

Lentils, kale, roasted pumpkin, Parmesan, green apple, bread croutons

Insalata di rucola, arancia e lampone (N) • 17.50

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

Insalata di funghi e grana (V) • 20

Marinated oyster mushrooms, fresh porcini, fresh rocket, salt, crispy fried Parmesan

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

Josper grilled prawns, garlic, lemon zest, fresh herbs

Tagliere misto del Borro (P) • 35

Selection of Tuscan cold cuts and fine cheeses, Il Borro organic honey, rosemary focaccia

Zuppa di cereali (V) • 16

Organic cereals and Tuscan legume soup, thyme, bread croutons

Cacciucco alla livornese (S) • 33.50

Traditional Tuscan seafood soup: seabass, mussels, clams, prawns, langoustine, squid, lobster bisque, garlic, bread croutons

PASTE E RISOTTI

pastas and risottos

Pici all'aglione (V) • 19.50

Handmade Tuscan spaghetti, organic tomato sauce, garlic, basil

Strozzapreti verdi all'anatra • 25

Homemade spinach strozzapreti, braised duck sauce, sage

Tagliatelle al battuto di manzo • 23

Homemade tagliatelle, hand cut beef, shaved Parmesan

Mezzemaniche al ragù di funghi (VG) • 21

IGP Gragnano mezzemaniche with mixed mushroom ragout

Gnocchi ai formaggi • 19.50

Handmade potato dumplings with cheese sauce, chives

Tortelli zucca e tartufo • 32

Homemade pumpkin tortelli, Umbrian black truffle

Linguine all'astice (S) • 52

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

Tagliolini al caviale • 39

Homemade tagliolini, Oscietra caviar, citrus butter, chives

Tagliatelle al tartufo • 41

Homemade tagliatelle, Umbrian black truffle, Parmesan

Risotto ai porcini • 27.50

Acquerello Carnaroli rice, porcini mushrooms, Parmesan, chives

Risotto scampi e zucchini • 38

Acquerello Carnaroli rice, roasted langoustine and courgettes

DALLA GRIGLIA

from the Josper oven

Polletto alla griglia • 31

Spicy corn-fed baby chicken, mustard, onions

Agnello due modi • 45

Marinated lamb shoulder together with grilled lamb chops, served with green peas and fava beans pureé.

Tagliata di manzo Angus • 48 or Wagyu • 75

300g grilled sliced sirloin, rocket salad, shaved Parmesan

Scampi alla griglia • 38

Josper grilled jumbo langoustine

Sogliola alla griglia • 62

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

Cavolfiore grigliato (VG) • 21

Marinated grilled cauliflower steak, king oyster mushrooms

SECONDI PIATTI

meat and fish

Filetto di salmone • 31

Salmon fillet, warm spelt salad, braised fennel

Filetto di branzino • 35

Sea bass fillet, cauliflower purée, sautéed seasonal vegetables

Peposo al Vino Rosso (A) • 38

Braised beef, red wine sauce, black peppercorn creamy polenta

Ossobuco alla maniera del Borro • 52

Slow cooked milk-fed veal shank, mashed potatoes, rosemary, gremolata

Branzino al sale • 89

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

Bistecca alla fiorentina • 149

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

CONTORNI

(selection of side dishes) • each at 9

Sautéed baby spinach, garlic | Grilled asparagus | Tender stem broccolini | Fried courgettes

Hand cut triple-cooked fries | Grilled mixed vegetables | Mashed potatoes, butter, chives

Add truffle: 14

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

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