



IL GUARNELLOTTO DA TORNANO

Dear Castello Guests,

The restaurant “Il Guarnellootto da Tornano” welcome you!

Our cuisine, based on typical and traditional Chianti dishes offers genuine and homemade Natural products.

In the kitchen as on your table you can find our extra Virgin olive oil coming from Olive groves behind the Castle. Cold cuts and cheeses are locally made. The game meat, pheasant and wild boar, come from our hunting reserve and special Chianina beef produced in Val di Chiana.

Our pasta is homemade and the seasonal vegetables which are grown in our castle vegetable garden are the utmost expression of the flavors of our land.

We hope that you enjoy the food and the wine of the castle and your dinner here is an unforgettable experience .

On request ,we can prepare any special dishes for our Castello guests

Starters

Bruschette with special sauce (HB)	€8,00
Crisp Panzanella (HB)	€8,00
Mixed typical cold cuts and pecorino cheese	€14,00
Seasonal vegetable flan with Pienza pecorino sauce (HB)	
€12,00	

First Courses

Spaghetti with spicy tomatoes sauce and Rucola (HB)	
€12,00	
Pici Cheese and Pepper (HB)	€13,00
Homemade Gnocchi with zucchini and saffron (HB)	€14,00
Homemade Tagliatelle with wild boar sauce(HB)	
€15,00	
Homemade Ravioli with spinach and ricotta with cheese cream and dragoncello(HB)	€14,00
Pappa al pomodoro (bread tomatoes thick soup)HB	€10,00

Main Courses

Old fashioned wild Boar with tomatoes sauce (HB)	€18,00
Slices of Steak with aromatic herbs and Rucola	€20,00
Roasted Pork Ribs (HB)	€14,00
Roe with aromatic herbs (HB)	€18,00
Stewed Chicken with olives (HB)	€14,00
T-Bone Steak (Fiorentina)	
€4,5/h	

Dessert

Homemade cantucci and vin santo Castello di Tornano (HB)	€ 6.00
Shortbread basket with cream and fresh fruit (HB)	€ 6.00
Zuppa Inglese (HB)	€ 6.00
Tiramisu (HB)	€
6.00	
"Mattonella ai pinoli DAI DAI" from the famous ice cream from Castiglioncello (HB)	€
7.00	

Bistro menu

Gran Piatto del Castello	€ 20.00
Salad from the Castle	€ 14.00
Vegetable riot	€ 14.00

Our Summer Truffle

Beef tartare cut with knife with black summer truffle	€ 15.00
Tagliolini or ravioli with black summer truffle	€ 18.00
Sliced beef on a bed of rocket and black summer truffle	€
25.00	

Bread and Cover charge € 2.50