



*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*

## CRUDI

*raw*

### **Carpaccio di manzo (N)(D) • 98**

**Add truffle: 40**

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

### **Carpaccio di salmone affumicato (F) • 95**

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

### **Tartara di manzo • 115**

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

### **Tartara di tonno (N)(SO)(F) • 115**

Hand cut Bluefin-tuna tartare, citrus dressing, roasted hazelnuts, dried cherry

### **Crudo di mare (N)(S)(F) • 695**

Raw seafood platter with Mazara red prawns, yellowtail carpaccio, langoustine, bluefin tuna, Gillardeau oysters (for 2 persons)

## OSTRICHE E CAVIALE

*oysters and caviar*

### **Gillardeau No.2 Oyster (S) • 290 / 565**

Pickled shallot, lemon wedge (6 pieces / 12 pieces)

### **Oscietra Caviar • 695 / 985 / 1,450**

30g / 50g / 100g

## ANTIPASTI

*starters*

### **Pappa al pomodoro (VG)(G) • 60**

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

### **Peperoni alla brace marinati (V)(N)(D) • 65**

Grilled marinated organic capsicum, roasted garlic, Il Borro organic extra-virgin olive oil, soft goat cheese

### **Fegato di vitello (G)(D)(A) • 105**

Lightly dusted calf liver, butter and white wine reduction, caramelised onions, mixed salad

### **Carpaccio di rape rosse (V)(N)(G)(D) • 80**

Beetroot carpaccio, soft goat cheese, pistachios

### **Crostini ai fegatini di pollo (G)(D) • 58**

Tuscan style crostini, chicken liver pâté

### **Bresaola (D) • 98**

Air-dried beef, parmesan cheese, wild rocket, horseradish mousse

### **Vitello tonnato (N)(F) • 110**

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

### **Burrata di Andria (V)(D) • 98**

**Add truffle: 40**

Burrata cheese, organic tomatoes, basil, Il Borro organic extra-virgin olive oil

### **Parmigiana di melanzane vegana (VG)(G) • 95**

Vegan baked eggplant parmigiana

### **Tagliere misto (D) • 165**

Classic Italian cold cuts and a selection of cheese

### **Panzanella (VG)(G) • 58**

Organic tomatoes, cucumber, red onion, bread croutons, basil

### **Insalata rustica di lenticchie (V)(G)(D) • 78**

Lentils, Tuscan kale, roasted pumpkin, parmesan cheese

### **Insalata di rucola, arancia e lampone (N)(V) • 75**

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

### **Insalata di finocchio novello (VG) • 68**

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

### **Insalata di spinaci (V)(N)(D) • 75**

Baby spinach, quinoa, apples, pears, whole nuts, figs, Tricotta cheese

### **Insalatina di mare tiepida (S) • 115**

Warm seafood salad with Italian prawns, squid, black olives, potato cream, lemon dressing

### **Calamaretti e gamberi fritti (S)(G)(D) • 98**

Fried baby calamari, prawns, organic zucchini, spicy arrabbiata sauce

### **Gamberetti all'aglio e rosmarino (S) • 98**

Josper grilled prawn, garlic, lemon oil, fresh herbs

### **Polpo alla brace, insalata di patate ed olive (S) • 125**

Grilled octopus, baby potatoes salad, lemon parsley gremolata

### **Insalata di granchio (S) • 155**

King crab salad, onions, cucumber, potatoes, cherry tomatoes, celery

## ZUPPE E CREME

*soups and cream*

### **Zuppa di cereali (V) • 60**

Organic cereals and Tuscan legume soup, thyme, bread croutons

### **Zuppa del giorno • 55**

*Soup of the day*

### **Cacciucco alla livornese (S)(F)(D) • 140**

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

(V) Vegetarian - (VG) Vegan - (N) Contains nuts - (G) Gluten - (SO) Soy - (S) Shellfish - (F) Fish - (D) Dairy - (A) Alcohol.

Gluten free upon request. Prices are subject to 7% municipality fees and 5% VAT

## PASTE E RISOTTI

*pastas and risottos (G)*

**Tagliatelle al battuto di manzo (D) • 115**

Homemade tagliatelle, hand cut beef, shaved parmesan

**Strozzapreti all'anatra (D) • 115**

Homemade strozzapreti pasta, braised duck sauce, sage

**Gnocchi ai quattro formaggi (V)(D) • 105**

Homemade potato dumplings, four cheese sauce

**Pici all'aglione (V)(D) • 95**

Handmade Tuscan spaghetti, organic tomato sauce, garlic, basil

**Pappardelle al ragù di vitello e asparagi (D) • 135**

Homemade pappardelle, slow-cooked veal ragout, asparagus, pecorino cheese

**Mezzemaniche alla Norma (V)(D) • 98**

Mezzemaniche di Gragnano, aubergine, tomatoes, Norma sauce, salty ricotta

**Tagliatelle al tartufo (D) • 195**

Homemade tagliatelle, Umbrian black truffle, parmesan

**Risotto ai porcini (D) • 118**

Add truffle: 40

Acquerello Carnaroli rice, porcini mushrooms, parmesan, parsley

**Risotto asparagi e tartufo (V)(D) • 175**

Acquerello Carnaroli rice, asparagus, black truffle

**Tortelli con zucca e tartufo (N)(SO)(D) • 145**

Homemade pumpkin tortelli, black truffle

**Linguine all'astice (S)(D) • 240**

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

**Casarecce al profumo di mare (S) • 175**

Homemade casarecce with prawns, mussels, calamari, garlic, chili, tomato

**Bottoni al granchio (S)(D) • 155**

Homemade crab dumplings, clams, king crab bisque

**Spaghetti ai gamberi rossi (S) • 215**

Spaghetti di Gragnano, Mazara del Vallo red prawns, fresh Datterino tomatoes

**Maltagliati ai gamberi in zuppa di pesce (S)(N)(D) • 435**

Homemade Maltagliati pasta, Italian prawns, fresh tomato sauce, chilli (for 2-3 persons)

## CARNE, POLLAME, E PESCE

*meats, poultry and fish*

**Pescato del giorno (F) • market price**

Catch of the day

**Salmon, asparagi, fave, zucchine e piselli (F)(D) • 165**

Seared salmon fillet, mixed green vegetables, lemon butter

**Branzino al guazzetto (F) • 180**

Sea bass fillet cooked in a Mediterranean sauce

**Sogliola alla griglia (F)(D) • 535**

Grilled Dover Sole, fresh herbs, lemon butter sauce (for 2 persons)

**Guancia di Wagyu brasata al chianti con purè alle erbe e scalogno (D)(A) • 265**

Chianti braised Wagyu beef cheek, mashed potato with herbs and confit shallots

**Carre di agnello con carciofi e topinambur • 210**

Roasted rack of lamb, grilled artichokes, topinambur

**Tagliata di Wagyu (D) • 315**

Grilled sliced Wagyu striploin, rocket salad, shaved parmesan

**Filetto di Wagyu alla griglia, patata croccante e indivia piccante (D) • 395**

Wagyu tenderloin, carrot purée, potato millefeuille, spicy endive, beef jus

**Peposo dell'Impruneta (A) • 188**

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

**Ossobuco alla maniera del Borro (D) • 245**

Slow cooked milk fed veal shank, mashed potato, veal jus, gremolada

**Polletto alla griglia • 155**

Spicy corn fed baby chicken, mustard, caramelised onions

**Branzino al sale (F) • 445**

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

**Spalla di Agnello al forno (A) • 495**

Slow cooked lamb shoulder, baby potatoes, grilled vegetables (for 2-3 persons, cooking time 30 mins)

**Bistecca alla fiorentina • 725**

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

**Grigliata mista di mare • 1,350**

Whole lobster, scampi, calamari, octopus, sea bass fillet, (for 3 persons)

## PIZZE

*traditional pizzas*

**Bufala (V)(G)(D) • 98**

Buffalo mozzarella, Datterino, basil

**Pizza al tartufo (V)(N)(G)(D) • 215**

Umbrian black truffle, buffalo mozzarella

**Bresaola e rucola (G)(D) • 125**

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

**Porcini, friarielli, gamberi (S)(G)(D) • 125**

Porcini mushrooms, prawns, friarielli, buffalo mozzarella

**Carciofi e salsiccia di vitello (G)(D) • 145**

Italian grilled artichokes, buffalo mozzarella, veal sausage

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## CONTORNI

*side dishes*

***Spinaci all'aglio (V) • 40***

*Sautéed baby spinach, garlic*

***Broccolini (V) • 45***

*Tender stem broccolini, red chilli*

***Patate fritte della casa (V) • 48***

*Hand cut, triple cooked french fries, rosemary salt*

***Patate fritte al tartufo (D) • 58***

*Hand cut, triple cooked french fries,  
grated parmesan, black truffle*

***Asparagi (V) • 48***

*Josper grilled asparagus*

***Funghi misti in padella (D)(V) • 40***

*Sautéed mixed mushrooms, onion, parsley*

***Verdure grigliate (V) • 48***

*Josper grilled mixed vegetables*

***Cavolfiori (V) • 40***

*Roasted cauliflowers, garlic, paprika*

***Carciofi grigliati (V) • 95***

*Grilled Italian artichokes*

*Please note that all of our homemade pastas contain eggs and gluten and many pasta dishes contain dairy. Modifications can be made upon request.*