

CASTELLO DI
MELETO
—→ OSTERIA ←—

BY

*Gluten free upon request

*Some products may be frozen.

*Information about the presence of substances and products that cause allergies or intolerances are available by contacting the staff



Dear guest,

welcome to the Osteria di Castello di Meleto, which stands where the old furnace once stood. Our philosophy is to enhance the land in every aspect, which is why we choose only products that come from the land and are certified Tuscan. The menu follows the seasonality and offers the gifts of our garden in combination with specialties we select from local suppliers. This allows us on the one hand to support small businesses in the area and on the other reduce pollution by choosing zero- or near-km products, which do not require long transports. Thus the recipes, in addition to enhancing Tuscan tradition, are made with the maximum attention to the environment. We are confident that this choice will make your experience even more authentic.

Enjoy!

REFRESHMENT COUNTER

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| Knife-beaten Chianina beef, egg yolk with our marinade, scorzone truffle | € 16 |
| Hidden Panzanella... Tomato stuffed with soaked bread and onion with crispy bread, basil and cucumber essence | € 13 |
| Zucchini flowers Fried ricotta and anchovy stuffed flower, on its double-cooked zucchini | € 13 |
| Osteria chopping board Cinta senese cold cuts, local cheeses, traditional crostini | x1 € 14 x2 € 26 |
| "Bruschette" Red and yellow tomatoes, valdichiana garlic, fiordilatte burrata cheese | € 10 |

OSTERIA

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| Homemade tagliatelle with white duck sauce and seasonal mushrooms | € 14 |
| The carbonara you don't expect Pecorino tortelli, Cinta Senese guancia, organic salted egg zabaglione | € 14 |
| Handmade pici , tomatoes, garlic and pesto of toasted almonds | € 14 |
| Maremma rice with 3 different caci, pepper and "scorzone" truffle | € 16 |
| Veal cheek braised in slow-cooked Chianti Classico on a mashed rosemary potatoes | € 18 |
| Cube rolle of charcoal-grilled selected rump with cream of Cinta Senese lard and lavender oil | € 25 |
| Coppa di cinta senese , vacuum-cooked, with its brown base and stewed onions | € 18 |
| Millefoglie di melanzane alla parmigiana on creamed purple cabbage and colatura di blue cheese from Panzano | € 14 |
| Mixed raw vegetables from the garden | € 7 |
| Potatoes with skins, the old-fashioned way | € 6 |
| Garlic spinach | € 6 |

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| DESSERT | |
| Whole wheat shortbread tart with seasonal fruit jam | € 6 |
| Panna cotta layered with vinsanto jelly and almond crumble | € 7 |
| Chocolate cake with strawberry compote and fresh mint | € 7 |
| Tartlet with custard , dried fruit and honey from our Bees | € 7 |

