

**La Tinaia**  
restaurant

*Menu*



The culinary experience is a journey in search of balance between the essence of tradition and the use of modern and contemporary techniques. Our cuisine is a tribute to the authentic flavors and aromas of the excellence of the Tuscan territory, following the philosophy of the centrality of the raw material, which maintains its simplicity and gives warmth to the soul.

*Pietro Fortunati*  
Executive Chef

## *Tasting menus*

### *Terra mia*

A 4-course emotional journey to explore  
The culinary philosophy of the Chef.

€ 90

### *Vegetal*

The Chef's vegetable selection directly from  
our garden in 3 courses

€ 75

The tasting menus are served for a minimum of 2 people and for all guests at the table.  
Available until 9pm

## *Wine pairing*

Barrique € 30

High Selection € 50

Champagne Journey € 60

### **Cover charge**

homemade bread, focaccia and extravergin olive oil Chianti DOP

€ 5

## *To start*

### **Piume e Penne**

Quail and pigeon terrine, juices, brioche bread, radishes, parsley mayonnaise € 28

1|3|6|7|9|12

### **Al coltello**

Cinta Senese raw ham aged 36 months, pickled vegetables, cheese bread € 28

1|3|7

### **Come una ribollita**

Carrot cream soup, cannellini cream, confit cherry tomatoes, salted onion, black cabbage, candied celery € 24

9

### **Triglia di bosco**

Red mullet, porcini mushrooms, agastache € 28

4|9

### **Bianco, rosso e manzo**

Maremma beef tartare, goat cheese panna cotta, red turnips, marinated cucumber € 26

7

### **Pancia profumata**

Pork belly with lavender, green apple, wild herbs € 26



## *The pasta and the rice*

---

### **Girasoli**

Fresh stuffed pasta, beef stew, green radicchio € 30

1|3|7|8

### **Capra e cavoli**

Risotto, pumpkin butter, goat cheese, black cabbage, burnt lemon € 28

7|9

### **Spire di terra**

Fusillone, chard, chanterelles, soppressata € 28

1|7

### **Tutto pomodoro**

Spaghetti, tomato water, baked datterino tomatoes, dried tomatoes, tarragon cream € 28

1|9

### **Labronico**

Ditali, Cacciucco sauce, sea bream, prawns, cuttlefish, "garlic, oil and chilli" crumbs € 30

1|4|9|12|14

### **Il Piccio**

Pici with "Borgonero" wine, Cinta Senese meat, pecorino fondant and mustard pesto € 30

1|7|9|12

## *The meat, the fish, the vegetables*

### **Come una Caesar**

Guinea fowl, lettuce, pecorino cheese and aglione sauce € 30  
7|9

### **Aia**

Rabbit stuffed with Cinta Senese sausage, its croquette, pak-choi, olive mayonnaise € 34  
1|3|7|9

### **Polpette selvatiche**

boar meatballs, potatoes whipped in oil, Cacciatore sauce € 30  
1|3|7|9|12

### **Trota d'oriente**

Casentino grilled salmon trout, cauliflower cream, daikon, ponzu sauce € 32  
4|6|9

### **Orto in griglia**

Grilled aubergine, tomato puree and sauce, smoked provola cheese, mint € 26  
7|9



## *On the grill*

All meats are served accompanied by fresh vegetables from our garden, jacket potatoes cooked on coals and matching sauces.

Florentine style beefsteak € 8 al hg

Cinta Senese pork Tomahawk € 30

Sliced beef steak € 32

Free-range Tuscan chicken roulade € 28

Venison sirloin on the coals € 38

 gluten free

 vegetarian

 vegan

## To finish

### Pomo-dolce

Buffalo cheesecake, tomato, strawberries, wild herbs, savory pastry, oil emulsion € 14  
6|7

### Cerchi e sfere

Strudel pastry, vanilla and basil mousse, sandblasted pine nuts € 14  
1|6|7|8

### Dolce autunno

Pumpkin namelaka, chestnut and walnut crumble, porcini ice cream, almond sablee € 14  
1|6|7|8

### Cremino alla senese

Vanilla parfait, almond sorbet, Vin Santo sponge, raisin muesli € 12  
1|3|7|8

Selection of cheeses € 16

7

### Seasonal fresh fruit with sorbet € 12

Selection of sorbets and ice-creams € 12

3|7|8



 gluten free

 vegetarian

 vegan

Food allergies information: certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. The designated allergens and products thereof are: (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs. (\*) In the absence of fresh products, frozen raw material is used. Please consult the appropriate documentation that will be provided by our staff upon request. We can not guarantee the total absence of allergens in all of our dishes and beverages. Some products administered can be subjected to rapid temperature reduction to guarantee quality and safety, as described in the HACCP plan pursuant to EC Reg. 852/04.



**Borgo Scopeto**  
Wine & Country Relais  
SIENA - TUSCANY