



Settimo Senso

Starters

Raw purple prawns * 4,7 From Santa Margherita Ligure, soft potato, lemon and parsley	€ 39,00
All the goodness of courgettes 7 	€ 35,00
Deer beat 3,6,8 Prepared on the trolley with its ingredients: gherkins, capers, mustard and toasted hazelnut grains	€ 39,00
Poached egg 3,7 Crispy asparagus and robiola fondue	€ 37,00
Eggplant parmigiana 4,7 	€ 37,00



Vegetarian



Vegan

ALLERGENI/ ALLERGENS

Accanto al nome delle pietanze troverà l'indicazione degli allergeni presenti
Gli stessi sono evidenziati con dei numeri e di seguito sottoindicato la corrispondenza numerica. *On the menu at the end of each dish name you will find a number indicating the allergen ingredients. Please find here below the corresponding legend.*

- 1** Cereals contain gluten (wheat, barley, rye, oats, spelt, kamut, or hybridized strains) and derivate
2 Shellfish and derivate **3** Eggs and derivate **4** Fish and derivate **5** Peanuts and derivate **6** Soy and derivate
7 Milk and derivate (including lactose) **8** Nuts and almond (Amigdaluscommunis), hazelnuts (Corylus avellane), walnuts (juglansregia), cashews (Anacardium occidentals), pecans (Caryaillinoiensis), Brazil nuts (Bertholletiaexcelsa), pistachios (Pistachios vera), Queensland nuts (Macadamia ternifolia and derivate)
9 Celery and derivate **10** Mustard and derivate **11** Sesame seeds and derivate **12** Sulphurs dioxide and sulphites at concentrations over 10 mg/kg identified as SO2 **13** Lupine and lupine-based products **14** Mussels and mollusc-based products

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Course indicated with * are not included in special offer, Half Board and Full Board. 2 Shellfish items are in substitution of 1 course

Una commissione di servizio discrezionale del 10% verrà aggiunta al conto finale

A discretionary 10% Service Charge will be added to the final bill

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Pasta and Risotto

Homemade picci pulled by hand 1,7 Creamed with pecorino di Pienza DOP, Sarawak pepper and herbs	€ 37,00
Pacchero Pasta * 1,7,9 Alla Velona	€ 43,00
Risotto reserve San Massimo 2,7,9 Raw shellfish from the Mediterranean Sea and red Sichuan pepper bisque	€ 42,00
Cannelloni *1,3,7,9 stuffed with meat, fondue with 36 month old parmigiano reggiano, and black summer truffle	€ 45,00
Minestrone 9 Crispy seasonal vegetables and their broth	€ 35,00



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Second courses

Red mullet * 4,7 Seared steak, dill sauce and chickpeas	€ 45,00
Grilled chicken 7,12 Port sauce and its side dishes	€ 37/pp
Veal cheek 6,7,9 With Brunello del Castello di Velona, potato and pepper foam	€ 39,00
Catch of the day cooked in puff pastry * Lemon sauce and seasonal vegetables	€ 18/hg
From the embers of the Castle with their side dishes * Chianina.*	€ 20/hg
Fassona. *	€ 18/hg
Marche region.*	€ 18/hg



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Tasting menu*

Chef Gabriele has created a one-of-a-kind tasting menu that will take you on a sensorial journey through Tuscan flavors and traditions.

The menu consists of 5 typical courses, and is a culinary experience that will allow you to discover the authentic and traditional flavors of Tuscany revisited in a modern and creative

€ 150

Our Sommelier is available to accompany you on your journey with specially designed wine pairings

€ 95

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CASTELLO di VELONA
Resort Thermal Spa & Winery
- MONTALCINO -

From savory to sweet

Velona's variegated artisanal ice creams	€ 28,00
Velona Tiramisù 1,3,5,7,8	€ 28,00
Exotic cheese cake 1,7	€ 28,00
Crepes Suzette 1,3,7,12	€ 28,00

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2 Crostacei e prodotti derivati **3** Uova e prodotti derivati **4** Pesce e prodotti derivati **5** Arachidi e prodotti derivati
6 Soia e prodotti derivati **7** Latte e prodotti derivati (compreso lattosio)
8 Frutta a guscio cioè mandorle, nocciole, noci comuni, noci acagiù, noci pecan, noci del Brasile, pistacchi, noci del Queensland e prodotti derivati
9 Sedano e prodotti derivati **10** Senape e prodotti derivati
11 Semi di sesamo e prodotti derivati **12** Anidride solforosa e solfiti in concentrazione superiori a 10 mg/kg espressi come SO2
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Resort Thermal Spa & Winery
- MONTALCINO -

The ending of the dessert

Albana di Romagna az. Zavalloni	Annata 2020	€ 15,00
Muffato della Sala az. Antinori	Annata 2020	€ 30,00
Passito di Noto az. Planeta	Annata 2022	€ 20,00
Sauternes Az. Chateau Suduiraut	Annata 2016	€ 15,00

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