



SAN FELICE
BORGO



Menu
Primavera / Spring 2022

CHEF JUAN QUINTERO



RELAIS &
CHATEAUX

Menu *Spring 2022*

CHEF JUAN QUINTERO

At the *Osteria del Grigio* the menu follows the seasonality of the ingredients available in our garden and offer you the best that the area can offer every day.

We give you our special welcome with the same simplicity of the products of the earth to welcome you to our table with the warmth of home.

Chef Juan

To Start

Asparagus, aged pecorino, truffle
18

Chickpeas cake, pepper,
tuscan bile cheese, radicchio
18

Pappa al Pomodoro,
stracciatella, basil
18

Artichokes flan, lard,
local mint, tomatoes
20

Beef tartare, parmigiano,
horseradish, wild herbs
22



La Pasta

All our pasta is home made by Pietro
and all the Osteria Team.

Pici with Etruscan sauce (V)
18

Pappardelle with wildboar ragù and mushrooms
24

Ravioloni with sheep ricotta,
wild herbs and brown butter (V)
22

Crespelle with asparagus, shrimps and lemon
26

Maltagliati with butter and truffle
30



From the Grill

Grilled steak is a tradition in Tuscany.
For you, our selection of fine meats and breeds.

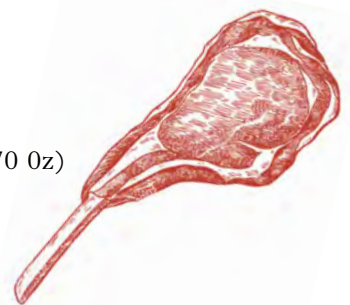
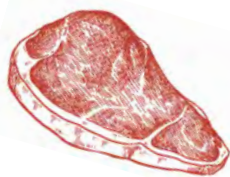
Bistecca alla fiorentina — Cuts of up to 1500g to 2000g (50-70 Oz)

La Reggiana-Parma — 10 euro per 100g

Angus — 12 euro per 100g

Pezzata Rossa — 10 euro per 100g

Tenderloin with red wine, sauce, fennel seeds-carrots puree'



L'ORTO FELICE

Most of the vegetables we use come from our Orto Felice garden, where we grow vegetables, herbs and produce eggs and honey. L'Orto e L'Aia Felice is a social farming project created in 2012 by the Fondazione Allianz UMANA MENTE in collaboration with San Felice, which promotes the value of inclusion, helping to transform the lives of people with disabilities through sustainable agriculture. It is based on passion and team spirit, on welcoming people and job training thanks to concrete intergenerational involvement, making the Orto Felice a precious place for the exchange of knowledge between generations. Chef Juan and his brigade of the Osteria del Grigio are inspired by nature to create the dishes to offer every day, and harvest the vegetables available in the different seasons through the hands of these young people.

Vegetables and Sides

Salad with our garden's products

Roasted potatoes with rosemary and extra virgin olive oil

Grilled Asparagus with oil, orange and pepper

Roasted beetroots with lemon, balm mint and Maldon salt

Artichokes with almonds, garlic and mint

Cannellini beans all'uccelletto



12



Boards

Our chef's Cold cuts:

Juniper shoulder, finocchiona, San Felice's
Wine salame, Capocollo with spices

25

Fresh pecorino with fresh fava beans

20

From the Sea

Scallops, bread cream,
rosemary and olives

28

Catch of the day, oven-roasted
with peas and chards and shallots

30

Grilled octopus with chimichurri

30



BREAD



Our bread is made with Italian whole wheat flours and sour dough. Due to the long fermentation the result is a very light and digestible product.

We are very committed with the use of local and ancient cereals in order to contribute to the preservation of the Tuscan biodiversity and heritage.

Dessert

Strawberries with fiordilatte ice cream



Colombian sustainable Chocolate,
salty caramel and rosemary

Sweet potatoes-hazelnut cake
with thyme and honey ice cream

Tiramisu with Siena's medieval spices

14



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