

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 menu Terra mia

A 4-course emotional journey to explore
the cooking philosophy of Chef Pietro Fortunati.

€ 90

minimum 2 people
available until 9.00pm



Wine pairing

Barrique € 30

High Selection € 50

Champagne Journey € 60

Cover charge, homemade bread, focaccia and extravergin olive oil Chianti DOP
€ 5

To start

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

1|3|6|7|9|12

Cinta Senese raw ham aged 24 months, pickled vegetables, cheese bread € 28

1|3|7

🌿 Peas foam, broad beans, asparagus, spring onions, bread crumbs "garlic, oil and chilli" € 23

1|3|7

🌿 Casentino salmon trout ceviche, watercress, chicken bottarga € 26

3|4|9

🌿 Beef tartare, tuna sauce, dried porcini mushrooms, confit tomatoes € 26

4|6|7|12

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



The pasta and the rice

🌿 "Cacio e pepe" ravioli, broad beans, honey € 28

1|3|7|9

🌿 Risotto with leeks, calamari, buristo € 28

7|9|14

Tagliolini, rabbit, capers, olives, spring onion in vinegar € 30

1|3|6|12

🌿 "Tuscan bread soup style" Tempestine pasta € 26

1|9

Fresh egg pasta sheet, butter and sage, prawns, artichokes € 30

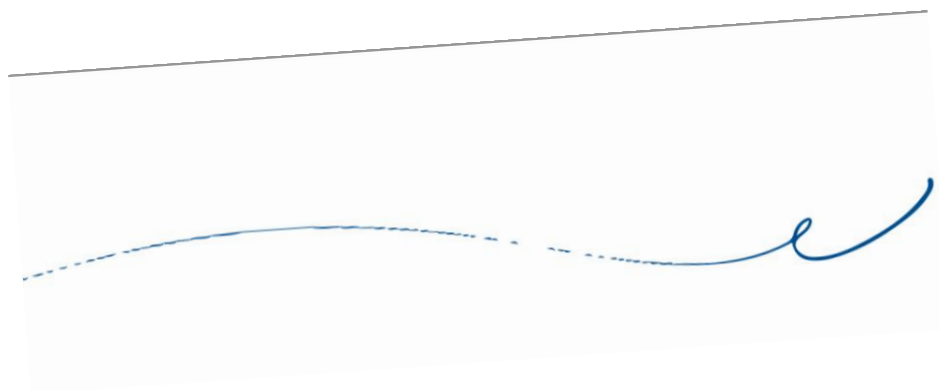
1|2|3|9|12

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

1|7|9|12

The meat, the fish, the vegetables

- 🍷 Guinea fowl, lettuce, pecorino cheese and aglione sauce € 30
7|9
- 🍷 Marinated Tuscan lamb shoulder, grilled spring onion, carrots € 32
9
- Wild boar meatballs, potatoes whipped in oil, Cacciatore sauce € 28
1|3|7|9|12
- 🍷 Cod, chard, chickpeas € 32
4|9
- 🌱 🍷 Baked onion, bean cream, chicory, candied celery, garlic streusel € 28
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

To finish

Caramelized Risolatte, peas, savory shortcrust pastry € 12
3|7

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

  Orange tartlet, "oil, salt and pepper" € 14

Cremino alla Senese, 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

Informazioni sulle allergie alimentari Alcuni piatti e bevande possono contenere uno o più dei 14 allergeni indicati dal Regolamento (UE) N. 1169/2011. Gli allergeni e i loro derivati sono: (1) Cereali contenenti glutine, (2) Crostacei, (3) Uova, (4) Pesce, (5) Arachidi, (6) Soia, (7) Latte, (8) Frutta a guscio, (9) Sedano, (10) Senape, (11) Semi di sesamo, (12) Anidride solforosa e solfiti, (13) Lupini, (14) Molluschi. (*) In mancanza di prodotti freschi viene utilizzata materia prima surgelata. Su richiesta è possibile consultare l'apposita documentazione che verrà fornita dal personale in servizio. Non possiamo garantire la totale assenza di tracce di tali allergeni in tutti i nostri piatti e bevande.



Borgo Scopeto

Wine & Country Relais

SIENA - TUSCANY