

BORGO
SAN  FELICE
RESORT

IL POGGIO ROSSO

Juan Quintero

EXECUTIVE CHEF

I would like to turn the experience at our table into a moment of immense happiness, and let perfumes and tastes speak about us and about the authenticity of this territory.

I believe in the beauty of gesture: picking a vegetable in the garden a few minutes before cooking is a value that we want you to find in our dishes. This land producing excellence is our guide in search of a special balance between elegance and simplicity.

Cooking is an act of love, and that's what I want to transmit with our cuisine, this love that we cultivate every day for good food and for Tuscany.

The Dishes Of My Heart

5 courses

175

My Latinoamerican Tuscany

5 courses

Vegetarian or pescatarian menu

A journey between exotic flavours and local ingredients

180

Intuitions 2023

6 courses

To discover the best of our cuisine

From our garden to the Tuscan sea and Chianti hills

195

Choice of 3 dishes à la carte

145



Prices in €, VAT and service included

The dishes or ingredients indicated in the menu are frozen from manufacturer, or they are subjected to on-site blast chilling at a negative temperature to guarantee their quality and safety, as described in the Haccp Plan procedures pursuant to EC Reg. 852/04.

For specific allergies or intolerances, please contact the staff. Some dishes or drinks can contain one or more of the 14 allergens indicated by EU Regulation 1169/2011.

For any information on ingredients and allergens you can consult the appropriate documentation that will be provided, on request, by the staff on duty.

The Dishes of My Heart

Capraia amberjack ceviche with sorrel leaves

Steamed snapper with tobacco, eel and coconut

Chianti risotto, wildboar and cypress

Rack of lamb with eggplant boronia, almond and cardamom

Dessert of your choice

Intuitions 2023

Purple shrimps from Porto Santo Stefano, golden berries, tomatoes and coffee

Zucchini from our garden, carrots with orange blossom and pistachio

Roasted bell peppers ravioli, clams jus, lemongrass and lemon

The Rings: Pasta with smoked tomatoes and stewed tuscan squids with lime

Roasted veal steak, Diane sauce with snails, shitake and chimichurri

Dessert of your choice

