

IL POGGIO ROSSO

JUAN QUINTERO

Executive Chef

Cooking is an act of love, and it is also the best way to express the joy of being alive!
I would like that the experience at our table become a moment of huge happiness,
and all the perfumes of every dish talk about us and my story.
I bring with me memories and flavors from my homeland South America
to continue this amazing trip that brought me to Tuscany.

Welcome!

INDELIBLE TRACES

5 courses

175

INTUITIONS

8 courses

195

VEGETAL CHIANTI

Vegetarian Menu

5 courses

170

3 courses by your choice à la carte

140

Dessert by your choice

28

Prices are in euro including VAT.

Some fresh products are subjected to rapid temperature reduction to ensure their quality and safety,
as described in the HACCP plan procedures to accordance with Reg. CE 852/04.

For any food allergies or intolerances, we will help you choose a specific menu.



IL POGGIO ROSSO

INDELIBLE TRACES

Cuttlefish, charred passion fruit and bay leaf ^(7, 14)
Snapper, Colombian coffee, coconut sauce ^(2, 4, 14)
Evolution of Chianti Risotto with wildboar, olives and cypress ⁽⁷⁾
Stuffed quail with walnuts, grapefruit and red curry sauce ^(3, 8, 9)
Dessert by your choice ^(1, 3, 7, 8)

INTUITIONS

Zucchini “trombette”, green tomatoes, almonds, pineapple, wasabi ⁽⁸⁾
Red prawns from Porto Ercole, sea urchins, kumkuat, goji berries ^(2, 7, 14)
Tomatoes salad, melon, kaffir lime, Tuscan goat cheese ⁽⁷⁾
Stamed turbot, celery, vanilla, artemisia ^(3, 4, 9)
Gnocchi with corn cooked under ashes, seaweeds and basil soup ^(1, 3, 4, 7)
Roasted lamb, pistacho mole, tarragon, bell peppers ^(8, 9)
Ravioli with roasted onions, tosazu, hazelnut, chicken-cumin broth ^(1, 8)
Dessert by your choice ^(1, 3, 7, 8)

VEGETAL CHIANTI

5 courses plant based with seasonal ingredients
and some from our philanthropic garden project “Orto Felice”
Dessert by your choice ^(1, 3, 7, 8)