

BORGO

SAN  FELICE

RESORT

# OSTERIA IL GRIGIO



RELAIS &  
CHATEAUX

## **To Start**

Codfish with fennel, citrus and Taggiasche olives  
28

“Pappa al Pomodoro”, Tuscan soup with tomato sauce, bread, new olive oil and stracciatella  
25

Fresh salad with avocado, red prawns and figs  
28

Beef tartare, burrata, celery, candied lemon  
28

Bruschetta with chicken liver pate and marinated duck breast  
26

## **Vegetables from our Orto Felice**

Roasted lettuce with blue cheese, walnuts and grape  
23

Mesclun salad, herbs, vegetables (vegan)  
18

Tomatoes, fennel, basil and lavender  
20

Jacket potato with chives and garlic bruschette  
15

## Homemade Pasta

Pici with friggitelli peppers pesto, toasted olives  
26

Ravioli with peppers, potatoes, red prawns and currant  
28

Tagliatelle with butter and fresh truffle  
32

Tubetti pasta with rustic lamb ragù, pecorino cheese and dandelion  
30

Pappardelle with wild boar ragout  
30

Cannelloni with ricotta, spring onion bechamel and zucchini flowers  
26

## **Main courses**

Rossini- style Cinta senese Tuscan pork

46

Catch of the day with slow roasted tomatoes, mussels and lemon balm

42

T-bone steak (1500-1600)

10 euro per 100g (ask our staff for the available weights)

Lamb "porchettato" with carrots, goat cheese and terragon

42

Beef tenderloin, charred spring onions and red wine sauce

45

Oven roasted lamb shank with Chianti herb with seasonal salad (served for 2)

75

## **Pizzas**

Margherita with buffalo mozzarella

25

Mortadella, basil pesto and stracciatella cheese

26

Burrata and Parma Hhm

26

Parmigiana with eggplants and tomatoes

26

Avocado, fresh tomatoes, pepper and basil

26

With beef tartare, mozzarella and seasonal fresh truffle

28

## Sweet End

Peach, almond and lavender ice-cream  
16

Spiced tiramisu  
16

Salted caramel, chocolate and Vinsanto ice-cream  
18

Lemon sorbet with elderflower and whipped cream  
16

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

