



Borgo Scopeto
Relais

“After leasuring back, I do not know a more delicious occupation than eating, of course proper eating. The appetite is for the stomach what love is for the heart.

The empty stomach represents the woodwind or the small flute, in which grumbles the discontent or yelps envy; on the opposite, a full stomach is the triangle of pleasure or the harpsichords of joy.

Eating, loving, singing and digesting are the four acts of that comic opera which is life and which vanishes like the bubbles of a glass of champagne.

Whoever lets it go away without tasting it, is mad”.

G. Rossini



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Starters

Pecorino flan, Ricotta cheese and Porcini Mushroom cream (3,7,*)

Euro 14,00

Carpaccio Beef with Pecorino Cheese, Pear and Jerusalem Artichoke

(7)

Euro 14,00

Tuscan Legumes and Cereal Soup with Shrimps, Squid and Cinta pig
cheek lard (2,4,8,9,14,*)

Euro 16,00

Selection of Typical Tuscan Cold Cuts and Sienese Cinta (7,8)

Euro 16,00

Roasted Octopus with Mayonnaise, Pumpkin and Ginger Purea with
Goat cheese Fondue (4,5, 7, 14,*)

Euro 16,00



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First courses

Pici (typical home-made pasta) with Maremma Region Garlic Sauce ^(1,3)
Euro 14,00

Tagliatelle (egg pasta) with Chianina Beef Ragout ^(1,3,9,12)
Euro 16,00

“Martelli” Spaghetti Butter and Lemon with Shrimps Tartare,
Marjoram and Pistachio ^(1,2,7,8,*)
Euro 18,00

Saffron rice of “Mascherpa”, Porcini Mushrooms and Fondue of
Guttus ^(7,12,*)
Euro 18,00

Ravioli filled with Cheese and Pepper, Tuscan Rabbit and dried
“Taggiasche” olives ^(1,3,7,9,12)
Euro 18,00



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Main courses

Tempura Cod Fish with Chickpea Cream and Caramelized Onion

(1,4,9,*)

Euro 18,00

Loin of the “Cinta” pig cooked at low temperature with jus and
Florentine Escarole (9,12)

Euro 20,00

Beef fillet, Celery Root purée, “Cardoncelli” Mushrooms served with
Borgonero wine blended Jus (7,9,12)

Euro 22,00

Wildboar Meatballs with “Cacciatora” sauce and Borgo Scopeto’s
EVO whipped potatoes (1,3,*)

Euro 20,00

Stuffed (with its heads) squid with Cinta pig Sausage, roasted
Eggplant and sweet Garlic (1,3,12,14,*)

Euro 20,00



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Dessert

Chocolate tart with pear cream ^(1,3,7)
Euro 10,00

Creamy dark chocolate with wild berries mouse, salty crumbles and
cocoa sablé ^(1,3,7,8)
Euro 10,00

Fig and ricotta parfait, biscuits of dried fig and white chocolate sauce
^(1,3,7,8)
Euro 10,00

“Tiramisu” of the Borgo
(Mascarpone cream, Tuscan Cantucci biscuits and Chianti Classico
reduction) ^(1,3,7,8)
Euro 10,00

Seasonal Fresh Fruit with Lemon Sorbet ^(1,8)
Euro 10,00

Mixed Ice-Cream ^(1,7,8)
Euro 8,00

Selection of Pecorino Cheese from the “Chironi” Montalcino
Cheese Factory with Honey and Fruit Mustard ^(7,8,12)
Euro 14,00



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Children Menu

Raw Ham and Buffalo Mozzarella Cheese ⁽⁷⁾

Euro 8,00

Penne Pasta with Pesto Sauce ^(1,7,8)

Euro 10,00

Potato Gnocchi with Tomato Sauce ^(1,3,7)

Euro 10,00

Grilled Chicken with Fried Potatoes ^(8,*)

Euro 13,00

Milanese Cutlet with Fried Potatoes ^(1,3,8,*)

Euro 13,00

Beef Paillard with Tomato Salad

Euro 13,00

Food Allergy Information:

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. The designated allergens and products thereof are: (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs. Please consult the appropriate documentation that will be provided by our staff upon request. We can not guarantee the total absence of allergens in all of our dishes and beverages.

In the absence of fresh products, frozen products will be used. (*)