

inVilla

SPRING MENU

STARTER

Flan

Celeriac flan, mint and sweet potatoes, with young pecorino cream and crunchy celeriac

Tuna tartare

Selected beef tartare, tuna foam, thyme oil, meat base jelly

Breed of pig and Woods

Terrine of breed of pig with cream of nettle, honey mushrooms and boscaiola sauce

Marinated Salmon

Marinated and chilled salmon, oil cream, oregano, parsley and lemon, crispy rice chips with sesame

Egg Egg

Egg cooked at 63°, chicken broth, lemon vinaigrette, truffle flakes and crispy bread chips

Strada di Scacciapensieri 10, Siena

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FIRST COURSE

Spaghetti for connoisseurs

Spaghetti from Gragnano, diced sautéed buristo, rosemary and red wine

Purses In Matriciana

Yellow pasta bags filled with matriciana served with tomato water, guanciale crunchy and bacon powder

Pici with fish and Siena

Our production hand-pulled pici with pecorino cream, fresh pods and fermented pods, with mussels and clams from the Tuscan archipelago

Duck Lasagna

Lasagna of our production with duck ragu and bechamel served on its base and Parmesan foam 36 months

Tagliatelle from the garden

Yellow pasta tagliatelle, celeriac cream Beetroot foam, garlic oil and Jerusalem artichoke chips tarragon powder



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MAIN COURSE

Gluttonous bubble

Veal tail and tongue cooked at low temperature flavored with marjoram and parsley in a pork net ball with gravy and potato cream

Mr. Ossobuco

Veal ossobuco with herbs and tomato stewed 8h served with chard nest

Fancy duck breast

Honey glazed duck breast cooked in cbt on pods cream and vanilla orange oil, seared endive with Whiskey

Millefeuille of vegetables

Millefeuille of seasonal vegetables, with parmesan, vegetarian demi glace sauce

Caramelized lobster

Grilled lobster glazed with paprika and sweet soy, served with Yakiniku sauce, lemon air and grilled zucchini

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DESSERT

Cantucci and Vinsanto

Cantucci of our production and Vinsanto

Chocolate meringue tart

Almond paste tartlet with white chocolate creamy dark chocolate cream and flambe meringue

Semifreddo with lemon and vodka tonic

Lemon parfait from our limonaia, with red fruit coulis and celery served with a shot of vodka and tonic

My sweet pear

Caramelized pear with sweet gorgonzola foam, salted caramel and sable almonds

