

La Tinaia

restaurant

Menu



This menu is made from recycled paper, giving new life to resources and preserving the authentic beauty of our land, today and for those who will come tomorrow.

Our cuisine is a tribute to the authentic flavors and aromas of the Tuscan region's excellent produce. We embrace the philosophy of seasonality, authenticity, and respect for the raw materials that inspire our recipes.

The ingredient itself dictates the dish, which becomes the undisputed protagonist. For us, the culinary experience is a journey in search of balance between the essence of Tuscan tradition and the use of modern and contemporary cooking techniques that allow us to preserve flavors and aromas while adding lightness to every dish.

Vegetables and herbs are grown in our garden, and when they're unavailable, we rely on local producers. Meats are primarily sourced from local farms and are of the highest quality. Bread and pasta are made with a selection of flours sourced from our own farms. The Chianti Classico DOP extra virgin olive oil is made from our own olives, the balsamic dressing from grape must from our cellars, and the honey from our apiary. All this to offer you an experience that tells not only the story of the dish but everything that surrounds it.

PIETRO FORTUNATI
Executive Chef

All prices are in euros and include VAT. If you have any food allergies or intolerances, our staff is available to help you choose from a dedicated menu.

Food allergies 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. (*) In the absence of fresh products, frozen raw material is used. 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.

APPETIZERS

Quail and pigeon terrine, brioche bread, radishes,
parsley mayonnaise

1 | 3 | 6 | 7 | 9

€ 28

36-month-aged Cinta Senese raw ham,
vegetables, and cheese crescia

1 | 3 | 7 | 9

€ 30

"Fettina panata", capers, marinated cucumber, lemon potato

1 | 3 | 9

€ 26

Squid, finocchiona, broad beans, artichokes, celery, green apple

9 | 12 | 14 | *

€ 26

Red mullet, chickpeas, spinach, lovage

4 | 9 | 12

€ 28

Egg, goat's cheese, leeks, asparagus

3 | 7 | 9

€ 24

FIRST COURSES

Pici al "Borgonero", Cinta Senese, pecorino, mustards

1 | 7 | 9 | 12

€ 32

Ricotta and chard ravioli, butter, geranium

1 | 3 | 7 | 9

€ 30

Gnocchi, sage and orange, duck ragù, savory

4 | 9 | 12

€ 32

Risotto, chicory, pine nut butter, honey puff

7 | 8 | 9

€ 28

Pasta and beans, raw scampi, prawns, burnt lemon

1 | 2 | 9

€ 30

Trucioli pasta, egg béchamel, clams, fennel

1 | 3 | 7 | 14

€ 28

MAIN COURSES

Guinea fowl, lettuce, pecorino cheese and garlic

7 | 9

€ 32

Pork belly, lavender, lentils, cow's blue, quince

7 | 9

€ 32

Rabbit roll, snow pea, hazelnut

8 | 9 | 12

€ 34

Amberjack, acquapazza, puntarelle

4 | 9 | 12

€ 36

Carrots, hemp, almond buttermilk

6 | 8

€ 28

GRILL

Florentine t-bone steak, beans and seasonal vegetables

€ 9 al hg

Cinta Senese tomahawk, ash-roasted onion, mashed potatoes

€ 32

Sliced beef, seasonal vegetables, ash-roasted potato

€ 34

Free-range Tuscan chicken leg, peppers in oil, mashed potatoes

€ 30

Grilled venison sirloin with vegetables, garlic, oil, and chili pepper

€ 38

DESSERT

Strudel pastry, vanilla namelaka, sandblasted pine nuts

1 | 6 | 7 | 8

€ 14

Lemon curd, poppy seed crumble, raspberry, meringue, almond sorbet

3 | 6 | 7 | 8

€ 14

Caramelized pastry, cream ice cream, black cherries

1 | 3 | 7

€ 14

Chocolate glazed croqueline, orange cream

1 | 3 | 7

€ 14

Selection of cheeses, fruit brioche bread, mustards

1 | 3 | 7

€ 22

Seasonal fruit with sorbet

€ 12

Selection of artisanal sorbets and ice creams

3 | 6 | 7 | 8

€ 14



Borgo Scopeto
Wine & Country Relais
SIENA - TUSCANY