

Fattoria del Colle

Osteria di Donatella

Menu for groups 2010

Traditional dishes of the Farm

Tomatoes bread soup or White beans soup

Tagliolini with a sauce of tomato
and speck of Valdichiana

Beef stew cooked with wine and pepper Petroio style and
potatoes mille-feuille or baked tomatoes

Ricotta cheese prepared with Vinsanto and raisins

Leone Rosso IGT Toscana Rosso*

Tasting of Brunello di Montalcino DOCG

Water and coffee

€27,00

Traditional Siennese dishes

Purée of chick peas or beans

Rolled beef with mashed chick peas
or

Chicken and potatoes with parsley
Cream pudding

Leone Rosso Igt Toscana*

Water and coffee

€21,00

Light lunch A

A dish with typical Tuscan flavours: Tomatoes bread soup,
bruschetta with tomatoes, crostino with Siennese sauce,
fresh and aged Pecorino cheese, Siennese salted ham,
vegetables in the season
Crostata home made with jam

Sanchimento IGT Toscana Bianco*

or Leone Rosso IGT Toscana Rosso*

Water and coffee

€17.50

Light lunch B

Durum –wheat pasta with a sauce of tomato
and speck of Valdichiana

Roast pork loin with sage pesto

with potatoes cooked in the oven or cream potatoes

Apple cake home made

Leone Rosso IGT Toscana Rosso* or

Chianti Superiore DOCG *

Water and coffee

€22.00

A snack of our land

Flavoured flat bread

Pecorino cheese of the Crete Senesi with Siennese salami

Bruschetta with fresh tomatoes and
extra virgin olive oil

Water

€ 14.00

Snack with Siennese salami

Siennese salami

Fresh, middle aged and aged Pecorino cheeses

Bruschette

Chianti Superiore DOCG *

Water

€20.00

Snack with salami of Cinta Senese pig

Salami of Cinta Senese pig

Fresh, middle aged and aged Pecorino cheeses

Bruschette

Chianti Superiore DOCG *

Water

€25.00

The Fattoria del Colle's soups (buffet)

(Winter/summer)

Trequanda soup or Tomato soup

Purée of beans or Logaioli soup with courgettes

Onions soup or Chick peas soup

Hand made cakes

Leone Rosso Igt Toscana*

Tasting of Brunello di Montalcino DOCG

Water and coffee

€24,00

Children menu

Apetizer with Siennese ham

Durum-wheat pasta from the Orcia Valley with tomato
sauce or with extra virgin olive oil and Parmesan cheese

Breaded chicken chop with potatoes

Home made cake

Water

€15,00

Minimum 10 people, Maximum 50 people

One free every 20 people

** The wine is considered per glass*

Donatella Cinelli Colombini

Fattoria Casato Prime Donne 53024 Montalcino (Siena) Italia tel. (0039) 0577 849.421 fax 849.353

Fattoria del Colle-agriturismo-osteria 53020 Trequanda (Siena) Italia tel. 0577.662.108 fax 0577.662.202

www.cinellicolombini.it e-mail: info@cinellicolombini.it