

Fattoria del Colle

Osteria di Donatella

Tasting menu with a theme 2010

Wine menu

Pecorino cheese mousse with pears cooked with
Cenerentola wine

Maltagliati, hand made pasta short cut
with a white duck sauce

Stew of beef or Stew of wild boar Brunello flavour
Sauté of vegetables in season
Chocolate roll cake

Leone Rosso IGT Toscana Rosso*
or Chianti Superiore DOCG*
Tasting of Brunello di Montalcino DOCG
Water and coffee
€30,00

Tasting menu

3 crostini with the black Siennese sauce from different
ages: from the grammas, to the mom's and nowadays
style

Panzanella, the summer bread soupe with fresh
vegetables or Tomatoes bread soup

Pinci, the typical handmade Siennese pasta served
with Chianina beef sauce

Tagliata of Chianina beef cooked in the Valdichiana
style with fresh salad of our vegetable garden

Beef stew cooked with wine and pepper Petrolio style
Potatoes and onion cooked under the ashes

Cream pudding with Vinsanto and cantucci sauce

Chianti Superiore DOCG*
Cenerentola Doc Orcia*
Brunello di Montalcino DOCG*
Vinsanto
Water and coffee
€40,00

Game menu

Pheasant terrine

Maltagliati with hare sauce
served on a chick peas sauce

Stewed wild boar with vegetables pudding
or

Quails cooked with a grape sauce
with broiled cauliflower

Chestnuts mousse served on a crisp basket

Leone Rosso Igt Toscana*
Cenerentola Doc Orcia*
Brunello di Montalcino Docg*
Water and coffee
€39,00

Chianina's dishes

Chianina beef carpaccio

Tagliatelle with Chianina beef sauce

Chianina beef stew cooked with wine and pepper
Petrolio style with potatoes baked in the oven or
potatoes mille feuille

Tagliata of Chianina beef with roasted onions

Traditional cake of Rapolano

Leone Rosso IGT Toscana Rosso* or
Chianti Superiore DOCG*
Tasting of Brunello di Montalcino DOCG
Water and coffee
€38,00

Special cheeses and wines tasting

**12 cheeses of three different ageing matched with
3 different wines**

Fresh Pecorino cheeses and raw vegetables with dip
on the side and

Leone Rosso IGT Toscana

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Middle aged Pecorino cheeses with honey and pears
and Cenerentola DOC Orcia

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Aged Pecorino cheeses with home made jams
and Brunello di Montalcino DOCG Riserva

Water
€27,00 (min 15 people)

** The wine is considered per glass*

Donatella Cinelli Colombini

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