



PODERE
La Rocca
AGRITURISMO

*"Cooking
is my way of communicating
and expressing myself"*

Federico

Starters

Selection of tuscan cold cuts 18 €
(Five cuts of Tuscan cured meats)

ALLERGENS: 12 

Selection of tuscan cold cuts and cheeses 20€
(Three cuts of cured meats, three samples of Pecorino cheese)

ALLERGENS: 7,10,12 

Octopus carpaccio, mango flavoured vinaigrette,
olives and pumpkin seeds 14€

ALLERGENS: 1,4

Chicken liver patè, pear and passion fruit jam,
caramelized onion and small pan de' Santi brioche 13€

ALLERGENS: 1,3,7,8,12

Salad with peaches, blue cheese dressing
and walnuts 13€

ALLERGENS: 7,8



Eggplant parmigiana 14€
with buffalo mozzarella mousse

ALLERGENS: 1,5,7 

A fondue for two: 21€

Pienza pecorino cheese fondue served with fried
zucchini blossoms, bread crostini and our pears

ALLERGENS: 1,3,5,7 

Pasta

An unusual "Picio all'aglione": 15€
handmade picio pasta, black garlic and vanilla sauce
and aglione ragout powder

ALLERGENS: 1,7



Or the traditional hand-made picio with: 14€

- Aglione; ALLERGENS: 1
- Red chianina ragout; ALLERGENS: 1,9,12
- White duck ragout. ALLERGENS: 1,8,9,12

Refreshing tomato soup with 15€
cuttlefish, onions and cucumber

ALLERGENS: 1,4

Paccheri pasta with prawn and bisque sauce 16€
and confit cherry tomatoes

ALLERGENS: 1,2,7,9,12

Blueberry Pappardelle with wild boar ragout, 16€
coffee and pine nuts

ALLERGENS: 1,3,8,9,12

Risotto with zucchini cream 17€
smoked provola cheese and roasted corn

ALLERGENS: 7,12



Main

Grilled Sirloin with wild pork ham 20€

ALLERGENS: 

Roasted duck leg, cicory and
pear and passion fruit sauce 23€

ALLERGENS: 

Oven roasted sea bream,
sautéed spinach, raisins, pine nuts and lime mayo 25€

ALLERGENS: 3; 4; 7; 10



Braised pork cheek in Vin Santo wine , 18€
on saffron potato purée

ALLERGENS: 1, 5, 7, 9, 12

Florentine style T-bone steak (cost per 100 grams) 7€

ALLERGENS: 

MINIMUM SIZE 1,3kg ca.

Side

Tomato and onion salad 6€
with balsamic dressing, onions and pine nuts

ALLERGENS:  

Cicory with garlic, oil and chilli pepper 5€

ALLERGENS: 5  

Home-made potato chips 6€
with pecorino cheese and black pepper

ALLERGENS: 1,5,7 

Fried zucchini blossoms 6€

ALLERGENS: 1,5 

Desserts

Crispy chocolate bignè with mascarpone mousse
and coffee sauce 7€

ALLERGENS:1,3,7



Cocoa pudding with pralinated hazelnuts,
raspberries and vincotto sauce 8€

ALLERGENS:3,7,8,12



Banana cake with walnuts, passion fruit cremeaux
and mango sauce 6€

ALLERGENS:3,7,8



Coffee tartlet with fresh pineapple 7€

ALLERGENS: 1,3,7,12



Homemade vanilla gelato 5€

ALLERGENS:1,3,7



Home-made sorbet flavoured with: 5€

- Pear and raspberry;
- Mango and citrus.

ALLERGENS:1,3



Cover Charge 2€

Allergeni

1. GLUTEN-CONTAINING CEREALS	8. TREE NUTS
2. CRUSTACEANS	9. CELERY
3. EGGS	10. MUSTARD
4. FISH	11. SESAME
5. PEANUTS	12. SULPHUR DIOXIDE/SULFITES
6. SOY	13. LUPIN
7. MILK	14. MOLLUSCS
 GLUTEN-FREE OPTION	 VEGETARIAN OPTION

- WE CANNOT GUARANTEE THE ABSENCE OF CROSS-CONTAMINATION WITH ALLERGENS DURING PREPARATION
- SOME PRODUCTS MAY BE FROZEN AT SOURCE OR SUBJECTED TO RAPID BLAST CHILLING AND STORED AT LOW TEMPERATURES
- FISH INTENDED FOR RAW CONSUMPTION HAS UNDERGONE RAPID TEMPERATURE REDUCTION (BLAST FREEZING) IN ACCORDANCE WITH EC REGULATION no. 853/2004
- OUR STAFF WILL BE HAPPY TO PROVIDE DETAILED INFORMATION ABOUT THE ORIGIN AND CHARACTERISTICS OF OUR INGREDIENTS
- ALLERGENS REFERENCES ALSO INCLUDE PRODUCTS THEREOF