



PODERE
La Rocca
AGRITURISMO


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

Starters

- Selection of tuscan cold cuts
(Five cuts of Tuscan cured meats) 18 €
ALLERGENS: 12 
- Selection of tuscan cold cuts and cheeses 20 €
(Three cuts of cured meats, three samples of Pecorino cheese)
ALLERGENS: 7,10,12 
- Fried cod ball, chickpea purée and green apple 14 €
ALLERGENS: 1,3,4,5,7,11,12
- Chicken liver patè, pear and passion fruit jam
caramelized onion and small pan de'Santi brioche 13 €
ALLERGENS: 1,3,7,8
- Salad with strawberries, cottage cheese and
toasted almonds 13 €
ALLERGENS: 7,8,12  
- Crispy pastry with egg, black kale cream and salad
and goat cheese 14 €
ALLERGENS: 1,3,5,6,7,10,12 
- A fondue for two: 21 €
Pienza pecorino cheese fondue served with
fried artichoke, bread crostini and our pears
ALLERGENS: 1,3,5,7 

Pasta

An unusual “picio all’aglione”:
hand-made picio pasta, sauce, mousse and aglione powder 15 €

ALLERGENS: 1,7 


Or the traditional hand-made picio with: 14 €

- Elephant Garlic (Aglione); ALLERGENS: 1 

- Red chianina ragout; ALLERGENS: 1,9,12

- White duck ragout. ALLERGENS: 1,8,9,12

Gratinated onion soup with
Parmesan biscuits 15 €

ALLERGENS: 1,3,6,7 



Pasta and potatoës with a hint of lemon,
served with shrimp tartare 16 €

ALLERGENS: 1,2,7

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

ALLERGENS: 1,3,8,9,12

Pumpkin risotto with Taleggio cheese
and peanuts 17 €

ALLERGENS: 5,7,12  

Main

Grilled Sirloin with wild pork ham

ALLERGENS:



20 €

Roasted duck leg, cicory
and pear and passion fruit sauce

ALLERGENS: 10



23 €

Seabass fillet in potato crust and green salad

ALLERGENS: 2,4,7,14



24 €

Braised pork cheek in Vin Santo wine
on saffron potato purée

ALLERGENS: 5,7,9,12

18 €

Fiorentina style T-bone steak

ALLERGENS:




7/hg €

Side

Chickpeas with rosemary

5 €

ALLERGENS: 


Cicory with garlic, oil and chilli pepper

5 €

ALLERGENS: 


Home-made potato chips
with pecorino cheese and black pepper

6 €

ALLERGENS: 1,5,7 


Fried artichokes

6 €



ALLERGENS: 1,5 

Desserts



Crispy chocolate bignè with mascarpone mousse
and coffee sauce 7 €

ALLERGENS: 1,3,7 



Coppa Golosa: Peanut gelato, chocolate crumble,
silky caramel cream and praline peanuts 8 €

ALLERGENS: 3,5,7  


Pumpkin cake, "amaretti" biscuits crumble
and passion fruit flavoured gelato 6 €

ALLERGENS: 3,7,8  

Pear poached in Nobile wine, creamy ruby chocolate mousse
and cocoa crumble 7 €


ALLERGENS: 3,7,8,12  

Vanilla flavoured home-made gelato 5 €

ALLERGENS: 1,3,7 

Home-made sorbet flavoured with: 5 €

- Pear and raspberry
- Mango and citrus

ALLERGENS: 1,3 

Cover charge 2 €

Allergens

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

- 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 ACCOR-

DANCE WITH EC REGULATION No. 853/2004.

OUR STAFF WILL BE HAPPY TO PROVIDE DETAILED INFORMATION ABOUT THE ORIGIN AND CHARACTERISTICS OF OUR INGREDIENTS.



GLUTEN-FREE OPTION



VEGETARIAN OPTION



PODERE
La Rocca
AGRITURISMO

Carta dei Vini - Wine List

BOLLICINE - Bubbles

Metodo Charmat

Bacio Della Luna Blanc de Blancs Extradry Millesimato 2024

Chardonnay, Pinot Bianco

20 €

Tenuta Maiano Spumante Brut BIO

85% Chardonnay, 15% Sauvignon Blanc

23 €

Metodo Classico

Cantine Faralli Spumante Brut

100% Chardonnay

40 €

Badia Crepaldo La Cuvée 1084 Solera

Chardonnay, Pinot Nero

45 €

Badia Crepaldo 1084 Rosè

100% Pinot Nero

46 €

VINI BIANCHI - White Wines

Vigna del Sole Vernaccia di San Gimignano D.O.C.G. 2023 100% Vernaccia di San Gimignano	25 €
Camposegreto Viogner I.G.T. Toscana 2024 100% Viogner	27 €
Vivi Vermentino I.G.T. 2023 100% Vermentino	30 €
Tenuta di Vaira "Notti di Luna" Bolgheri Bianco D.O.C. 2023 50% Vermentino, 25% Sauvignon Blanc, 25% Viognier	40 €

VINI ORANGE - Orange Wines

Arioldi Arrogante IGT Toscana 2024 70% Trebbiano, 25% Malvasia, 5% Sangiovese	40 €
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DALLA VAL DI CHIANA - From Val di Chiana

Podere La Rocca Rosso di Montepulciano D.O.C. 2024	20 €
80% Sangiovese, 20% Canaiolo	
al calice/by the glass	6 €
Podere La Rocca Nobile di Montepulciano D.O.C.G. 2020	29 €
80% Sangiovese, 10% Canaiolo, 10% Mammolo	
al calice/by the glass	8 €
Podere La Rocca Nobile di Montepulciano Riserva D.O.C.G. 2017	32 €
80% Sangiovese, 10% Canaiolo, 10% Mammolo	
al calice/by the glass	9 €
Fontenuova Rosso di Montepulciano D.O.C. 2024	24 €
100% Sangiovese	
Fontenuova Nobile Di Montepulciano D.O.C.G. 2021	32 €
100% Sangiovese	
Le Berne Nobile Di Montepulciano D.O.C.G. 2020	32 €
100% Sangiovese	
Luna Doro Pagliareto Nobile di Montepulciano D.O.C.G. 2019	35 €
100% Sangiovese	
Luna Doro Nobile di Montepulciano Riserva (Quercione) D.O.C.G. 2018	39 €
100% Sangiovese	
Podere Gamberaio "Civettaio" I.G.T. Toscana Rosso	27 €
Sangiovese, Merlot, Fogliatonda	

DAL CHIANTI - From Chianti

Tenute Rossetti "Poggio Civetta" Chianti Classico D.O.C.G.. 2022 90% Sangiovese, 5% Canaiolo, 5% Cabernet Sauvignon	30 €
Guidi Chianti Classico D.O.C.G.. 2022 90% Sangiovese, 10% Merlot	32 €
Belvedere Campoli Chianti Classico D.O.C.G. 2021 100% Sangiovese	35 €
Castello di Bibbione Chianti Classico Riserva D.O.C.G. 2019 Sangiovese, Merlot	40 €
La Historia di Italia Rosso Toscana I.G.T. 2018 100% Merlot	55 €

DA CORTONA - From Cortona

La Cantina tra gli Ulivi Cortona Syrah D.O.C. 2023

100% Syrah

30 €

Tenuta Montecchiesi "Selverello" Syrah D.O.C.G. 2020

100% Syrah

34 €

Cantine Faralli "il Sorbo" I.G.T. Toscana Rosso 2018

50% Sangiovese; 50% Merlot

28 €

DALLA MAREMMA - From MAREMMA

Mentore Morellino di Scansano D.O.C.G. 2022

75% Sangiovese, 25% Cabernet Sauvignon

24 €

Bastianich Ciliegiole Maremma Toscana BIO 2021

100% Ciliegiole

29 €

DA MONTALCINO - From Montalcino

Podernovo "Nectar" Orcia Rosso D.O.C. 2021 100% Sangiovese	28 €
Poggio Lucina Brunello di Montalcino D.O.C.G. 2016 100% Sangiovese	55 €
Fornacina Brunello di Montalcino D.O.C.G. 2019 100% Sangiovese	58 €
Guidi Brunello di Montalcino D.O.C.G. 2018 100% Sangiovese	62 €

DA BOLGHERI - From Bolgheri

I Tirreni Beccaia Bolgheri Rosso D.O.C. 2022 40% Cabernet Sauvignon, 20% Cabernet Franc, 30% Merlot, 10% Petit Verdot	37 €
Tenuta di Vaira "Caccia al Palazzo" Bolgheri Rosso D.O.C. 2023 50% Cabernet Sauvignon, 35% Merlot, 15% Cabernet Franc	40 €
Marchese Antinori "Il Bruciato" Bolgheri Rosso Superiore D.O.C. 2022 Cabernet Sauvignon, Merlot, Syrah	65 €