

SOIANO

agriturismo · cucina toscana

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The Tuscan Table

One set menu each evening, cooked to the day and to the season – this is simply what we are eating tonight. Everything is made here in the farmhouse kitchen and finished with the extra-virgin olive oil from our own groves.

Antipasto · Primo · Secondo · Dolce – with wine, coffee and a Tuscan digestivo

€40 per person

A vegetarian main is offered every evening.

Friday of Week One is a fish night; on Saturday of Week One an optional bistecca alla Fiorentina is offered at a small supplement.

Please tell us of any allergy or dietary need.

WEEK ONE

The menu turns over a fortnight, so a longer stay never repeats a night.

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MONDAY

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ANTIPASTO

Pecorino, pear & honey

Pecorino, pere e miele

Tuscan pecorino with sliced pear and a drizzle of honey

PRIMO

Pappardelle with wild-boar ragù

Pappardelle al ragù di cinghiale

Fresh egg ribbons in a slow wild-boar ragù

SECONDO

Roast pork loin with roast potatoes

Arista al forno con patate arrosto

Slow-roasted pork loin with rosemary and roast potatoes

VEGETARIAN

Seasonal vegetable sformato · Sformato di verdure

DOLCE

Almond biscotti with vin santo

Cantuccini & vin santo

Caffè & ammazzacaffè – vin santo, grappa, limoncello

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TUESDAY

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ANTIPASTO

Tomato bruschetta

Bruschette al pomodoro

Garlic-rubbed bread, ripe tomato, basil and our oil

PRIMO

Pici all'aglione

Pici all'aglione

Hand-rolled pici in sweet garlic-and-tomato sauce

SECONDO

Meatballs in tomato with green beans

Polpette al sugo con fagiolini

Beef-and-pork meatballs in tomato, with green beans in tomato

VEGETARIAN

Aubergine parmigiana · Parmigiana di melanzane

DOLCE

Chestnut-flour cake

Castagnaccio

Caffè & ammazzacaffè – vin santo, grappa, limoncello

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WEDNESDAY

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ANTIPASTO

Salumi, pecorino & fried dough

Affettati, pecorino & coccoli

Local cured meats and pecorino with hot coccoli

PRIMO

Pasta primavera

Pasta primavera

Pasta with spring vegetables, tomato, pine nuts and parmesan

SECONDO

Sausages with white beans

Salsicce e fagioli all'uccelletto

Tuscan sausages with cannellini in tomato and sage

VEGETARIAN

White beans with cavolo nero · Fagioli all'uccelletto con cavolo nero

DOLCE

Jam tart

Crostata di marmellata

Caffè & ammazzacaffè – vin santo, grappa, limoncello

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THURSDAY

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ANTIPASTO

Seasonal frittata · Spinach & ricotta tart

Frittata di stagione · Torta salata di spinaci e ricotta

Frittata squares of the day's vegetables, and a spinach-ricotta tart

PRIMO

Ricotta-and-spinach ravioli

Ravioli ricotta e spinaci

Fresh ravioli of ricotta and spinach in tomato

SECONDO

Roast farmhouse chicken with potatoes

Pollo nostrano arrosto con patate

Free-range chicken roasted with potatoes, rosemary and garlic

VEGETARIAN

Stuffed aubergines · Melanzane ripiene

DOLCE

Panna cotta with seasonal fruit

Panna cotta

Caffè & ammazzacaffè – vin santo, grappa, limoncello

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FRIDAY

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ANTIPASTO

Fried calamari

Calamari fritti

Lightly battered fried squid with lemon

PRIMO

Pappa al pomodoro

Pappa al pomodoro

Thick tomato-and-bread soup, basil and our oil

SECONDO

Catch of the day, baked with potatoes & olives

Pesce del giorno al forno con patate e olive

Whole market fish baked over potatoes and olives

VEGETARIAN

Vegetable tart · Tortino di verdure

DOLCE

Fruit salad with lemon sorbet

Macedonia & sorbetto al limone

Caffè & ammazzacaffè – vin santo, grappa, limoncello

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SATURDAY

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ANTIPASTO

Sausage & stracchino crostini

Crostini salsiccia e stracchino

Warm sausage and melted stracchino on toast

PRIMO

Pici cacio e pepe

Pici cacio e pepe

Hand-rolled pici with pecorino and black pepper

SECONDO

Sliced grilled beef

Tagliata di manzo

Grilled beef sliced over rocket and parmesan

VEGETARIAN

Stuffed peppers · Peperoni ripieni

SUPPLEMENT

Bistecca alla Fiorentina (for two) · Bistecca alla Fiorentina (per due)

Thick-cut Chianina T-bone grilled over wood embers

DOLCE

Torta della nonna

Torta della nonna

Caffè & ammazzacaffè – vin santo, grappa, limoncello

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SUNDAY

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ANTIPASTO

Stracchino & cherry-tomato toasts

Crostoni con stracchino e pomodorini

Warm toasts with creamy stracchino and sweet cherry tomatoes

PRIMO

Maremma ravioli

Ravioli maremmani

Ricotta-and-spinach ravioli, butter and sage

SECONDO

Peposo

Peposo

Beef shin slow-cooked in Chianti and black pepper

VEGETARIAN

Pumpkin parmigiana · Parmigiana di zucca

DOLCE

Ricotta with honey

Ricotta al miele

Caffè & ammazzacaffè – vin santo, grappa, limoncello

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WEEK TWO

The menu turns over a fortnight, so a longer stay never repeats a night.

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MONDAY

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ANTIPASTO

Mixed Tuscan crostini

Crostini misti

Tomato, white-bean and mushroom crostini

PRIMO

Tuscan bread soup

Minestra di pane

Beans, vegetables and bread, served loose

SECONDO

Tuscan meatloaf

Polpettone

Baked seasoned meatloaf, often with egg or spinach

VEGETARIAN

Vegetable & ricotta loaf · Polpettone di verdure e ricotta

DOLCE

Almond biscotti with vin santo

Cantuccini & vin santo

Caffè & ammazzacaffè – vin santo, grappa, limoncello

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TUESDAY

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ANTIPASTO

White-bean bruschetta

Bruschette ai fagioli

Cannellini and rosemary on garlic toast

PRIMO

Pappardelle with beef ragù

Pappardelle al ragù toscano

Egg ribbons in a slow Tuscan beef ragù

SECONDO

Braised beef rolls

Involtini di manzo

Beef rolled with herbs and pancetta, braised in sauce

VEGETARIAN

Aubergine rolls · Involtini di melanzane

DOLCE

Fruit tart

Crostata di frutta

Caffè & ammazzacaffè – vin santo, grappa, limoncello

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WEDNESDAY

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ANTIPASTO

Salumi & pecorino with honey

Affettati & pecorino con miele
Cured-meat board, pecorino and local honey

PRIMO

Farro 'risotto' with mushrooms

Farrotto ai funghi
Toasted farro cooked risotto-style with mushrooms

SECONDO

Wild boar in tomato

Cinghiale in umido al sugo
Boar marinated in red wine, slow-stewed in tomato

VEGETARIAN

Mushroom & potato bake · Tortino di funghi e patate

DOLCE

Chestnut-flour cake

Castagnaccio

Caffè & ammazzacaffè – vin santo, grappa, limoncello

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THURSDAY

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ANTIPASTO

Coccoli with prosciutto & stracchino

Coccoli con prosciutto e stracchino
Hot fried dough with prosciutto and stracchino

PRIMO

Gnocchi with tomato & basil

Gnocchi al pomodoro e basilico
Soft potato gnocchi in tomato and basil

SECONDO

Lamb with potatoes & artichokes

Agnello con patate e carciofi
Lamb braised with potatoes and artichokes

VEGETARIAN

Baked artichokes & potatoes · Carciofi e patate al forno

DOLCE

Panna cotta

Panna cotta

Caffè & ammazzacaffè – vin santo, grappa, limoncello

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FRIDAY

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ANTIPASTO

Mushroom crostini

Crostini ai funghi

Sautéed mushrooms on garlic toast

PRIMO

Potato tortelli, butter & sage

Tortelli mugellani

Mugello potato-filled tortelli, butter and sage

SECONDO

Chicken scottiglia

Scottiglia di pollo

Chicken stewed in tomato and wine, with mixed vegetables in tomato

VEGETARIAN

Mixed stuffed vegetables · Verdure ripiene miste

DOLCE

Lemon cake

Torta al limone

Caffè & ammazzacaffè – vin santo, grappa, limoncello

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SATURDAY

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ANTIPASTO

Board & mixed bruschetta

Tagliere & bruschette miste

Salumi, pecorino and warm bruschette

PRIMO

Tagliatelle with porcini

Tagliatelle ai funghi porcini

Fresh tagliatelle with porcini mushrooms

SECONDO

Grilled pork ribs & sausages

Rosticciana e salsicce alla griglia

Pork ribs and sausages over wood embers

VEGETARIAN

Grilled vegetables with omelette · Verdure grigliate con omelette

DOLCE

Tiramisù

Tiramisù

Caffè & ammazzacaffè – vin santo, grappa, limoncello

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SUNDAY

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ANTIPASTO

Farro salad & crostini

Insalata di farro e crostini

Cool farro with vegetables and herbs; crostini with cured meats and olives

PRIMO

Baked lasagne

Lasagne al forno

Layered egg pasta with ragù and béchamel

SECONDO

Roast guinea fowl with potatoes

Faraona arrosto con patate

Guinea fowl roasted with potatoes and herbs

VEGETARIAN

Artichoke sformato • Sformato di carciofi

DOLCE

House gelato

Gelato della casa

Caffè & ammazzacaffè – vin santo, grappa, limoncello

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