

THE MENU' OF PODERE L'AIONE

*Heart, commitment and territory,
always respecting tradition.
The good products of the farm,
transformed into delicious dishes,
all to be tasted!*

To begin

Convivial dish for two people ...

with loin, Tuscan ham, finocchiona, cured sausage, mixed croutons, fried donzelle, marzolino pecorino, semi-matured pecorino with hay, grotto matured pecorino "il Petroso", pickled vegetables, red onion jam, acacia honey and tomato soup with buffalo stracciatella

€ 22.00 (7, 1, 9, 8, 5)

Wild boar terrine in strong dessert ...

a wild boar sweetened with fine chocolate, pine nuts and raisins

€ 10.00 (8)

Seared beef carpaccio with Morellino ...

cooked in the wine of our land and left to season in salt

€ 12.00

Platter of Tuscan cold cuts and cheeses ...

with loin, Tuscan ham, finocchiona, cured sausage, marzolino pecorino, semi-cured pecorino straw and hay, grotto matured pecorino "il Petroso" with preserves from Aione

€ 15.00 (7)

Egg from the Aione hen, poached ...

on a cream of Tuscan cow's milk cheese and truffle flakes

€ 12.00 (7, 3)

Our land

Pappardelle ...

*with ragù cooked in white from Cinta Senese D.O.P.
flavored with wild fennel*

€ 12.00 (3, 1, 9)

Potato gnocchi...

*handmade and flavored with herbs
with a cream of oven-roasted leeks*

€ 12.00 (3, 5, 1)

Tortelloni Maremma ...

*a very fine pasta filled with sheep's milk ricotta
and chard with traditional beef ragout*

€ 12.00 (3, 7, 1, 9)

Tagliatelle ...

*with chickpeas and crispy bacon
enhanced by the scent of rosemary*

€ 12.00 (3, 1)

The farmer's soup

Aione cooked water ...

*a vegetable soup enriched with eggs from our hens
and flakes of Tuscan pecorino*

€ 10.00 (3, 7, 9, 1)

The flavors of our memory

Pork fillet ...

served with stir-fried asparagus over a shallot sauce

€ 16.00 (7)

Boar stew ...

wild boar enhanced by long cooking with red wine and accompanied with homemade garlic bread croutons

€ 16.00 (1, 9)

Beef sirloin...

cooked on our grill, with rustic potatoes sautéed in butter

€ 18.00 (7)

Stuffed rabbit ...

with honey demi glaze and stuffed with sausage, spinach and walnuts

€ 17.00 (8)

Fiorentina (to order one day in advance)...

pure Chianina steak served on a hot plate

with a side dish of your choice

€ 6.00 / hg

The vegetable garden

Mixed salad, roasted potatoes, sautéed seasonal vegetables

€ 4.00 each

Our sweets

Tiramisu...

*with homemade ladyfingers and
vanilla flavored mascarpone*

€ 6.00 (7, 1, 3)

Cheese Cake by the glass ...

with salted caramel or our rustic jam

€ 5.00 (7, 1, 3, 6)

Dark Chocolate Cake...

with a flake of cream and homemade vanilla ice cream

€ 6.00 (1, 3, 7, 8)

Marie's cake ...

€ 5.00 each

Beverage List

Natural and sparkling water € 3.00

Foreign beers

Löwenbräu beer € 4.00

Schneider Weiss beer € 6.00

Tuscan craft beer "L'olmaia"

"La5" (Golden Ale, 5.5% alc) € 5.00

"La9" (Pale Ale, 6.5% alc) € 5.00

"Tangerine" (Session IPA, 4.5% alc) € 5.00

"Bk" (Stout, 6% alc) € 5.00

"Duck" (Dark Strong Ale, 8% alc) € 5.00

Tuscan drinks - Papini's spume

Tonic Water, Orange, Cedrata, Gaseous, Foam € 4.00

Drinks

Coca Cola € 3.00

Coffee bar



Coffee € 2.00













Cappuccino € 3.00

Barley € 2.00

Ginseng € 2.00

LIST OF ALLERGENS (Reg. 1169/2011)

1		<i>Cereals containing gluten</i> (wheat, rye, barley, spelled oats, kamut or their hybridized strains and derived products)
2		<i>Crustaceans</i> and derived products

3		Eggs and derived products
4		Fish and derived products, except: gelatine or isinglass used as a fining agent in beer and wine
5		Peanuts and derived products
6		Soy and derived products
7		Milk and derived products, including lactose
8		Nuts (almonds, hazelnuts, common walnuts, cashews, pecans, Brazil nuts, pistachios, Queensland nuts and derivatives)
9		Celery and derived products
10		Mustard and derived products
11		Sesame seeds and derived products
12		Sulfur dioxide and sulphites in concentrations above 10 mg / kg or 10 mg / l expressed as SO ₂
13		Lupins and derived products
14		Molluscs and derived products

ALLERGENS ARE INDICATED ON THE MENU WITH THE REFERENCE NUMBER

The internal productions have an artisanal character: it is therefore not possible to guarantee the total absence of traces of allergens in the finished products, even when not provided for in the recipe. The staff is available for further information.