

# Abraham Bloemaert

## The Golden Age, engraving burin, 1603

Engraving portraying the myth of the Golden Age as illustrated in the first book of Ovid's *Metamorphoses*: "The teeming Earth, yet guiltless of the plough, And unprovok'd, did fruitful stores allow: Content with food, which Nature freely bred, On wildings and on strawberries they fed; Cornels and bramble-berries gave the rest, And falling acorns furnish'd out a feast. The flow'rs unsown, in fields and meadows reign'd: And Western winds immortal spring maintain'd. In following years, the bearded corn ensu'd From Earth unask'd, nor was that Earth renew'd. From veins of vallies, milk and nectar broke; And honey sweating through the pores of oak."



“ *Happiness is a fine wine and should  
be savored sip by sip* ”  
Ludwig Andreas Feurbach

# STARTERS

Rabbit loin with rigatina, strawberries salad and wine sauce  
*14,00*

Chianina beef tartare, olives, marinated egg and limoncello scented  
*15,00*

Pinzimonio, cooked vegetables, sprouts and goat cheese  
*13,00*

Warm scallops, marinated cucumber and crunchy panzanella  
*16,00*

Cetica potato cream, basil drops and mullet in tomato croust  
*15,00*

Fillet of grilled red pepper, anchovies and sheep ricotta, burrata cream.  
*14,00*



# FIRST COURSES

Pea and mint cream, salty crumble and goat cheese mousse  
*13,00*

White and green potato dumplings, grilled octopus, asparagus  
*15,00*

Spinach and ricotta gnudi, fried spinach and sponge  
*14,00*

Chick pea flour tortello stuffed with baccalà, tomato cream  
*15,00*

Garden risotto with stewed snails  
*16,00*

Whole wheat flour tagliolini with lamb ragout, spinach and dried ricotta  
*15,00*



# MAIN COURSES

Barbecued Chianina beef T-bone steak, potatoes and baked onion  
*60,00 / Kg*

Suckling pig with vin santo sauce, thyme fennels, mashed apples with cinnamon  
*19,00*

Roasted Laura Peri's farm chicken, pepper and potatoes  
*20,00*

Orange duck breast, garlic spinach  
*20,00*

Grilled umbrine fillet, green beans and caponata  
*22,00*

Baked codfish, tomato jelly, olives, onion and basil  
*22,00*



CHEESE - De' Magi's selection  
*15,00*



## SERVICE

Side dishes and salads  
*6,00*

Panna water  
*3,00*

San Pellegrino water  
*3,00*

Still / Sparkling Surgiva Water  
*3,00*

Cover and service charge included

Prices are expressed in euro



# Menu Osteria del Borro

## STARTERS

**Pinzimonio, cooked vegetables, sprouts and goat cheese**

**Chianina beef tartare, olives, marinated egg and limoncello scented**

## FIRST COURSES

**Pea and mint cream, salty crumble and goat cheese mousse**

**Garden risotto with stewed snails**

## MAIN COURSES

**Suckling pig with vin santo sauce, thyme fennels, mashed apples with cinnamon**

## DESSERT

**Dark chocolate, Brazil, Venezuela, spicy chocolate sorbet**

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55,00

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*water included*

*Tasting menu will be served to all table*



# Menu seafood delicatessen

## STARTERS

Cetica potato cream, basil drops and mullet in  
tomato croust

## FIRST COURSES

White and green potato dumplings, grilled  
octopus, asparagus

Chick pea flour tortello stuffed with baccalà,  
tomato cream

## MAIN COURSES

Grilled umbrine fillet, green beans and  
caponata

## DESSERT

Strawberries sorbet, vin santo peach, berries,  
candied citron

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60,00

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*water included*

*Tasting menu will be served to all table*





# OSTERIA del BORRO

Our cooking is based on local raw materials, chosen among the best regional producers. Each product has a story to tell: From Val di Chiana beef farmers to Laura Peri and her Valdarno chickens, from De Magi cheese to Val di Pesa cold cuts and Tuscan vegetables.

Seasonality and freshness are the strong points of our cooking: products go into menu when nature offers them at the highest quality.

*Information about presence of substances or products that cause allergies or intolerances are available turning to the staff.*

*For proper conservation and freshness safety our products undergo blast chilling (-24°C) for at least 24 hours.*



RELAI &  
CHATEAUX

# OSTERIA del BORRO

“*A* man who drinks only water has a secret  
to hide from his fellow men.”

Charles Baudelaire

## INFORMAZIONI

**Executive Chef:**  
ANDREA CAMPANI

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