

To begin..

The Convent “Fettunta”, Chianti Classico EVO Oil tasting, an unusual aperitif 12 €

Three single variety high quality EVOO and organoleptic card, with toasted bread, olives and a glass of white wine (Allergen: Gluten)

Tuscan mixed bruschetta 8 €

Mix of toasted bread with PDO EVO oil, tomatoes, liver pate’ and melted cheese (Allergen: Gluten, Milk)

The Convent cutting board 14 €

Our cutting board with mixed local salami and cheeses, chutney and crispy vegetables.
(Allergens: Milk, Nuts)

Chianti “Tuna” with mixed salad 13 €

Pork loin “Canned Tuna Style”, green veggies, tomatoes, fennel and legumes salad, red onions and extra virgin olive oil Chianti Classico PDO

Pici pasta “Convent style” with “cinta senese” old breed pork ragu’ or cheese and pepper sauce 14 €

Traditional Siena homemade thick spaghetti with white ragu’ made from pork meat from free range Cinta Senese pigs, or with traditional cheese and pepper sauce. (Allerg: Gluten, Celery, Milk)

Vegetable “ribollita” soup and croutons 10 €

Traditional Tuscan soup with vegetables, black cabbage, beans and bread croutons (Allergens: Gluten, Celery)

Pappa al pomodoro soup with burrata cheese and poppy seeds 12 €

(Allergen: Gluten, Milk)

Fresh egg spaghetti pasta with “Colatura” fish sauce, garlic, parsley and lemon 13 €

Fresh egg pasta sautéed with fish sauce Slow Food presidium, garlic and flavoured with fresh parsley and lemon
(Allergens: Gluten, Eggs, Fish, Milk, Sesame)

“Gnudi”, ricotta and spinach ravioli filling sautéed in butter and saffron sauce, topped with pecorino flakes 13 €

Traditional Florentine dish, ball shaped ravioli filling (Allergens: Gluten, Milk)

To continue...

The Convent cheese selection 15 €
Organic handcrafted cheeses (Podere Pagnano and Le Caprine) with fruit compote and walnuts (Allergen: Milk, Nuts)

Tuscan handcrafted bresaola, radish, green apple and aged parmesan flakes 15 €
Bresaola (dry-cured beef) from Macelleria Rapaccini, radish and green apple, topped with aged parmesan cheese (Allergen: Milk)

Salted cod, tomatoes, caramelized onions and sautéed spinach 20 €
Cod fillet on tomato cream, onions and fresh spinach

Sliced sirloin and oven roasted potatoes or baked Tuscan beans 20 €

Millet and lentil burger with grilled vegetables 14 €

Desserts

Dark chocolate cake with creamy filling and homemade raspberry ice cream 10 €
70% dark chocolate from Equador and raspberry ice cream (Allergens: Milk, Eggs, Nuts)

Burnt vanilla cream flavored with PDO organic bergamot 10 €
(Allergen: Milk, Eggs)

Chianti honey parfait, pollen, pear and ricotta ice cream 10 €
(Allergen: Milk, Eggs, Nuts)

Our homemade tiramisu' with artisan coffee 10 €
(Allergen: Gluten, Eggs, Milk)

"The Serafico": lime and pink pepper sorbet with organic handcrafted Tuscan Gin 10 €

Cantucci and Vinsanto 8 €
(Allergens: Gluten, Nuts)

All our sorbets are prepared with organic, sustainable ingredients, without animal derivatives, with the advice of Chiara Ghiron, from "Gelato Consapevole" project. Ice creams could contain milk and derivatives.



Fresh pasta and sauces are hand made and flash frozen to preserve integrity and hygiene

Service and cover 3 € - Please ask our personnel for complete allergens list

Something to drink..

OUR WINE LIST?

What could be better than being able to choose the best wine for your meal in our wine cellar with the help of our sommelier! Hundreds of labels, constantly evolving, from all over the Chianti area, with a fixed surcharge compared to the direct sale price displayed: 6 euro for Chianti Classico, 9 euro for Riserva and 12 euro for Gran Selezione.

Chianti Classico by the glass (*Allergen: Sulphites*)

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|--------------------------------------------------------------------------------------------------------------------|------|
| - Vintage | 6 € |
| - Riserva | 9 € |
| - Gran Selezione | 12 € |
| - Three Chianti Classico wine tasting | 12 € |
| - New: “Blinded” wine tasting, three unknown wines to guess. A game to discover the wines of the territory. | 12 € |

A glass of prosecco Valdobbiadene DOCG Castellalta	5 €
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Spritz (with Aperol or Campari)	8 €
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Vino bianco o rosé al calice (<i>Allergene: Solfiti</i>)	5 €
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Still or sparkling water, 750 ml	1,5 €
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Tuscan sodas from San Quirico d'Orcia 330 ml (Cola, lemonade, gassosa, orange, chinotto, tonic water)	3 €
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Handcrafted fruit juices “Bio Bacche Toscane” Without added sugar and preservatives, only fruit	5 €
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Artisan beer from “Chianti Brew Fighters” di Radda (330 ml) (<i>Allergene: Glutine</i>)	6 €
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A glass of Chianti Classico Vinsanto (<i>Allergen: Sulphytes</i>)	4 €
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Coffee from artisan roasting “Loscuro” Sinalunga (SI)	1,5 €
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Grappa from Chianti Classico (white or aged)	5-7 €
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Cappuccino (<i>Allergen: Milk</i>)	3 €
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We proudly buy from Tuscan artisan suppliers:

Meats and handcrafted salami from Rapaccini and Pini butchers, Castelnuovo Berardenga (SI), e Fornai, Montaione (PI)

Sheep cheeses: Az. Podere Pagnano, Radicodoli: Az. Corbeddu, Montaperti

Cow cheeses Az. Poggio di Camporbianco, San Gimignano

Goat cheeses: Az. Le Caprine, Colle Val d'Elsa

Coffee from artisan coffee roaster Loscuro, Sinalunga

Radda hand crafted beers, Chianti Brew Fighters

Sodas from Val d'Orcia az. Papini

Hand crafted organic fruit juices from Biobacche Toscane

Colatura di alici di Cetara, Slow Food presidium, Nettuno, Cetara (SA)

Aceto Balsamico Tradizionale di Modena from Acetaia del Cristo, Modena

Organic jams and bruschetta from La Selva, Orbetello (GR)

Pure bergamot PDO essence, Reggio Calabria Pietra Kappa, (RC)

Some products used in our recipes are for sale, ask our staff what was available for purchase or visit the wine shop, together with the wines and extra virgin olive oil of Chianti Classico you can take home a small piece of our menu '.

If you have any allergy or intolerance, please inform our staff.

For your convenience it is possible to scan the QR code to have our menu in consultation on your mobile phone.

