

Menù della FATTORIA LAVACCHIO

Our cuisine is the expression of our philosophy and proposes dishes based on exclusively Tuscan raw ingredients, of the highest quality and with respect for the seasons. All the products served at our tables come from our land or are supplied by local artisans and producers.

In our vineyard, we only use organic substances – no pesticides or chemical fertilizers are added. We help Nature to cooperate with us and we use the natural environment to boost productivity. The vine finds its own resources for longevity by using its deep roots to search for the nutriment it requires for growth. In this way it creates its own memory. Thanks to our support, our vines live longer, produce healthy grapes, with more resistant skin and as a result, more complex and elegant wines.

Organic Lifestyle since 1978

CHIANTI'S BRUSCHETTAS

Puro PétNat IGT Toscana Rosato Frizzante

RICOTTA AND SPINACH TORTELLI

Cedro DOCG Chianti Rufina

BRAISED PORK CHEEK

O

PERETO FARM VEGGIE BURGER 

Fontegalli IGT Toscana Rosso

CRUNCHY MASCARPONE CREAM

Oro del Cedro IGT Toscana Bianco - Vendemmia Tardiva

48€

per person - wines included