

LUNCH

## VERANDA IN PISCINA

AGRI-BAR A BORDO PISCINA

## LUNCH - 12PM /3PM

€

INSALATE

## INSALATA ESTIVA

12

Garden salad, robiola di Pagliana, cucumbers, of Pagliana, peppers, cherry tomatoes, olives, onion, basil and oregano

## MILLEFOGLIE CAPRESE

12

Fresh Tuscan tomatoes and mozzarella cheese from Pagliana

## INSALATA DEL TOSCANACCIO

13

Lettuce, Pagliana pecorino cheese flakes, chicken cooked at low T°, crouton

CARAPCCI

## CARPACCIO DOLCE-SALATO

12

Melon carpaccio & capocollo from Fontani

## CARPACCIO DI BRESAOLA

14

Melon carpaccio & capocollo from Fontani

I PIATTI CALDI

## PASTA DEL MULINO

10

Pennette pasta, fresh Tuscan tomato and basil  
Pennette pasta, sausage, fresh cherry tomatoes, wild fennel

## PARMIGIANA DELL'ANTONELLA

12

Baked eggplant with tomato puree, basil and Palagiaccio mozzarella cheese

## ARISTA DEL CAMPO

15

Sasso Valley pork roast and vegetables from our garden

## DRINKS &amp; SOFT DRINKS

€

## WATER SAN FELICE

2.5

Sorgente Toscana

## FRUIT JUICES FROM MUGELLO

3.5

Apricot, peach, plum, apple, pear, berries

## SODA FROM PAPINI - AMIATA

5

Cola, orangeade, lemonade, blonde froth, citronade, tonic, bitter

## BLUEBERRY JUICE FROM BAGGIOLO

5

Wild blueberry from Acetone

## CRAFT BEER LOREM IPSUM

6

Blond, IPA, red

## VERMOUTH FROM CHIANTI

7

## COFFEE CORNER

€

COFFEE &amp; BARLEY

2

ICED COFFEE

3

TEA &amp; HERBAL TEA

4

HOMEMADE LIQUOR

4

ORGANIC GRAPPA

5

ORGANIC GRAPPA RISERVA

5

## WINE BAR



€

PURO PETNAT BIANCO 2021

5 18

IGT Toscana Frizzante - Trebbiano

PURO PETNAT ROSATO 2021

5 18

IGT Toscana Frizzante - Sangiovese, Syrah

PURO DOCG 2020

5 18

DOCG Chianti - Sangiovese

PURO RISERVA 2016

6 20

DOCG Chianti - Sangiovese

CEDRO CHIANTI RUFINA 2019

5 10

DOCG Chianti Rufina - Sangiovese, Canaiolo, Ciligiolo

CEDRO RISERVA CHIANTI RUFINA 2016

6 16

DOCG Chianti Rufina - Sangiovese, Merlot

FONTEGALLI 2014

8 28

IGT SuperTuscan - Merlot, Syrah

LUDIE 2012

- 62

DOCG Chianti Rufina old vineyards (1963) - Sangiovese

ORO DEL CEDRO 2016

6 -

IGT Toscana Bianco Late harvest

VIN SANTO RISERVA DEL CHIANTI 2011

6 -

DOC Vin Santo

SPUMANTE CARPINETO BRUT

- 18

White grapes

SPUMANTE CARPINETO DOLCE

- 18

Moscato

FATTORIA LAVACCHIO

## WINE BAR



	5	18
PURO PETNAT BIANCO 2021 IGT Toscana Frizzante - Trebbiano	5	18
PURO PETNAT ROSATO 2021 IGT Toscana Frizzante - Sangiovese, Syrah	5	18
PURO DOCG 2020 DOCG Chianti - Sangiovese	5	18
SPUMANTE CARPINETO BRUT O BRUT White grappes - Moscato	-	18

## SNACK - 3:30PM / 7PM

## MILLEFOGLIE CAPRESE

Fresh Tuscan tomatoes and mozzarella cheese  
from Pagliana

12€

## TOAST DI GABRI

A scelta...

## CAPRESE

Tomatoe &amp; mozzarella

## TOSCANO

ham &amp; pecorino cheese

## TRAMEZZINO

Hard-boiled egg, roasted ham, salad

5€

## CARPACCIO DI BRESAOLA

With arugula and pecorino flakes

14€

## PARMIGIANA DELL'ANTONELLA

Baked eggplant with tomato puree, basil and  
Palagiaccio mozzarella cheese

12€

## CAFFETTERIA

€

COFFEE & BARLEY	2
ICED COFFEE	3
TEA & HERBAL TEA	4
HOMEMADE LIQUEURS	4

## EL SIDRO NO MUERE

Sulfite-free PetNat Bianco, organic Tuscan apple cider, Mugello apricot juice,  
diosperum heart, dried from the Mulino

€  
10

## AGRITONIC

Olive, cypress and poppy scented Tuscan gin, Val d'Orcia tonic water, fresh cucumber  
peel, pepper

10

## BEAUTIFUL STRANGER

Fiorentino Duit artisanal gin, Tuscan vodka, lemon dash, Fattoria Chardonnay grape  
juice, Cola papini, black tea infusion

13

## SPRITZ BIODINAMICO

Sulfite-freePetNat Rosé, Tuscan aperitif, Val d'Orcia tonic water, orange dash,  
lavender extract

10

## SPRITZ BIANCO

Sulfite-free PetNat Bianco, Vallebona elderflower juice, mint leaves from our garden,  
Val d'Orcia tonic

10

## POOL MULE

Made-in-Florence salted vodka, Tuscan ginger beer, dried nostrane lemon, crushed  
ginger, garden mint leaves

12

## PLUM NAT 2.0

Sulfite-free PetNat Rosé, Mugello plum juice, cherry ratafia and Tuscan vin cotto,  
bergamot essence

12

## GIN FIZZ CASABELLA

Tuscan gin with Laurel, nipitella and rosemary scents, lemon extract, Rufina ivy honey  
spoon, Fattoria's basil leaves

12

## NEGRONI DELL'ORTO

Elderflower and licorice-scented gin, Chianti red vermouth, Nannoni's Tuscan bitters,  
orange juice, white rose petals from the estate

12

## VODKA &amp; UV

Mugello vodka, Fattoria's Sangiovese grape juice, Abetone currant juice, black cherry  
ratafia made in Florence

12

## SANGIO SANGRIA

Sulfite-free red wine (PURO), honey cider with infused pomace, Abetone strawberry  
juice, knife-cut seasonal fruit, lemon zest

10

## COCKTAILS

## OUR CONCEPT



Our « AgriBar » is all about freshness, taste and... the Tuscany vibe in  
your agricultural cocktails!

Our commitment to the environment motivates us to be respectful, creative  
and offer you original and natural drinks.

Our barman is inspired by the estate and by the Tuscan area to select his  
ingredients with great care in order to respect our guiding principle: use  
mainly local and seasonal ingredients.

## OUR MISSION



To ensure that our cocktails are made to the highest standards, we have  
collaborated with Marco Dalboni an author, trainer and professional barman  
according to the classical Italian school. Dalboni is an expert in juices  
and extracts, he bases his training on scientific principles. For years he  
has chosen Health; this is why, he chooses quality, authenticity and  
vitality in his preparations, selecting ingredients from organic and  
biodynamic crops.

Our unique and revisited creations will delight your taste buds and  
immerse you in the spirit of Fattoria Lavacchio's organic lifestyle.