

Fattoria Lavacchio

La Bio-winery sulle colline del Chianti Rufina

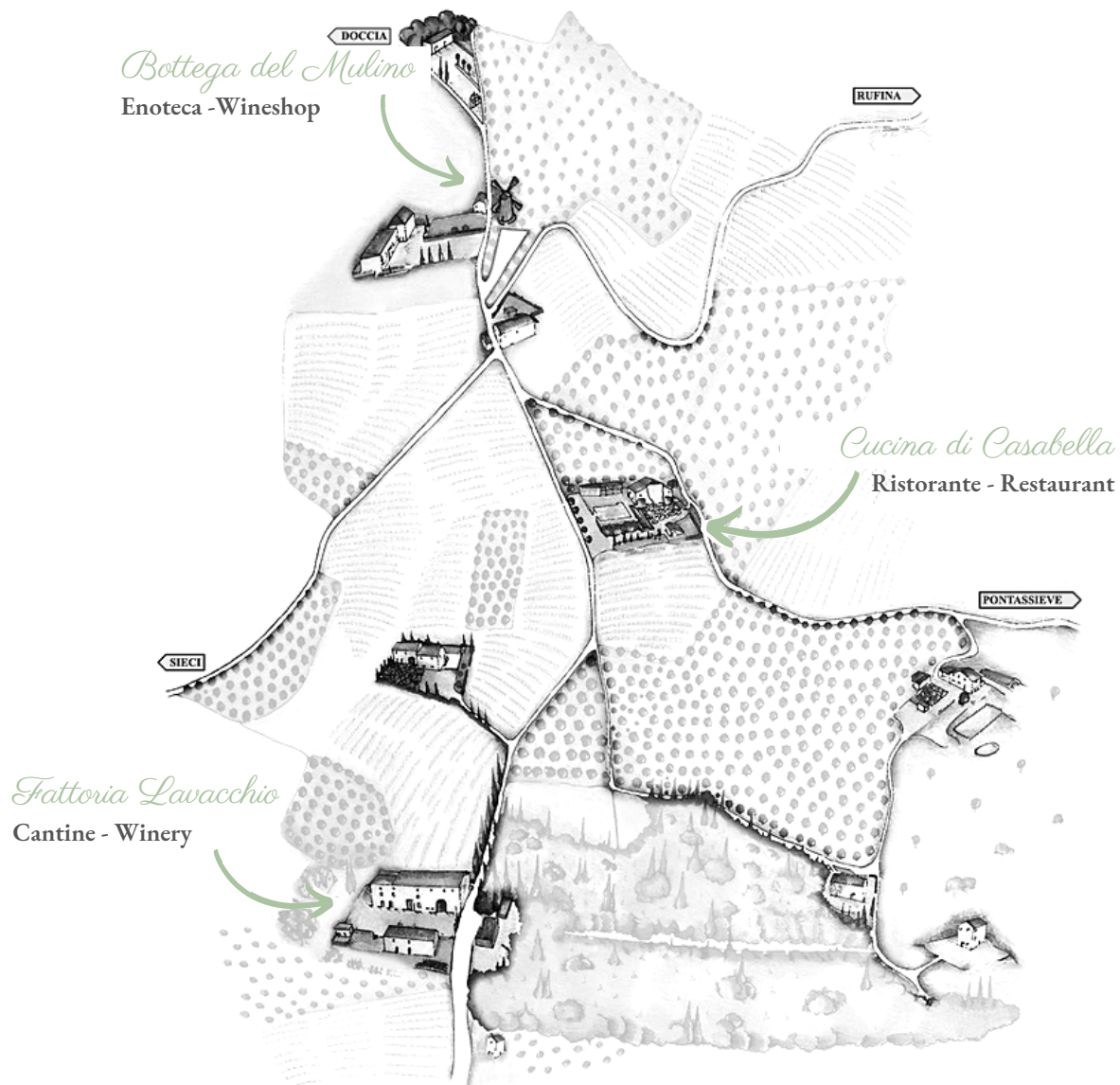


Il nostro vino nasce da una lunga esperienza, proviene dalle nostre vigne coltivate biologicamente ed è prodotto nel rispetto delle antiche tradizioni con l'ausilio di tecniche moderne per ridurre i solfiti e addirittura escluderli in certi vini; La nostra cucina è l'espressione della nostra Azienda Agricola Biologica "Fattoria Lavacchio" e propone piatti basati su materie prime esclusivamente toscane, di altissima qualità e nel rispetto delle stagioni.

Quasi tutti gli ingredienti, vengono prodotti in casa e quello che non viene prodotto da noi, proviene da aziende agricole locali per offrirvi i sapori di una cucina autentica e genuina. Tutti i piatti sono cucinati e conditi con il nostro olio Extra Vergine di Oliva, rigorosamente spremuto a freddo e si abbinano perfettamente con i nostri vini.

Our wine is the result of a long experience, it comes from our organically grown vineyards and is produced respecting the ancient traditions with the help of modern techniques to reduce sulfites and even exclude them in certain wines. Our cuisine is the expression of our Organic Farm "Fattoria Lavacchio" and offers dishes based on exclusively Tuscan raw materials, of the highest quality and in accordance with the seasons.

Almost all the ingredients are home-produced and what is not produced by us, comes from local farms to offer you the flavors of an authentic and genuine cuisine. All dishes are cooked and seasoned with our Extra Virgin Olive Oil, rigorously cold pressed and perfectly matched with our wines.



Menù

La cucina agricola e stagionale della Fattoria Lavacchio



To start

Watermelon crostini with Pagliana goat cheese and fresh basil	12
Tuscan cured ham, Pagliana's ginetta cheese and fried pizza dough bites from Val d'Orcia	13
Tuscan style tuna bruschetta with sweet and sour red onions from Casentino	14
Liver terrine bruschetta with pear gelée from Vicchio	14

Our home-made fresh pasta

Gazpacho from the garden with small Pagliana flower with Mulino schiacciata croutons	12
Mulino Val d'Orcia ancient grains pasta with celery pesto with lemon zest and stracciatella	14
Ancient grain picci pasta from Mulino Val d'Orcia al ragout	14
Tortelli with ricotta cheese from Pagliana and wild nettles with butter and sage	14

Our meats from local breeds

Spicy Tuscan cockerel with Lorem Ipsum IPA beer and roasted potatoes from Casentino	16
Chianti glazed quail with early potatoes	18
Beef tartare from Valle del Sasso with Tuscan runner beans	20
Carpaccio of Sasso Valley beef with fresh seasonal fruit and Pagliana yogurt	22
Florentine T-bone steak from Valle del Sasso with beans from Pereto's Estate	60/kg

*OUR MEATS COME FROM LOCAL FARMS OR FROM OUR RESERVE AND ARE SERVED WITH VEGETABLES FROM OUR GARDEN.

Our selection of fresh fish

Tortello alla livornese stuffed with codfish	16
Pink shrimp tartare with bisque mayonnaise	22

Cover charge 2€

**IN CASE OF ALLERGIES, INTOLERANCES & SPECIAL REQUIREMENTS PLEASE NOTIFY THE STAFF IN ADVANCE

Prices of dishes may vary according to market supply

Menù dolci

La cucina agricola e stagionale della Fattoria Lavacchio



To end on a sweet note

6€

Mascarpone cream from Palagiaccio

Crumble with buckwheat flour, La Molina dark chocolate and salted caramel

Caprese cake with whipped cream

Cantuccio with dried fruit paired with our Oro del Cedro dessert wine

Melon carpaccio with brown sugar caramel and strawberry coulis

IN CASE OF ALLERGIES, PLEASE NOTIFY THE STAFF IN ADVANCE

Our organic wines



0.75l 1.5l

SPARKLING WINES

PURO PetNat 2021 IGT Toscana Bianco Frizzante - Trebbiano



Elegant nose with notes of peach and white grapefruit. Nice freshness and minerality, with fresh and pleasant finish.

5 - 18 **

PURO PetNat 2021 IGT Toscana Rosato Frizzante - Sangiovese, Syrah



On the nose, citrusy with red berry notes and spice. Nice acidity and liveliness with aromas of strawberries and raspberries.

5 - 18 **

STILL WINES

PURO 2020 DOCG Chianti - Sangiovese



On the nose, youthful notes of blackberry, strawberry and violet. On the palate, fresh, juicy and crisp with an explosion of fruit. Good persistence.

5 - 18 **

PURO 2016 Pink Edition DOCG Chianti - Sangiovese



On the nose, young notes of blackberry and raspberry. On the palate, soft, sweet hint of almond marzipan. Good mineral finish.

20 **

PURO Riserva 2016 DOCG Chianti - Sangiovese



On the nose, notes of blackberries and currants. On the palate, soft tannins emphasize ripe fruit. Dry finish and nice persistence.

6 - 24 **

PACHAR 2018 IGT Toscano Bianco - Chardonnay, Viognier, Sauvignon Blanc

On the nose, floral notes of lime, vanilla, hazelnut and flint. On the palate, silky, warm and savory, supported by a nice minerality. Final pleasant and persistent.

46

CEDRO 2017 DOCG Chianti Rufina - Sangiovese, Canaiolo, Ciligiolo

Notes of underbrush and berries, accompanied by notes of dried rose and crushed violet. On the palate, fresh and well balanced. Nice acidity that characterizes the Rufina area.

36

CEDRO 2019 DOCG Chianti Rufina - Sangiovese, Canaiolo, Ciligiolo

Note di sottobosco e frutti di bosco, accompagnati da note di rosa secca e violetta schiacciata. Al palato, fresco e ben bilanciato. Bella acidità che caratterizza la zona della Rufina.

5 - 16 **

CEDRO Riserva 2016 Chianti Rufina DOCG - Sangiovese, Merlot

Notes of underbrush and berries, accompanied by notes of dried rose and crushed violet. On the palate, fresh and well balanced. Nice acidity that characterizes the Rufina area.

6 - 22 - 48

FONTEGALLI 2012 IGT Super Tuscan - Merlot, Syrah

The nose is broad and intense with notes of blackberry and blueberry. On the palate, it is rich and complex with fantastic length and persistence.

60

FONTEGALLI 2014 IGT Super Tuscan - Merlot, Syrah

The nose is broad and intense with notes of blackberry and blueberry. On the palate, it is rich and complex with fantastic length and persistence.

8 - 28 **

LUDIÉ 2009 DOCG Chianti Rufina Vecchie Vigne (1963) - Sangiovese

On the nose, ripe black cherry syrup, chocolate, spice and chewing tobacco. On the palate, tannins are well blended, dense and fleshy. Elegant finish with good persistence.

72

LUDIÉ 2012 DOCG Chianti Rufina Vecchie Vigne (1963) - Sangiovese

On the nose, ripe black cherry syrup, chocolate, spice and chewing tobacco. On the palate, tannins are well blended, dense and fleshy. Elegant finish with good persistence.

62

No added sulfites

Technical sheets



Aperitivi - Aperitif

SPRITZ DEL MULINO PetNat rosé wine, Tuscan bitter & tonic	€ 6
SPRITZ CASABELLA PetNat rosé wine, strawberry juice and orange zest	€ 6
VERMUT TOSCANO	€ 6

Bibite - Cold drinks

ACQUA TOSCANA <i>Tuscan bottled water</i>	€ 2,5
SUCCO DI FRUTTA BIOLOGICO <i>Organic fruit juice</i>	€ 3,5
BIBITA TOSCANA <i>Tuscan soda</i>	€ 5
SUCCO DI MIRTILLO BIOLOGICO <i>Organic blueberry juice</i>	€ 5
BIRRA ARTIGIANALE 33cl e 75cl <i>Craft beer 33cl and 75cl</i>	€ 6 - 10

Caffetteria - Café

CAFFE E ORZO <i>Espresso & barley coffee</i>	€ 2
CAPPUCCINO	€ 3
TE E TISANE <i>Teas and herbal teas</i>	€ 3
LIQUORI FATTI IN CASA <i>Home made liquors</i>	€ 4
GRAPPA CHIANTI RUFINA <i>Organic white grappa from La Fattoria Lavacchio</i>	€ 4
GRAPPA CHIANTI RUFINA RISERVA <i>Organic barrel-aged grappa from La Fattoria Lavacchio</i>	€ 5
ORO DEL CEDRO 2016 IGT Toscana Bianco Vendemmia tardiva * <i>Dessert wine from Fattoria Lavacchio</i>	€ 6
VIN SANTO Riserva del Chianti 2011 DOC Vin Santo * <i>Dessert wine from Fattoria Lavacchio</i>	€ 6

* PREZZO BOTTIGLIA SU RICHIESTA
Bottle price on request

