

LUNCH

VERANDA IN PISCINA

AGRI-BAR A BORDO PISCINA

LUNCH - 12PM /3PM

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INSALATE

INSALATA DELLA CONTADINA

12

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

MILLEFOGLIE CAPRESE

12

Fresh Tuscan tomatoes and mozzarella cheese from Pagliana

LA NOSTRA CESAR SALAD

13

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

POOL SANDWICH

10

Served with mixed greens of the day

CARPACCI

CARPACCIO DOLCE-SALATO

12

Melon carpaccio & capocollo from Fontani

CARPACCIO DI BRESAOLA

14

Melon carpaccio & capocollo from Fontani

PASTA AL POMODORO

10

Pennette pasta, fresh Tuscan tomato and basil

PASTA DEL MULINO

10

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

I PIATTI CALDI

DRINKS & 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 & BARLEY

2

ICED COFFEE

3

TEA & HERBAL TEA

4

HOMEMADE LIQUOR

4

ORGANIC GRAPPA

5

ORGANIC GRAPPA RISERVA

5

ORGANIC ICE CREAM

3.5

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 24

DOCG Chianti - Sangiovese

CEDRO CHIANTI RUFINA 2019

5 16

DOCG Chianti Rufina - Sangiovese, Canaiolo, Ciligiolo

CEDRO RISERVA CHIANTI RUFINA 2016

6 22

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		
PURO PETNAT ROSATO 2021 IGT Toscana Frizzante - Sangiovese, Syrah		
PURO DOCG 2020 DOCG Chianti - Sangiovese		
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 & mozzarella

TOSCANO

ham & 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
ORGANIC ICE CREAM	3.5

MOJITO RURALE

Mugello vodka, tonic from Papini, crushed lemongrass and mint, brown sugar, fresh
lemon, spoon of our grappa 'AUREA'

€
11

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-free PetNat 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

IL TOSCANO WHISKEY COLA

Whisky, cola from Papini, orange slice, all smoked with leaves from our olive groves

13

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 & 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.