

VERANDA IN PISCINA

AGRI-BAR A BORDO PISCINA

FROM MAY TO SEPTEMBER, CASABELLA'S VERANDA IN PISCINA IS OPEN DAILY FROM 11 AM TO 7 PM. FOR LUNCH, WE OFFER LOCAL AND ORGANIC DISHES, AS WELL AS FRESH SALADS WITH VEGETABLES FROM OUR OWN GARDEN. FOR THE REST OF THE DAY, WE SERVE SNACKS, DRINKS AND COCKTAILS.

RESERVATIONS: +39 055 839 6168

OPENING TIMES AND DAYS MAY VARY ACCORDING TO SEASON AND ORGANIZATIONAL NEEDS.



DISCOVER THE MENU DOWN BELOW

LUNCH

VERANDA IN PISCINA

AGRI-BAR A BORDO PISCINA

LUNCH - 12PM / 2.30PM €

SALADS

INSALATA DELLA CONTADINA 14

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

MILLEFOGLIE CAPRESE 13

Fresh Tuscan tomatoes and mozzarella cheese from Pagliana

LA NOSTRA CESAR SALAD 15

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

CARPACCIO

CARPACCIO DOLCE-SALATO 14

Melon carpaccio & capocollo from Fontani

CARPACCIO DI BRESAOLA 15

Carpaccio bresaola with arugula and pecorino cheese shavings

WARM MEALS

PASTA AL POMODORO 10

Pennette pasta, fresh Tuscan tomato and basil

PASTA DEL MULINO 12

Pennette pasta, sausage, fresh cherry tomatoes, wild fennel

PARMIGIANA DELL'ANTONELLA 13

Baked eggplant with tomato puree, basil and Palagiaccio mozzarella cheese



ASK FOR THE DISH OF THE DAY!

DRINKS & SOFT DRINKS €

WATER SAN FELICE 2.5

From Tuscany

FRUIT JUICES FROM MUGELLO 3.5

Flavors according to season

SODA FROM PAPINI - AMIATA 5

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

CRAFT BEER 6 - 8

FARM-MADE VERMOUTH - BOUQUET 6

COFFEE CORNER

	€
COFFEE, DECAF & BARLEY	2
ICED COFFEE	5
TEA & HERBAL TEA	4
HOMEMADE LIQUOR	4
ORGANIC GRAPPA - BIANCA	5
ORGANIC GRAPPA RISERVA-AUREA	5

ARTISAN ICE CREAM 3.5

WINE BAR



PURO PETNAT BIANCO 2022 Sparkling - Trebbiano	6€	22€
PURO PETNAT ROSATO 2022 Sparkling - Sangiovese, Syrah	6€	22€
PURO DOCG 2021 DOCG Chianti - Sangiovese	5€	20€
CEDRO CHIANTI RUFINA 2020 DOCG Chianti Rufina Sangiovese, Canaiolo, Ciligiolo	6€	22€
GALLERY WHITE Chardonnay, Trebbiano, Gewurtztraminer	6€	22€
ORO DEL CEDRO 2009 IGT Toscana Bianco Late Harvest	6€	-
SANTO Passito Bianco Toscana IGT	6€	-
SPUMANTI BRUT E DOLCE White grapes - Moscato	-	18€

COVER CHARGE 2€

FATTORIA LAVACCHIO

WINE BAR

PURO PETNAT BIANCO 2022 Sparkling - Trebbiano	6€	22€
PURO PETNAT ROSATO 2022 Sparkling - Sangiovese, Syrah	6€	22€
PURO DOCG 2021 DOCG Chianti - Sangiovese	5€	20€
CEDRO CHIANTI RUFINA 2020 DOCG Chianti Rufina Sangiovese, Canaiolo, Ciligiolo	6€	22€
GALLERY WHITE Chardonnay, Trebbiano, Gewurtztraminer	6€	22€
ORO DEL CEDRO 2009 IGT Toscana Bianco Late Harvest	6€	-
SANTO Passito Bianco Toscana IGT	6€	-
SPUMANTI BRUT E DOLCE White grapes - Moscato	-	18€

MOJITO RURALE

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

AGRITONIC

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

SPRITZ BIODINAMICO

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

SPRITZ BIANCO

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

NEGRONI DELL'ORTO

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

VODKA & UV

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

SPRITS LIMONCELLO

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



ASK FOR THE COCKTAIL OF THE DAY!

SNACK- 3:30PM / 6:30PM

MILLEFOGLIE CAPRESE

Fresh Tuscan tomatoes and mozzarella cheese from Pagliana

13€

CARPACCIO DI BRESAOLA

With arugula and pecorino flakes

15€

PARMIGIANA DELL'ANTONELLA

Baked eggplant with tomato puree, basil and Palagiaccio mozzarella cheese

13€

CAFFETTERIA

€

COFFEE, DECAF & BARLEY	2
ICED COFFEE	5
TEA & HERBAL TEA	4
HOMEMADE LIQUEURS	4
ARTISAN ICE CREAM	4.5

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.