

7 STEPS
TO GET TO KNOW US



A 7-COURSE MENU THAT TAKES YOU, STEP BY STEP,
ON A JOURNEY TO DISCOVER OUR CUISINE AND THE PASSION THAT INSPIRES IT.

WELCOME FROM THE KITCHEN

MARINATED MACKEREL, STRAWBERRIES, SHEEP'S MILK YOGURT, AND
BASIL

(4, 7, 12)

CHICKEN LIVER PARFAIT, PEANUT BUTTER, PAN BRIOCHE, RASPBERRIES

(1, 3, 4, 5, 7, 9)

CAPPELLETTI FILLED WITH TUSCAN "PAPPA AL POMODORO", BASIL
SAUCE, AND TAMARILLO

(1, 3, 7, 9)

RISOTTO WITH TUSCAN GIN, PINK SHRIMP, AND LEMONGRASS

(2, 4, 7, 9, 12)

GUINEA FOWL BREAST WITH VIN SANTO, PICKLED VINE LEAVES, AND
TRUFFLE

(7, 9, 12)

PEACH, LEMON CURD, AND SABLÉ BISCUIT

(1, 3, 7)

PETITS FOURS

(1, 3, 5, 7, 8, 11)

€75 a persona

THE MENU IS FOR THE ENTIRE TABLE



FORESTERIA
VILLA CERNA



PENTAGRAM OF FLAVOURS



WELCOME FROM THE KITCHEN

62°C ORGANIC EGG, PEAS, BURNT LEMON, AND MINT

(1,3,9)

ROAST CHICKEN-FILLED RAVIOLI, POTATO ESPUMA, AND BEER JUS

(1,3,7,9,11)

SUCKLING PIG PORCHETTA WITH VANILLA-SCENTED PEPPERS

(9,12)

COCOA BROWNIE
WITH WHITE CHOCOLATE NAMELAKA
AND SALTED CARAMEL ICE CREAM

(1, 3, 7)

PETITS FOURS

(1, 3, 5, 7, 8, 11)

€55 a persona

THE MENU IS FOR THE ENTIRE TABLE



FORESTERIA
VILLA CERNA



...To Start...



CHICKEN LIVER PARFAIT, PEANUT BUTTER, PAN BRIOCHE, RASPBERRIES

€16

(1,3,4,5,7,9)

62°C ORGANIC EGG, PEAS, BURNT LEMON, AND MINT

A slow-cooked organic egg with a silky texture, paired with sweet peas, the smoky notes of burnt lemon, and the freshness of mint for a delicate and balanced start.

€16

(1,3,9)

MARINATED MACKEREL, STRAWBERRIES, SHEEP'S MILK YOGURT, AND BASIL

A fresh and balanced starter where the rich flavor of marinated mackerel meets the sweetness of strawberries, enhanced by the creamy texture of sheep's milk yogurt and the aromatic notes of fresh basil.

€18

(4,6,7)

SELECTION OF ITALIAN CHEESES

€24

(7,9,10,12)

BEEF TARTARE WITH ITS TRADITIONAL ACCOMPANIMENTS

Finely hand-cut premium beef tartare served with a selection of classic condiments and garnishes, allowing guests to enjoy a harmonious balance of flavors while highlighting the quality and freshness of the meat.

€18

(3,4,10)

SELECTION OF CURED MEATS FROM MACELLERIA TOZZETTI AND PIENZA PECORINO CHEESES

€27

(7,9,10)



FORESTERIA
VILLA CERNA
Ristorante in vigna

FIRST COURSES



CAPPELLETTI FILLED WITH TUSCAN "PAPPA AL POMODORO", BASIL SAUCE, AND TAMARILLO



Traditional handmade cappelletti stuffed with pappa al pomodoro, Tuscany's iconic tomato and bread preparation. Served with a fragrant basil sauce and complemented by the exotic, slightly tangy notes of tamarillo.

€20

(1,3,7,9)

MANCINI LINGUINE, FENNEL, FIG LEAF, AND SEA URCHIN

Artisanal Mancini linguine served with delicate sea urchin, whose rich and briny flavor is complemented by the freshness of fennel and the subtle aromatic notes of fig leaf. A refined dish that evokes the essence of the Mediterranean coast.

€24

(1,4,7,9,14)

ROAST CHICKEN-FILLED RAVIOLI, POTATO ESPUMA, AND BEER JUS

Handmade ravioli filled with slow-roasted chicken, served with a light potato espuma and finished with a rich beer-infused jus that enhances the savory flavors of the dish.

€20

(1,3,7,9,12)

HANDMADE TAGLIOLINI PASTA WITH FRESH TRUFFLE



€26

(1,3,7,9)

RISOTTO WITH TUSCAN GIN, PINK SHRIMP, AND LEMONGRASS

Creamy risotto infused with artisanal Tuscan gin, enriched by delicate pink shrimp and brightened with the citrusy freshness of lemongrass.

€24

(2,4,7,9,12)



FORESTERIA
VILLA CERNA
Ristorante in vigna

MAIN COURSES



BEEF FILLET WITH TARRAGON

Served with a side dish of your choice

€36

(7,9)

TRADITIONAL ITALIAN "PORCHETTA" SERVED WITH VANILLA-INFUSED SWEET PEPPERS

€24

(9,12)

CHERRY TOMATO TARTLET, PECORINO, MARJORAM



€16

(1,3,7,9)

GUINEA FOWL BREAST WITH VIN SANTO, PICKLED VINE LEAVES, AND BLACK TRUFFLE

Tender guinea fowl breast glazed with Vin Santo, Tuscany's renowned dessert wine. Served with pickled vine leaves for a pleasant acidity and finished with the elegant aroma of truffle.

€30

(7,9,12)

PIGEON, APRICOT, GREEN BEANS, AND BLACK SESAME

A refined combination that balances the rich flavor of the meat with fruity sweetness, fresh vegetal notes, and a subtle nutty finish.

€28

(7,9,11,12)

CRISPY OCTOPUS, BBQ SAUCE, EGGPLANT, AND BASIL

Tender octopus finished to a crisp perfection, served with a rich BBQ sauce, silky eggplant, and fresh basil. A flavorful dish that combines smoky, savory, and aromatic Mediterranean notes in perfect balance.

€26

(1,3,4,7,9,10,14)



FORESTERIA
VILLA CERNA

...FROM THE CHARCOAL GRILL



FLORENTINE STEAK "CLASSIC"

Minimum size 1.2 kg

€69/kg

FLORENTINE STEAK "SELECTION"

Minimum size 1.3 kg

Carefully selected and expertly aged, our signature T-bone steak is grilled over open flame to enhance its rich flavor, tenderness, and authentic Tuscan character.

€76/kg

CHARCOAL COCKEREL

served with a side dish

€18

PORK LOIN CHOP

served with a side dish

€18



FORESTERIA
VILLA CERNA

SIDE DISHES



ROASTED POTATOES

€ 6

SPINACH

€ 7

(9)

GARDEN SALAD

€ 7

BEANS IN OIL

€ 8

(9)

TOMATO SALAD

€ 9

VEGETABLE "CAPONATA"

€ 9

(8,9,12)



FORESTERIA
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DESSERT



TIRAMISU'

(1, 3, 7)

€8

HANDMADE CANTUCCINI AND VINSANTO

(1, 3, 7, 8, 12)

€8

SELECTION OF CHEESES (3PZ)

(3, 6, 8)

€12

COCOA BROWNIE
WITH WHITE CHOCOLATE NAMELAKA
AND SALTED CARAMEL ICE CREAM

(1, 3, 7)

€9

PEACH, LEMON BALM, AND SABLÉ BISCUIT

(1,3,7)

€9

ALMOND TARTLET, LEMON CURD, AND MIXED BERRIES

€9

(3,6,8)



FORESTERIA
VILLA CERNA

DRINKS



ULTRA-FILTERED WATER €2

MINERAL WATER VERNIA € 3,5

COCA-COLA / FANTA € 4

GLASS OF WINE €7

GLASS OF WINE RISERVA € 9

GLASS OF WINE SUPERTUSCAN € 14

ESPRESSO COFFEE € 2

AMERICAN COFFEE /CAPPUCCINO € 3

AMARI €5

GRAPPA € 5

GRAPPA BARRICATA € 6

GRAPPA AROMATIZZATA €8

RHUM € 8/12

WHISKY € 8/12

COVER CHARGE €3,50



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