



FORESTERIA
VILLA CERNA

Ristorante in vigna

MENÙ



CHEF'S TASTING MENU



Welcome entrée

•

Organic Egg 62° "in Purgatorio"
(1, 3, 7, 9)

•

Grilled Beef Tongue, Plums, Chimichurri
(3, 9)

•

Nettle Risotto with Baby Squid and Lemon
(7, 9, 14)

•

Rabbit Plin with Pine Nuts and Taggiasca Olives
(1, 3, 8, 9, 12)

•

Tuscan Wild Boar, Broccoli, Burnt Leek
(4, 9)

•

Pre-dessert

•

Dessert of your choice

•

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

70 per person

THE MENU IS FOR THE WHOLE TABLE



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TRUFFLE TASTING MENU



Welcome entrée

•

Beef Tartare , Truffle
egg sauce
(3, 4, 9, 10)

Chicken Liver Parfait, Peanut Butter, Pan Brioche, Raspberries, Truffle
(1, 3, 4, 5, 7, 9)

Handmade Tagliolini with Truffle
(1, 3, 7, 9)

•

Risotto with truffle, vanilla, cocoa grue
(3, 9)

•

Roasted Quail with Florentine Zucchini and Truffle
(7, 9)

•

Pre-dessert

•

Dessert of your choice

•

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

78 per person

THE MENU IS FOR THE WHOLE TABLE



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TO START

Selection of Italian Cheeses (5 pieces) 18
Artisanal Selection of 5 Italian Cheeses. A curated assortment of fine Italian cheeses, served with jam and honey

(7, 9, 10, 12) 

Local Charcuterie and Cheeses Board 26
A tasting board of regional cured meats and artisanal cheeses, perfect for sharing (serves 2)
 (1, 7, 10)

Chicken Liver Parfait, Peanut Butter, Pan Brioche, Raspberries  16
A smooth liver parfait paired with creamy peanut butter, toasted pan brioche, and fresh raspberries
 (1, 3, 4, 5, 7, 9)

Organic Egg 62° "in Purgatorio" 14
A soft egg cooked at low temperature, served in a fenugreek tomato sauce, sheep's ricotta, marjoram and paprika waffle.
 (1, 3, 7, 9) 

Marinated Amberjack with Panzanella Essence and Tom Yam  18
A fusion of Mediterranean and Thai flavors: delicate amberjack, savory Panzanella reduction, and aromatic tom yam
 (4, 9, 12)

Beef Tartare with Whole-Grain Mustard, Anchovies, and Creamy Egg Sauce 16
A bold yet balanced tartare, enriched with briny anchovies and a silky egg emulsion
 (3, 4, 9, 10)

Grilled Beef Tongue, Plums, Chimichurri 16
Tender grilled tongue paired with fermented plums and vibrant chimichurri for a bold, smoky-sweet contrast
 (3, 9)

 Chef's signature dish



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FIRST COURSES

Organic Tomato “Pappa al Pomodoro”

14

A timeless Tuscan classic. Organic Tuscan tomatoes, homemade bread, and extra virgin olive oil scented with basil

(1, 9)

Mugello’s typical Raviolone with Cinta Senese Ragù

18

Large raviolo filled with mashed potatoes and topped with rich Cinta Senese pork ragù, a tribute to Tuscan tradition

(1, 3, 7, 9)

Handmade Tagliolini with Truffle

24

Fresh handmade tagliolini pasta with truffle butter and a lot of fresh truffle

(1, 3, 7, 9)

Rabbit Plin with Pine Nuts and Taggiasca Olives

20

Delicate handmade ravioli filled with rabbit, served with pine nuts and Taggiasca olives

(1, 3, 8, 9, 12)

Nettle Risotto with Baby Squid and Lemon

20

Creamy nettle risotto, served with cuttlefish inked baby squid and lemon

(7, 9, 14)

Fabbri Fusillone with Butter, Miso, Bottarga, and Zucchini

18

A rich fusion of flavors: large Fusilli pasta with butter, umami miso, cured fish roe, and zucchini

(1, 4, 6, 7, 9)

Codfish Cappelletti, Bell Pepper, Tarragon, Berberé Spice

20

Pasta parcels filled with codfish, paired with bell pepper, tarragon, and a touch of Berberé

(1, 3, 4, 7, 8, 9)



Chef's signature dish



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MAIN COURSES

Panizza, Bell Pepper, Pecorino, Babaganoush  18

A creative twist on tradition: chickpea panizza paired with roasted pepper, aged pecorino, and smoky eggplant cream

(7, 9, 11) 

Tuscan Wild Boar, Broccoli, Burnt Leek 27

Rich and rustic: tender wild boar paired with seasonal broccoli and smoky notes of burnt leek

(4, 9)

Sous-Vide Pork Belly with Coffee Glaze, Fennel,
and Pickled Vegetables  22

Meltable pork belly, slow-cooked and glazed with coffee, with aromatic fennel and giardiniera

(9, 12)

Roasted Quail with Florentine Zucchini and Truffle 28

Tender quail paired with delicate zucchini, enhanced by the fresh truffle

(7, 9)

Salmon Trout with Peas, Carrot, and Ginger 24

Delicate salmon trout served with fresh peas, tender carrots, and a hint of zesty ginger

(4, 7, 9)

Octopus, Smoked Chickpeas, Potatoes, Paprika 26

Tender octopus served alongside smoky chickpeas, creamy potatoes, and a touch of paprika spice

(9, 14)



Chef's signature dish



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FROM GRILL TO COAL

“La Fiorentina” t-bone Steak Classic
A traditional Tuscan T-bone steak, grilled to perfection and served rear

62/kg

“La Fiorentina” t-bone Steak Selection
A premium cut of Tuscan T-bone steak, carefully selected, grilled to perfection and served rear

76/kg

Grilled Fillet
Served with side dish

30

Charcoal-Grilled Rooster
Served with side dish

18

Pork Loin Chop
Served with side dish

16



SIDE DISHES

Roast potatoes	6
French Fries	6
Sautéed spinach (9)	6
Beans in oil (9)	8
Caponatina (8, 9, 12)	9





DESSERT

Almond Tartlet, Lemon Curd, Mixed Berries 	9
(3, 6, 8)	
Brownie with White Chocolate Namelaka and Salted Caramel Ice Cream 	9
(1, 3, 7)	
Limoncello Savarin, Pineapple Sorbet 	9
(1)	
Pistachio Bavarian Cream, Gianduja, and Sour Cherries 	9
(3, 7, 8)	
Fruit Sorbet	7
Tiramisù	8
(1, 3, 7)	
Cantuccini with Vin Santo	8
(1, 3, 7, 8, 12)	

 Chef's signature dish



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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



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SWEET WINES AND SPIRITS

Vin Santo Mazza 2014	6
Sauternes Fontebride	8
Erbaluce di Caluso Briamara	9
Torcolato Firmino Miotti	8
Passito di Pantelleria Ben Rye	12
Gin Clante Castello di Meleto	7
<i>(served with ice, sage and rosemary)</i>	
Vin Santo Occhio di Pernice	9
Porto Ruby	7
Cognac alle pere	7

RHUM

El dorado (Guyana) 12 years	8
Matuzalem Enigma (Repubblica dominicana)	8
Santa Teresa 1796 Solera (Venezuela)	8
Appleton Estate (Jamaica)	7

WHISKY

Caol Ila 12 years	10
Tottori Japan bland	8
Glen Morangie 10 years	9
Oban 14 years	12

AMARI

Amaro del Capo	5
Amaro Montenegro	5
Jagermeister	5
Amaro Jefferson	5
Amaro Lucano	5
Sambuca	5
Unicum	5
Braulio	5
Limoncello	5
Vecchia Romagna	6

GRAPPE

Grappa Bianca	6
Grappa Barrique	7
Liquore alla Camomilla	7
Grappa al Mirtillo	7



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CHEF RANIERI UGOLINI



Class of 84 Passionate about Tuscan cuisine
Ten-year experience with a gradual growth passing
through all the roles until becoming Chef
and a poetic creator of wise and balanced Tuscan menus.
A motto he likes about Chef Davide Oldani:

"We must enhance the balance of contrasts, in the kitchen and in life"




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ALLERGENS

- | | | | | | |
|---|---|-----------------------------|----|---|---|
| 1 |  | gluten | 9 |  | celery and derivatives |
| 2 |  | crustaceans and derivatives | 10 |  | mustard and derivatives |
| 3 |  | eggs and derivatives | 11 |  | sesame seeds and derivatives e derivati |
| 4 |  | fish and derivatives | 12 |  | sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10mg/l expressed as SO ₂ |
| 5 |  | peanuts and derivatives | | | |
| 6 |  | soy and derivatives | 13 |  | lupins, molluscs and derivatives |
| 7 |  | milk and derivatives | |  | vegan |
| 8 |  | nuts and derivatives | |  | vegetarian |

 The fish intended to be consumed raw or practically raw has been subjected to a preventive cleansing treatment, in compliance with the requirements of EC Regulation 853/2004, Annex III, Section III, Chapter 3, Letter D, Point 3.

To offer the raw materials used in our Menu in every season and to always guarantee the highest quality and safety for our preparations, the ingredients purchased fresh undergo a thermal reduction process at -20°C, are vacuum-packed and subsequently stored at a temperature of -18°C.



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