



FORESTERIA
VILLA CERNA

Ristorante in vigna

MENÙ



ACCORDING TO TRADITION

Tuscan platter with a selection of local cold cuts and cheese, served with our focaccia <i>consigliato per 2 persone</i> (1, 7, 10)	24
Panzanella (bread and vegetables tuscan salad) (1, 12) 	10
Bread and tomato traditional tuscan soup (1, 9) 	12
Home made tagliolini fresh pasta with traditional tuscan meat sauce (1, 3, 9, 12)	14
Home made pici fresh pasta with Val di Chiana garlic tomato sauce (1, 9, 12) 	14
Beef stew with black pepper and Chianti wine, served with Zolfini beans (1, 12)	18
Tiramisu (1, 3, 7)	7
Traditional tuscan almonds biscuit with sweet wine (1, 3, 7, 8, 12)	7



 TO START

Rosmary and raisin pan brioche, peanuts butter, chicken liver mousse, raspberries (1, 3, 4, 5, 7, 9)	14
Tuscan chickpeas fried polenta, raw red shrimp, fresh cheese fondue (2, 7, 9, 12)	16
Italian cheese selection (5 pcs) (7, 9, 14) 	15
Low temperature cooked organic egg, vanilla potato cream, cocoa beans, truffle (3, 7, 9) 	18
Burnt sweet and sour leek, goat cheese, pine nuts, raisin (7, 8, 9, 12) 	14
Beef tartare, egg sauce, olives, anchovies, (3, 4, 10)	16



OUR FIRST COURSES

Home made cappelletti pasta, filled with wild boar, zolfini beans cream, raspberries, laurel (1, 3, 9, 12)	18
Aromatic herbs risotto, green apple, sweet tuscan wine reduction Cottura espressa 20 min. di attesa (7, 9, 12) 	16
Tuscan spelt, guinea fowl, saffron, sour cream (1, 7, 9, 12)	16
Tuscan large spaghetti, smoked butter, nutritional yeast, burnt onion Cottura espressa 20 min. di attesa (1, 7, 9) 	18
Home made tagliolini fresh pasta with truffle and butter (1, 3, 7, 9) 	24
Home made lentil and potato gnocchi, liquid codfish, ethiopian berberè (1, 3, 4, 7, 9)	18
Tuscan chickpeas cold soup, ditalini rigati pasta, turmeric, tuscan sheep yogurt (1, 7, 9) 	18





MAIN COURSES

Beef cheek glazed in fermented coffee, Jerusalem artichoke, shallots (7, 9, 12)	20
Suckling pig and peppers (1, 3, 9)	20
“Alla cacciatora” style rabbit 2.0 (9)	22
Quail, zucchini cream, truffle (7, 9, 12)	28
Pear in osmosis of saffron, walnut butter, sheep bluecheese, arugula (7, 8, 9) 	14
Tuscan rainbow trout, tamari, sesame, swiss chard, ginger (4, 6, 9, 11)	21
Octopus in the kitchen garden (4, 7, 9, 14)	21





FROM THE GRILL

Florentin style T-Bone steak in the rib 54/Kg
minimun size 1,2 kg

Florentin style T-Bone stea 59/Kg
minimun size 1,2 kg

Florentin style T-Bone steak premium in the rib 69/Kg
minimun size 1,2 kg

Florentin style T-Bone steak premium 75/Kg
minimun size 1,2 kg

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Sliced beef sirloin with Colonnata lard, served with side dish of your choice 26

Sliced beef sirloin with rosemary and olive oil,
served with side dish of your choice 24

Charcoal grilled half cockerel, served with side dish of your choice 20

Charcoal grilled "Cintale" loin, served with side dish of your choice 26

Charcoal grilled beef fillet, tarragon sauce, served with side dish of your choice 30
(7, 9, 12)





SIDE DISHES

Roasted potatoes	5
Zolfini beans (9)	8
Vegetables caponata (8, 9)	7
French fries	5
Kitchen garden salad	6
Spinach sauteed in tuscan olive oil (9)	6



DESSERTS

Camomile Panna Cotta , Oil short pastry, lemon “GELO” 8
Consigliato con Torcolato Firmino Miotti
(1, 3)

Risolatte and Cherries 8
Consigliato con Passito di Pantelleria
(7, 12)

Lime Pavlova meringue, mango curd 8
Consigliato con Passito Feudi di S.Gregorio
(3, 7)

Vanilla Bavaroise, white chocolate icing, berries , coconut ice- cream 8
Consigliato con Vinsanto del Castello di Radda
(3, 7)

Tartlet with hazelnut praline, white chocolate and truffle ganache, 9
cocoa beans, hazelnuts sablè
Consigliato con Erbaluce di Caluso
(1, 3, 4, 7, 8)

Modern Sacher 9
Consigliato con Porto Ruby
(1, 3, 7)

Artisanal cheese selection and homemade compote 10
Consigliato con Sauterns Chateau Fontbride
(7, 9, 10)





BEVERAGES DRINKS

Ultrafiltered water	2
Panna / San Pellegrino water	3,5
Coca-cola / Fanta	4
Artigianal Beer 0,75cl	15
Wine glass	7
Riserva Wine glass	9
Supertuscan Wine glass	14
Coffee	2
American Coffee /Cappuccino	3
Grappa	5
Barricaded Grappa	6
Flavoured Grappa	8
Rhum	8/12
Whisky	8/12





VINI DOLCI E DISTILLATI

VINI DOLCI

Vin Santo Castello Di Radda	10
Torcolato Firmino Miotti	8
Erbaluce Di Calluso	8
Sauternes Chateau Fontebride	8
Passito Di Pantelleria Kufurà	7
Privilegio Passito Feudi di San Gregorio	9
Porto Ruby Quinta Do Tedo	9
Sherry Montegauda	9

RUM

Trois Rivières Bianco Agricolo - Martinica	8
Baron Samedi Spiced - Caraibi	9
Brugal Anejo Superior - Rep.Domenicana	8
Zacapa Sistema 23 Solera - Guatemala	12

WHISKEYS

Caol Ila 12 Single Malt - Scozia	10
Laphroaig 10 Since Malt - Scozia	9
Oban 14 Scotch - Scozia	10
Lagavulin 8 Scotch - Scozia	12
Maker's Mark Bourbon - Kentucky	8

GRAPPE

Felsina Sangiovese Bianca	5
Felsina Fontalloro Riserva	6
Carpendu Vei Acquavite di Mele	7
Prus Acquavite di pere	8
Milla Liquore Di Camomilla	6
Marolo Grappa Di Barolo - Riserva	7



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CHEF RANIERI UGOLINI



Born in 1984 Tuscan cuisine enthusiast.
Decades of experience with gradual growth
going through all the responsibility to become a chef
and a poetic creator of and balanced Tuscan menus
A motto he likes from Chef Davide Oldani:

"You have to value the balance of contrasts, in cooking and in life"



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SUGGESTIONS FROM THE CHEF



Amuse bouche

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Burnt sweet and sour leek, goat cheese, pine nuts, raisin
(7, 8, 9, 12)

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Rosmary and raisin pan brioche, peanuts butter, chicken liver mousse, raspberries
(1, 3, 4, 5, 7, 9)

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Cappelletti ripieni di cinghiale, crema di Zolfini, lamponi, alloro
(1, 3, 9, 12)

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Beef cheek glazed in fermented coffee, Jerusalem artichoke, shallots
(7, 9, 12)

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Camomile Panna Cotta, Oil short pastry, lemon "GELO"
(1,3)

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

65 per person

OUR SET MENUS ARE FOR THE WHOLE TABLE



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TRUFFLE BASED TASTING MENU

Amuse bouche

•

Low temperature cooked organic egg, vanilla potato cream, cocoa beans, truffle
(3, 7, 9)

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Beef tartare, egg sauce, olives, anchovies
(3, 4, 10)

•

Home made tagliolini fresh pasta with truffle and butter
(1, 3, 7, 9)

•

Quail, zucchini cream, truffle
(7, 9, 12)

•

Tartlet with hazelnut praline, white chocolate and truffle ganache,
cocoa beans, hazelnuts sablè
(1,3,4,7,8)

•

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

75 per person

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ALLERGENS

- | | | | |
|---|-------------------------|--|---|
| 1  | gluten | 9  | celery and derivanties |
| 2  | crustaceans | 10  | mustard and derivanties |
| 3  | eggs and derivanties | 11  | sesam and derivanties |
| 4  | fish and derivanties | 12  | sulohur concentration about
a 10 mg/kg
o 10 mg/
in SO2 |
| 5  | peanuts and derivanties | 13  | lupin, molluses
and derivanties |
| 6  | soy and derivanties |  | vegan  gluten free |
| 7  | milk and derivanties |  | vegetarian |
| 8  | nuts and derivanties | | |

 Fish destined to be consumed raw or just slightly cooked has been previously reclaimed as prescribed by CE853/2004 guidelines, attachment III, section III, chapter 3, subsection D-3.

To constantly offer the fresh raw materials foreseen in our Menu and keep granting to our preparations the highest quality and safety possible, all fresh ingredients undergo first a blast freezing process to a low temperature of -20 C°, are then vacuum-sealed and later stored at a temperature of -18 C°



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