



A thousand-year long history lies in the hands of Ferruccio Ferragamo, who fell in love with the Il Borro Estate in 1985, at that time belonging to the Duke Amedeo D'Aosta. For years the Ferragamo family rented the Tuscan Estate, up to 1993, when the decision was made to purchase the entire property, which included the Medieval Village and the Manor house.

With its 1,100 hectares, the Il Borro Estate is bordered by the ancient "via dei Setteponti" road, a junction between the main Tuscan towns of Florence, Arezzo and Siena, in the basin of the Valdarno river valley. It is a region rich in art and culture. The Estate, which lies on hills 300-400 meters above sea level, has a soil, which is particularly favorable to the cultivation of wines and olive trees.



*"I want to share our Tuscan traditions
and way of life with the world"*

Ferruccio Ferragamo

CRUDI

raw

Tartara di manzo • 105

Slightly cured beef, truffled quail egg, shallot, caper, parsley, mustard

Carpaccio di manzo (N) • 98

Add truffle: 40

Thinly sliced beef tenderloin, rocket leaves, parmesan cheese, almond flake in honey mustard dressing

Carpaccio di salmone affumicato • 95

Salmontini smoked salmon carpaccio, citrus dressing, cucumber, dried apricot

Tartara di tonno (N) • 105

Hand cut Bluefin-tuna tartare, citrus dressing, roasted hazelnuts, dried cherry

OSTRICHE E CAVIALE

oysters and caviar

Gillardeau No.2 Oyster (S) • 290 / 565

Pickled shallot, lemon wedge (6 pieces / 12 pieces)

Oscieta Caviar • 695 / 985 / 1,450

30g / 50g / 100g

ANTIPASTI

starters

Pappa al pomodoro (VG) • 60

Tuscan bread, organic plum tomato, garlic, red onion, basil

Peperoni alla brace marinati (V) • 65

Grilled marinated organic capsicum, roasted garlic, Il Borro organic extra-virgin olive oil

Fiori di zuccina al forno (V) • 105

Oven-baked organic zucchini flowers, mozzarella, ricotta, tomato fondue

Carpaccio di rape rosse (V)(N) • 80

Beetroot carpaccio, soft goat cheese, pistachios

Crostini ai fegatini di pollo • 58

Tuscan style crostini, chicken liver pâté

Bresaola • 98

Air-dried beef, parmesan cheese, wild rocket, horseradish mousse

Vitello tonnato (N) • 110

Thinly sliced veal with tuna sauce, roasted hazelnuts, cranberry and celery

Burrata di Andria (V) • 98

Add truffle: 40

Burrata cheese, organic tomatoes, basil, Il Borro organic extra-virgin olive oil

Parmigiana di melanzane vegana (VG) • 95

Vegan baked eggplant and zucchini parmigiana

Prosciutto e melone • 115

Cured beef ham, sweet rock melon carpaccio, figs

Panzanella (VG) • 58

Organic tomatoes, cucumber, red onion, bread croutons, basil

Insalata di pomodori dell'Orto del Borro (V) • 78

Organic tomato salad from Il Borro Farm, marinated zucchini, red onion, Tricotta cheese

Insalata di asparagi e pesche (V)(N) • 72

Green asparagus salad, peaches, mixed leaves, yoghurt dressing, walnut crumble

Insalata di finocchio novello (VG) • 68

Young fennel salad, baby gem, green apple, lemon oil, dried cherry

Insalata di rucola, arancia e lampone (N) • 75

Mixed rocket and spinach, fresh orange, raspberry, pine nuts, parmesan, aged balsamic vinegar

Insalatina di mare tiepida • 115

Warm seafood salad with Italian prawns, squid, black olives, potato cream, lemon dressing

Calamaretti e gamberi fritti (S) • 98

Fried baby calamari, prawns, organic zucchini, spicy arrabbiata sauce

Gamberetti all'aglio e rosmarino (S) • 98

Josper grilled prawn, garlic, lemon oil, fresh herbs

Polpo alla brace, insalata di patate ed olive • 125

Grilled octopus, baby potatoes salad, lemon parsley gremolata

ZUPPE E CREME

soups and cream

Zuppa di cereali (V) • 60

Organic cereals and Tuscan legume soup, thyme, bread croutons

Zuppa del giorno • 55

Soup of the day

Cacciucco alla livornese (S) • 140

Traditional Tuscan seafood soup: seabass, mussels, clams, prawns, langoustine, squid, lobster bisque, garlic, bread croutons

(V) Vegetarian - (VG) Vegan - (N) Contains nuts - (S) Shellfish - (A) Alcohol.

Gluten free upon request. Prices are subject to 7% municipality fees and 5% VAT

PASTE E RISOTTI

pastas and risottos

Tagliatelle al battuto di manzo • 98

Homemade tagliatelle, hand cut beef, shaved parmesan

Strozzapreti all'anatra • 98

Homemade strozzapreti pasta, braised duck sauce, sage

Gnocchi al ragù di agnello • 115

Homemade potato dumplings, lamb ragù, fava beans, pecorino cheese

Pici all'aglione (V) • 95

Handmade Tuscan spaghetti, organic tomato sauce, garlic, basil

Cappellacci di burrata e melanzane (V) • 105

Homemade burrata ravioli, eggplant, fresh cherry tomato sauce, basil

Tagliatelle al tartufo • 195

Homemade tagliatelle, Umbrian black truffle, parmesan

Risotto ai porcini • 118

Add truffle: 40
Acquerello Carnaroli rice, porcini mushrooms, parmesan, parsley

Risotto al prezzemolo e gambero rosso (S) • 168

Acquerello Carnaroli rice, parsley sauce, Mazara del Vallo red prawns

Tortelli con zucca e tartufo • 135

Homemade pumpkin tortelli, Umbrian black truffle

Linguine all'astice (S) • 240

IGP Gragnano linguine, Canadian lobster, Tuscan olives, organic tomato sauce, garlic, basil

Casarecce al profumo di mare (S) • 170

Homemade casarecce with prawns, mussels, calamari, garlic, chili, fresh tomato

Pappardelle al ragù di vitello e asparagi • 125

Homemade pappardelle, slow-cooked veal ragù, asparagus, pecorino cheese

Tagliolini al nero di seppia con scampi (S) • 215

Homemade squid ink tagliolini, langoustine, fresh cherry tomatoes

CARNE, POLLAME, E PESCE

meats, poultry and fish

Filetto di salmone, farro e finocchio • 165

Salmon fillet, spelt salad, braised fennel

Filetto di branzino, cavolfiore e verdure di stagione • 180

Sea bass fillet, cauliflower purée, sautéed mixed vegetables

Polletto alla griglia • 145

Spicy corn fed baby chicken, mustard, caramelised onions

Costolette di agnello • 195

Grilled herb-marinated lamb chops, parsnip purée

Tagliata di Wagyu • 295

Grilled sliced Wagyu striploin, rocket salad, shaved parmesan

Filetto di Wagyu alla griglia, patata croccante e indivia piccante • 385

Wagyu tenderloin, carrot purée, potato millefeuille, spicy endive, beef jus

Peposo dell'Impruneta (A) • 188

Traditional Tuscan braised beef, tomato and black pepper sauce, crunchy rosemary polenta

Ossobuco alla maniera del Borro • 245

Slow cooked milk fed veal shank, mashed potato, veal jus, gremolada

Sogliola alla griglia • 465

Grilled Dover Sole, fresh herbs, lemon butter sauce

Maltagliati ai gamberi in zuppa di pesce (S) • 415

Homemade Maltagliati pasta, Italian prawns, fresh tomato sauce, chilli (for 2-3 persons)

Branzino al sale • 415

1 kg Mediterranean sea bass, herb salted crust, roasted rosemary baby potatoes (for 2 persons, cooking time 30 mins)

Bistecca alla fiorentina • 675

1.3 kg grain fed t-bone steak, roasted rosemary baby potatoes, (for 2/3 persons, cooking time 30/45 mins)

PIZZE

traditional pizzas

Bufala (V) • 98

Buffalo mozzarella, Datterino, basil

Pizza al tartufo (V) • 195

Umbrian black truffle, buffalo mozzarella

Bresaola e rucola • 125

Buffalo mozzarella, organic tomato sauce, air dried beef, rocket leaves

Porcini, friarielli, gamberi (S) • 125

Porcini mushrooms, prawns, friarielli, buffalo mozzarella

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CONTORNI
side dishes

Spinaci all'aglio (V) • 40
Sautéed baby spinach, garlic

Broccolini (V) • 45
Tender stem broccolini, red chilli

Patate fritte della casa (V) • 48
Hand cut, triple cooked french fries, rosemary salt

Patate fritte al tartufo • 58
*Hand cut, triple cooked french fries,
grated parmesan, black truffle*

Asparagi (V) • 48
Josper grilled asparagus

Funghi misti in padella (V) • 40
Sautéed mixed mushrooms, onion, parsley

Verdure grigliate (V) • 48
Josper grilled mixed vegetables

Cavolfiori (V) • 40
Roasted cauliflowers, garlic, paprika