

FATTORIA CASTELLO IL PALAGIO



LA CENA DEL GARZONE

Tuscan hors-d'oeuvre with:

Soprassata salami

Salami with fenner,

Salami of Greve on Chianti

Toast bread with garlic and extravergin oliv oil,

Tuscan bread with fresh tomato and basil

Slice of bread with olive sauce

Rustic bread with scamorza cheese and beef salami

Rustic bread with garlic and black cabbage

**

Soup of tuscan bread, tomatoes and herbs

**

Pig sausage with beans cooked in sauge and tomato sauce

**

Home made tuscan biscuits with Almond with Vinsanto del Chianti Classico 1997

**

Grappa di Chianti Classico

**

Natural water and sparkling

Red Wine Il Palagio Toscano IGT

White Wine Il Palagio Toscano IGT

LA CENA DEL CONTADINO

Tuscan hors-d'oeuvre with:

Soprassata salami

Salami with fenner,

Salami of Greve on Chianti

Pratomagno Ham,

Toast bread with garlic and extravergin oliv oil,

Tuscan bread with fresh tomato and basil

Slice of bread with porcini mushrooms sauce

Rustic bread with scamorza cheese and beef salami

Rustic bread with artichoke sauce

**

Soup of tuscan bread and variety of vegetables and beans

**

Roasted pig with Chianti's herbs served with salad of san marzano tomatoes ad thyme

**

Home made tuscan biscuits with Almond with Vinsanto del Chianti Classico 1997

**

Grappa di Chianti Classico

**

Natural water and sparkling

Red Wine Il Palagio Toscano IGT

White Wine Il Palagio Toscano IGT

LA CENA DELLA MASSAIA

Tuscan hors-d'oeuvre with:

Soprassata salami,
Capocollo salami
Salami with fenner,
Salami of Greve on Chianti
Pratomagno Ham,

Toast bread with garlic and extravergin oliv oil,

Tuscan bread with fresh tomato and basil

Slice of bread with porcini mushrooms sauce

Rustic bread with scamorza cheese and beef salami

Rustic bread with artichoke sauce

**

Macaroni "Fusilli" with bacon and tomato sauce with black olives

**

Tomini alla piastra con mostarda di peperoni

Pecorino fresco con mostarda al passito

Little brie mould grilled

Fresh ship cheese "pecorino" with dessert wine jelly

**

Blackberry jam - tart with Vinsanto del Chianti Classico 1997

**

Grappa di Chianti Classico

**

Natural water and sparkling

cl Red Wine Il Palagio Toscano IGT

White Wine Il Palagio Toscano IGT

LA CENA DEL TERZ'OMO

Tuscan hors-d'oeuvre with:

Capocollo salami

Salami with fenner,

Salami of Greve on Chianti

Toast bread with garlic and extravergin oliv oil,

Tuscan bread with fresh tomato and basil

Slice of bread with porcini mushrooms sauce

Rustic bread with scamorza cheese and beef salami

Rustic bread with artichoke sauce

**

Soup of farro and champignon mushroom

Macaroni-pie with vegetables grilled in oven

**

Veal stew cooked in red wine with black powder served with chick-peas and oreganon

**

Blackberry jam - tart with Vinsanto del Chianti Classico 1997

**

Grappa di Chianti Classico

**

Natural water and sparkling

Red Wine Il Palagio Toscano IGT

White Wine Il Palagio Toscano IGT

LA CENA DELLA FATTORE

Tuscan hors-d'oeuvre with:

Capocollo salami
wildboar sausage
Salami with fenner,
Salami of Greve on Chianti
Pratomagno ham

Toast bread with garlic and extravergin oliv oil,

Tuscan bread with fresh tomato and basil

Slice of bread with porcini mushrooms sauce

Rustic bread with scamorza cheese and beef salami

Rustic bread with artichoke sauce

Rustic bread with capers, chicken milt and sweet wine

**

Macaroni "Fusilli" with mushrooms, french beans, ham

Hand made tortelli stuffed with spinach and fresh pesto

**

Arista agli aromi del Chianti al Forno con patate arrosto

roast loin of pork with Chianti's aroma with roasted potatoes

**

Tiramisu cake with Vinsanto del Chianti Classico 1997

**

Grappa di Chianti Classico

**

Natural water and sparkling

Red Wine Il Palagio Toscano IGT

White Wine Il Palagio Toscano IGT

LA CENA DELLA FATTORESSA

Salt beef carpaccio with:

arugola, champignons, walnuts, parmesan, pine nuts, extra virgin olive oil of high quality, true balsamic vinegar

**

Fresh eggs macaroni "garganelli" with sauce of beef and pig with Chianti's aromas

**

Hand made tortelli stuffed with potatoes, cheese and sauge with sauce of porcini mushrooms

**

Veal in oven with french beans in "Florence style" with bacon

**

Biological Eggs Cream tart with Vinsanto del Chianti Classico 1997

**

Grappa di Chianti Classico

**

Natural water and sparkling

Red Wine Il Palagio Toscano IGT

White Wine Il Palagio Toscano IGT

LA CENA DEL PADRONE

Great dish of salami and vegetables in oil

Capocollo salami
Soprassata salami
Salami of beef
Sausage of wildboar
Bacon with rosemary
Coonnata Bacon
Pratomagno ham
Salami with fenner
Lonzino salami of Siena
Salami of Greve
tomatoes, mushrooms, artichoke and pepper in oil

**

Porcini mushrooms and farro (grain) soup

**

"Risotto" with asparagus, gorgonzola cheese, walnuts and lean bacon

**

Hand made tortelloni with pecirno seasoned and brie with sauce of pears and pine nuts

**

"Tagliata" tuscan steak with porcini cooked in oil with garlic and parsley
Flan of crisp potatoes

Salad with arugola, valeriana and songino

**

Zuccotto alla fiorentina (soft ice cream cake with pastry) served with melted choco and

Vinsanto del Chianti Classico 1997

**

Fragrantia Acquavite di Canaiolo Nero

**

Natural water and sparkling

Red Wine Il Palagio Toscano IGT

White Wine Il Palagio Toscano IGT

LA CENA DEL VENERDI

Sea side hors-d'oeuvre with:

Mazzancolle steam cooked with basil mousse

Little octopus with lemon, garlic and parsley

Warm rustic bread with smoked tuna

**

Macaroni Bavette alla "Romano" with seatruffle, prawns, cockles, mussels

**

White risotto with shallot, dormices, little cuttle fish and caviar eggs

**

Sea bass cooked over leeks and Tropea onions, little potatoes and carrots mignon

**

Green tea sorbet

**

Grilled eggs catalan cream
Vinsanto del Chianti Classico 1997

**

Fragrantia Acquavite di Canaiolo Nero

**

Natural water and sparkling

Brut Palagio

White Wine Il Palagio

Pricelist

pax = peoples

**	Base 20 pax	Base 30 pax	Base 40 pax	Base 50 pax
Merenda / Cena	22 euro + iva 21%	21.5 euro + iva 21%	21 euro + iva 21%	20 euro + iva 21%
**	Base 20 pax	Base 30 pax	Base 40 pax	Base 50 pax
Cena del Garzone	22 euro + iva 21%	21,5 euro + iva 21%	21 euro + iva 21%	20 euro + iva 21%
Cena del Contadino	24 euro + iva 21%	23 euro + iva 21%	22 euro + iva 21%	21 euro + iva 21%
Cena della Massaia	28 euro + iva 21%	27 euro + iva 21%	26 euro + iva 21%	25 euro + iva 21%
Cena del Terz'omo	30 euro + iva 21%	29 euro + iva 21%	28 euro + iva 21%	27 euro + iva 21%
Cena del Fattore	32 euro + iva 21%	31 euro + iva 21%	30 euro + iva 21%	29 euro + iva 21%
Cena della Fattoressa	34 euro + iva 21%	33 euro + iva 21%	32 euro + iva 21%	31 euro + iva 21%
Cena del Padrone	46 euro + iva 21%	45 euro + iva 21%	44 euro + iva 21%	43 euro + iva 21%
Cena di Pesce	52 euro + iva 21%	51 euro + iva 21%	50 euro + iva 21%	49 euro + iva 21%

It is possible to increase the quantity of the wines on demand

Coffee, spirits, wedding cake on demand (the dessert is already included)

Prices EXCEPT VAT 21%

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Wine tasting / cocktail - before dinner

1a proposal - 3 euro pro pax

Rosa Rosae & Pinot Grigio

with pecorino cheese

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2a proposal - 6 euro pro pax

Rosa Rosae & Pinot Grigio

Chianti Classico Castello Il Palagio d.o.c.g.

with pecorino cheese and focacce

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3a proposal - 12 euro pro pax

Rosa Rosae & Pinot Grigio

Chianti Classico Castello Il Palagio d.o.c.g.

Chianti Classico Riserva Castello Il Palagio d.o.c.g.

with pecorino cheese and focacce with oil and focacce with fresh tomatoes and basil

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4a proposal - 16 euro pro pax

Rosa Rosae & Pinot Grigio

Chianti Classico Castello Il Palagio d.o.c.g.

Chianti Classico Riserva Castello Il Palagio d.o.c.g.

Montefolchi Merlot di Toscana barrique i.g.t.

with pecorino cheese, focacce with oil, focacce with fresh tomatoes and basil, cubes of parmesan

Prices EXCEPT VAT 21%