



Ristorante Il Pievano
CASTELLO DI SPALTENNA
GAIOLE IN CHIANTI

The Executive Chef Stelios Sakalis and the staff of the F&B department of Castello di Spaltenna welcome you at the ‘Il Pievano’ restaurant.

The dishes served in our restaurant are the result of a constant research of produce of excellence in collaboration with small local producers. The study of Tuscan, Italian and Greek recipes helped the Chef create an innovative and Mediterranean menu respecting at maximum the territory of Chianti.

Our Chef and kitchen staff, in collaboration with the gardeners of Castello di Spaltenna, take care of our back garden that produces all the herbs and the major part of vegetables used in our dishes.

The extra virgin olive oil “Castello di Spaltenna” is produced by our Chianti olive trees.

 Signature Dish

 Vegetarian

 Gluten Free

 Lactose Free

Territory

Aperitif “Il Pievano”

Amuse Bouche

Bollito crudo di Chianina

Tartare of Chianina breed of beef Simone Fracassi selection,
burnt salsa verde, Sangiovese grape mustard, puffed tendons

Riso Buono

Carnaroli rice “Azienda Riso Buono”, lovage from our back garden,
ragù of organic snails from Chianti with mixed spices from San Giovanni Valdarno

Cosimo de’ Medici

Cinta Senese pork belly cooked for seven days,
fondant potatoes, oranges, organic plums

Pre Dessert

Meringata

Crumbled meringue, wild berries,
white Tuscan Amedei chocolate, organic oranges

Petit Fours

€ 75

The tasting menu is for the entire party

Wine pairing 4 wines € 35

The tasting menu “Territory”



is also available in a Gluten Free version

Origins

Aperitif “Il Pievano”

Amuse Bouche

L’insalata greca nascosta nella panzanella toscana

Cherry tomatoes confit, feta cheese, Kalamata olive

Buttons

Home made fresh bottoni pasta filled with manor cheese and horseradish,
courgette and herbs from our back garden with honey vinegar

Ricci e Poveri

Wild red mullet from the Tirreanean sea, aubergine from our backgarden,
Corfiot burdetto, Meditteranean sea urchin emulsion

Pre Dessert

Tuscan Baclava

Crispy kataifi paste, citrus cream with EVO “Spaltenna” selection,
organic mixed nuts, Tuscan honey

Petit Fours

€ 75

The tasting menu is for the entire party

Wine pairing 4 wines € 35

The tasting menu “Origins”



is also available in a Vegetarian version

Starters

Greek salad hidden in the Tuscan panzanella

Cherry tomatoes confit, feta cheese, Kalamata olive

€ 16  



Pastr... àmi

Home made Mediterranean tuna fish pastrami,
fennel and organic citrus salad, ouzo, chilly sorbet

€ 20  



Chianina Tartare

Tartare of Chianina breed of beef Simone Fracassi selection,
burnt salsa verde, Sangiovese grape mustard, puffed tendons

€ 18  



Tuscan Fegatello

Foie gras cooked like a traditional fegatello Senese,
organic fennel seeds, petimezi, cynar


€ 20



First Courses

Buttons


Fresh bottoni pasta stuffed with manouri cheese and horseradish,
courgettes and herbs from our back garden

€ 16 



Riso Buono

Carnaroli rice “Azienda Riso Buono”, lovage from our backgarden,
ragù of organic snails from Chianti with mixed spices from San Giovanni Valdarno

€ 20 



Mare Nostrum


Mixed pasta “Gerardo di Nola”, Tuscan cacciucco,
octopus carpaccio, Valdichiana apple, tarama

€ 20 



Silence of the Lambs

Home made pics pasta with burnt flour, Tuscan lamb interiors ragout,
organic lemon emulsion, Mediterranean fricassee

€ 18 



Main Courses

Ricci e Poveri

Wild red mullet from the Tirreanean sea, aubergine from our backgarden,
Corfiot burdetto, Meditteranean sea urchin emulsion

€ 26  



Cosimo de' Medici

Cinta Senese pork belly cooked for seven days,
fondant potatoes, oranges, organic plums

€ 24  



Travelling Pigeon – 1496 km


Tuscan pigeon, almond halva variation,
burnt wild rocket from our backgarden, jus with organic Tuscan honey

€ 26  



Beef tagliata

Beef steak by Simone Fracassi aged in lard and grilled over olive coal,
braised endive with rosemary, hollandaise sauce with mastica from Chios

€ 24 



Dessert

Strawberries and Cream


Variation of strawberries, lemon, cream, greek basil

€ 14  



Tuscan Baclava

Crispy kataifi paste, citrus cream with EVO “Spaltenna” selection,
organic mixed nuts, Tuscan honey

€ 14 



Meringue

Crumbled meringue, wild berries,
white Tuscan Amedei chocolate, organic oranges

€ 14  



Piazza del Campo

Panforte Senese, Tuscan Amedei dark chocolate,
kum quat from our backgarden, puffed spelled

€ 14 

