

RISTORANTE I GRANAI

tradizione toscana



In ancient times it was an agricultural estate where the buildings were used for various activities. After a careful and meticulous renovation, what were the warehouses where the grain reserves were kept have become our Restaurant "I Granai". Our cuisine is based on local tradition that looks to innovation, where taste always remains in first place, recognizable, unchanged and local flavors are a source of inspiration for us.

In our kitchen only local products are used and everything that comes from the organic farm: wine, oil, spelled and vegetables. Our organic garden inside the estate was born and is cultivated with the intention of let you taste the genuineness and quality of our products, creating typically seasonal menus that distinguish us.



A' LA CARTE MENU € 45,00 per person

including **tasting** of our ColleMassari olive oil awarded as "Best Organic Oil in Italy 2020" by Gambero Rosso and tasting of our Grottolo, Melacce, Rigoletto and Canaiolo wines by the glass, water included.

Available, as extra, the wine list for a bespoke choice from the premium line of our cellars "Castello ColleMassari", "Grattamacco" (Bolgheri), "Poggio di Sotto" (Montalcino), "San Giorgio" (Montalcino).



APPETIZERS*

ColleMassari Caprese - fresh tomato cream, with basil, Tuscany bufala mozzarella and crispy bread
1-7-9

Typical Tuscany mix appetizers - selection of Tuscany cold cuts, cheese, crostini and onion jam
1-3-7-8-12

Ricotta & artichokes savory pie with Tuscany crunchy ham and "casereccio" bread puff 1-3-7-11
Vegetarian & Vegan proposal: Pappa al Pomodoro" Bread & tomato soup, summer version with
crispy bread and olive powder on the top 1-5

FIRST COURSES*

Gnudi di Maremma – ricotta cheese & spinach dumpling with butter and summer truffle 1-3-7
Lasagna with artichokes 1-3-5

Tagliatelle pasta with wild boar sauce 1-3-12

Vegetarian proposal: Spelt salad with basil pesto, pecorino cheese and cherry tomatoes

Vegan proposal: Spelt salad with cherry tomatoes without basil pesto and pecorino cheese 1-3-7

SECOND COURSES*

Chianina sliced beef with green pepper and rosemary

"Antico Peposo" beef stew - cooked in red wine and seasoned with black pepper 1-12

Hamburger Tuscany Gourment 3-7 - Tuscany beef hamburger with marinated egg yolk, crispy
bacon, fried leek and sauce with pepper

Chianina meat carpaccio with aromatic oil, rocket, pecorino cheese, confit tomatoes with crispy
bread puff 1-7

Vegetarian & Vegan proposal: Courgette carpaccio with oil, lemon, rocket and almonds on the top
8-5

SIDE DISHES*

Artichokes with oil, parsley and garlic

Baked potatoes

Mixture of greens from our own production

Steamed green beans

DESSERT*

Chocolate mousse with milk cream, crumble & meringue 1-3-7-8

Millefoglie Cristina (triangle puffs filled with cream, caramel and almonds) 1-3-5-7-8

Pear cake with ice-cream 1-3-7-8

Profiteroles d'été (cream puff filled with ice cream and chocolate) 1-3-5-7-8

Vegan proposal: Ice cream

KIDS MENU*

Penne pasta with tomato and basil 1

Grilled chianina hamburger or chicken

Fresh fries

Gelato - Ice cream cream or chocolate taste

*The products might be fresh, frozen or deep-frozen

*For any allergies or intolerance ask to our staff