

CAMPO *del*  
DRAGO  
R I S T O R A N T E

Two-Michelin-starred Ristorante Campo del Drago - that bears the name of our leading Brunello di Montalcino cru - offers guests an epicurean journey through Tuscany gastronomic culture through the lens of Executive Chef Matteo Temperini. Lovingly hand-picked seasonal ingredients, from our own organic kitchen garden, take centre stage across our three tasting menus.

*Castiglion del Bosco, A Rosewood Hotel supports local food suppliers and farmers to celebrate the bounty of farm and sea produce from all over Tuscany and shine a spotlight on sustainable zero-mile quality ingredients.*

# From the Organic Kitchen Garden

Chard from our Garden, Blood Orange, Swiss Chard Jus ●



Egyptian Onion Leaves au Gratin, Parmesan Cheese Crust, *Sfogliatella* Pastry ☞



'*Monnalisa*' Gnocchi, Wild Mushrooms, Vineyard Garlic ☞



*Trombetta* Zucchini, Stuffed Zucchini Flower, Marigold Béarnaise ☞



Vegetable Tartlet from our Garden ☞

210

*The Menu needs to be ordered by all guests at the same table.*

Vegetarian ☞  
Vegan ●

# The Chef's Menu

Yellowfin Tuna, Sicilian Avocado, Lemon Balm



'Maison Guedes' Foie Gras, Balsamic Vinegar, Red Berries



Pici, Cacciucco, Tamarind, *Aglione* Cream



*Cinta Senese* Pork, Wheat, Lavender, Medlars



Meringue, Rhubarb, Strawberry Brunello Sangria

220

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# The Experience Menu

Blue Lobster, *Chioggia* Beetroot, *Rosa Canina*



Rye Flour *Ravioli*, Rabbit, Mussels, Herbs



*Trece di Gragnano*, *Sconciogli*, Anemones, Veal *Centopelli*



John Dory, *Risina* Beans, Cucumbers, Verbena



Roasted Veal, Raw Milk Curd, Lettuce, Caviar



Vegetable Tartlet from our Garden



Crunchy Brioche, Sheep *Ricotta* Ice Cream, Cypress Honey

# Cheese Trolley

The cheese selection at Ristorante Campo del Drago is the result of a careful and passionate choice by Executive Chef Matteo Temperini.

This refined assortment celebrates the excellence of artisanal dairy craftsmanship, sourced from small producers across Italy who are devoted custodians of tradition and quality.

The tasting offers a curated journey through blue cheeses, goat, sheep, and cow's milk varieties, showcasing diverse aging techniques, refinements, and milk types, each revealing unique character and complexity.

50

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The courses from our Tasting Menus are available à la carte:  
3 Courses at your choice

190

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# *Wine Pairing*

From Estate wines to renowned international labels: a wine journey curated by our Head Sommelier to perfectly complement the produce from our organic garden and the cuisine of our Executive Chef.

## *Campo*

A journey through the finest Tuscan wines.

*5 glasses | 150*

*7 glasses | 220*

## *Drago*

A worldwide wine pairing experience.

*5 glasses | 190*

*7 glasses | 260*

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