

STARTERS

Kale Salad, Blue Cheese, Raspberries ☞*	28
Beef Tartare, <i>Bagna Cauda</i> , Puntarelle	34
Octopus, Green Beans and Agretti Salad, Aioli	35
Asparagus, Lovage <i>Pesto</i> , Toasted Walnuts ☞	34

FIRST COURSES

<i>Pappardelle</i> with Wild Boar Ragout*	32
<i>Pici</i> , <i>Valdichiana Aglione</i> Sauce ☞*	29
Green <i>Lasagnetta</i> with <i>Amiata</i> Lamb Ragout *	32
<i>Ricotta</i> and Borage <i>Gnudi</i> , Broad Beans, <i>Pecorino</i> Cheese ☞*	28

MAIN COURSES

Herb-Roasted Guinea Fowl, Garden Chard, Carrots, Hazelnuts *	35
Homemade Baccalà, Turnip Greens, Wild Garlic	42
Roasted Artichoke, Jerusalem Artichoke, Nepitella ☞*	32
Veal Sweetbread with <i>Vin Santo</i> , Barbecued Asparagus*	42

PIZZA

Margherita - <i>Mozzarella</i> Cheese, <i>Tomato Sauce</i> , Basil, <i>EVO Oil</i> ☞	22
Diavola - <i>Mozzarella</i> Cheese, <i>Tomato Sauce</i> , <i>Tuscan Spicy Salami</i> , <i>EVO Oil</i> *	25
Del Bosco - <i>Mozzarella</i> Cheese, <i>Cinta Senese Sausage</i> , <i>Mushrooms</i> , <i>EVO Oil</i>	26
Orcina - <i>Mozzarella</i> Cheese, <i>Seasonal Truffle</i> , <i>EVO Oil</i> ☞	32
Primavera - <i>Mozzarella</i> Cheese, <i>Asparagus</i> , <i>Pork Rigatino</i> , <i>Pecorino</i> , <i>EVO Oil</i>	28
Provola & Pepe - <i>Mozzarella</i> Cheese, <i>Tomato Sauce</i> , <i>Provola</i> , <i>Ricotta</i> , <i>Black Pepper</i> , <i>EVO Oil</i> ☞	26
Aglione - <i>Aglione Sauce</i> , <i>Confit Tomatoes</i> , <i>Anchovies</i> , <i>Olives</i> , <i>Oregano</i> , <i>EVO Oil</i> *	23

When you order a Pizza Margherita, €1 will be donated to the charity 'Insieme per i Bambini' to support the pediatric ward at Siena hospital, for the purchase of a cardiopulmonary monitor for respiratory distress. Castiglion del Bosco proudly supports local charity initiatives.

Tax and service included. Detailed lists of possible allergens can be found in the separate ingredient information sheet which your waiter can provide on request. Castiglion del Bosco, a Rosewood Hotels 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.

Vegetarian ☞ Vegan ☞ Local *

FROM THE GRILL

Fiorentina T-Bone Steak	28
15/hg	
Grilled Rib Eye Steak	34
14/hg	
Tuscan Mixed Grill	35
40	
Grilled Chicken	34
30	



SIDES

Mixed Garden Green Salad	
White Beans with Sage	
Roasted Potatoes	
Fried Potatoes	
14 ☞	

DESSERTS

Homemade Sorbets and Ice Cream ☞	
Strawberry and Rhubarb Salad, Garden Herbs ☞	
Tiramisù ☞	
<i>Affogato</i> ☞	
Profiteroles ☞	
<i>Ricotta</i> Cake, Mixed Berries, Caramel ☞*	
16	
Selection of local Pecorino Cheese ☞*	

22



SPARKLING

Felsina, Metodo Classico Brut <i>Sangiovese, Pinot Nero, Chardonnay</i>	12	65
Comte De Montaigne, Champagne Brut Grand Réserve <i>Chardonnay, Pinot Nero</i>	25	150

WHITE

Castiglion del Bosco, Chardonnay, 2024 <i>Chardonnay</i>	12	50
Capezzana, Chardonnay, 2021 <i>Chardonnay</i>	13	60
Sesti, Sauvignon Blanc 2024 <i>Sauvignon Blanc</i>	12	60
Tenuta delle Ripalte, Mediterraneo 2022 <i>Vermentino, Fiano</i>	16	90
Teruzzi, Vernaccia di San Gimignano Sant'Elena Riserva 2022 <i>Vernaccia</i>	14	65

ROSÉ

Fattoria Le Pupille, Rosato Rosamati 2024 <i>Syrah</i>	10	55
Il Borro, Borrerosa 2024 <i>Sangiovese</i>	12	60

MONTALCINO

Castiglion del Bosco, Rosso di Montalcino Gauggiolo 2021 <i>Sangiovese Grosso</i>	15	70
Castiglion del Bosco, Brunello di Montalcino 2019 <i>Sangiovese Grosso</i>	25	140
Castiglion del Bosco, Brunello di Montalcino Campo del Drago 2020 <i>Sangiovese Grosso</i>	40	250
Fattoria Svetoni, Vino Nobile di Montepulciano 2021 <i>Prugnolo Gentile, Canaiolo, Colorino</i>	16	85
Roccapesta, Morellino di Scansano 2023 <i>Sangiovese, Ciliegliolo</i>	15	70
Castiglion del Bosco, Prima Pietra 2021 <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i>	20	110
Collemassari, Montecucco Riserva Lombrone 2018 <i>Sangiovese</i>	18	90
Monteraponi, Chianti Classico 2022 <i>Sangiovese</i>	15	80

DESSERT WINES

Frescobaldi, Quaranta Altari Vin Santo 2021 <i>Trebbiano, Malvasia</i>	12	70
Montefabbrello, Elba Aleatico Passito 2022 <i>Aleatico</i>	15	85
Col D'Orcia, Pascena Moscadello di Montalcino Vendemmia Tardiva 2018 <i>Moscato Bianco</i>	18	90
Castiglion del Bosco, Passito "San Michele" 2017 <i>Sangiovese, Trebbiano</i>	25	150