

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.

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

The courses from our Tasting Menus are available à la carte:

3 Courses at your choice  
180

*Rosewood Castiglion del Bosco 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.*

# Tasting Menu

## Game Menu

Game Bird *Cibreo*



Roe Deer Consommé, Octopus, Samphire



Homemade *Reginelle* Pasta, Hare *Salmi*, Sea Lemons



Wood Pigeon, Persimmon Fruit, Foie Gras



Chestnut Parfait, Pumpkin, Roasted Chestnuts

210

Additional White Truffle  
15/gr

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# Tasting Menu

## From the Organic Kitchen Garden

Egyptian Onion Leaves au Gratin, Parmesan Cheese Crust, *Sfogliatella* 🌿



Chard from our Garden, *Sanguinelle* Orange, Beet Greens Jus 🌿



Gnocchi *Monnalisa*, Walnuts, Lovage, wild Mushrooms 🌿



“*Chioggia*” Beetroot, Montalcino Plums Borscht, Quinoa 🌿



Vegetable Raviolo, Pear, Citrus, *Montalcino* Saffron 🌿

190

Additional White Truffle  
15/gr

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Vegetarian 🌿  
Vegan 🌿

# Tasting Menu

## Festive Menu

Blue Lobster, Hokkaido, *Minestra Nera*, Clementine



Foie Gras "*Maison Guedes*", *Sangiovese* Glaze, Pear Quince



*Pici* Pasta, *Cacciucco*, Tamarind, Aglione



Turbot on the Bone, Leeks, Olives, White Truffle



Roasted Veal, Raw Milk Cagliata, *Castelfranco*



Grand Cru Chocolate, Hazelnut, *Crete Senese* White Truffle



Our homemade *Panettone Classico*

230

Additional White Truffle  
15/gr

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# Cheese Trolley

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

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.

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