

OSTERIA L A CANONICA



STARTERS

Black Cabbage Salad, Herb Goat Cheese and Raspberries	23
Chicken Foie Gras and Truffle Terrine, Pistachios	32
Cauliflower Flan, <i>Pecorino</i> Cheese, White Truffle from Crete Senesi	38
Organic Soft-Boiled Egg, Codfish Cream, Broccoli	28
Beef Carpaccio Dry Aged, Wild Mushrooms, Herbs, Flowers	35

FIRST COURSES



Homemade <i>Pici Pasta</i> with Cheese and Black Pepper	24
Guinea Fowl <i>Tortelli</i> , Roasted Beef Jus, San Giovanni Black Truffle	32
<i>Risotto</i> , Pumpkin, Blue Cheese, Chestnuts, White Truffle from Crete Senesi	45
<i>Pappardelle</i> with Wild Boar Ragout	28
Lobster <i>Linguine</i>	40



MAIN COURSES



Braised Beef Cheek, Celeriac	38
Lamb, Barley, Hazelnuts	35
Brunello Cockerel, Crispy <i>Rigatino</i> , Carrots	32
Sea Bream Livornese Style, Fennel Cream, <i>Cannolicchi</i>	40
<i>Cocotte</i> with Seasonal Fall Vegetables from our Garden, Wild Mushrooms	32

FROM THE GRILL

Grilled Rib Eye Steak 12/hg
<i>Fiorentina</i> T-Bone Steak 14/hg
Tuscan Mixed Grill 40
Grilled Chicken 28



SIDES

White Beans with Sage
Battered Garden Vegetables
Garden Greens
Potatoes Puré

14

Vegetarian Vegan Local

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.

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.

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PIZZA

Margherita - Tomato Sauce, Mozzarella, Basil	🌿	18
Cretese - Mozzarella, Pecorino Cheese, Rigatino, Onions	✳️	20
Mediterranea - Cherry Tomatoes, Anchovies, Capers, Oregano		20
Del Bosco - Mozzarella, Cinta Senese Sausages, Mushrooms	✳️	22
Dell'Orto - Selection of Garden Vegetables	🌿 ✳️	18
Diavola - Mozzarella, Tomato, Tuscan Spicy Salami	✳️	20
Orcina in Bianco - Mozzarella, Black Truffle from San Giovanni d'Asso	🌿 ✳️	29

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.

DESSERTS

Caramel Millefeuille, Roasted Apples, Tahiti's Vanilla Ice Cream



Homemade Tiramisù

Plum Salad, Blackberries, Verbena



Raspberry Meringue, Garden Herbs



Chocolate Fondant Biscuit, Vanilla Ice Cream, Red Fruit Sauce

Homemade Ice Cream

Homemade Sorbets



Fresh Fruit



Pecorino Cheese Selection

