



*il* BORGO  
MACHIARELLI

The oldest restaurant  
in Tuscany



A small jewel from 1500

## ◆ Cocktail ◆

### MANHATTAN ◆ 13

A cornerstone of mixology with over three centuries of tradition, revered by bartenders, politicians, and writers alike.

### MARGARITA ◆ 13

Directly from the warm coasts of Mexico, a true legend in the world of mixology, the iconic Margarita stands out.

### GIN SOUR ◆ 13

A perfect balance between acidity and sweetness, our sour made with Tanqueray gin elegantly caresses the palate.



### WHISKEY SOUR ◆ 13

The Whiskey Sour holds a special place in our hearts with a recipe that has inspired decades of creativity; we love it with Bulleit bourbon.

### VODKA SOUR ◆ 13

The most classic of sours, and we guarantee its perfection with the 11 generations of craftsmanship that characterize Ketel One vodka.

### GIN PROVED ◆ 13

Tanqueray London Dry Gin adds a touch of class to the perfect floral aperitif.


### OLD FASHION ◆ 13

Simply a milestone in the art of mixology, our Old Fashioned is handcrafted with Bulleit bourbon and aromatic bitters.

## Appetizers

### BOARD OF TUSCAN PECORINOS ♦ 16

Fresh Seggiano, Aged Seggiano, Beer Pecorino, Sheep's Ricotta Mousse, Pepper Jam, Dark Honey, and Wine-Infused Pear.



### THE ALBERGACCIO SELECTION ♦ 15

Corded Salami, Hand-crumbled Sbriciolona, Crudo IGP, Tuscan Crostini, Sweet and Sour Vegetable Salad, Tuscan Fried Food, and Polentina.

### THE FLAN ♦ 15

Sweet Potato Flan on a Pea Cream with Crispy Bread Chips.

### OMELETTE ♦ 14

Choice of: Parmesan, Porcini Mushrooms, Tomato, Spinach, Prosciutto.

### BEEF TARTARE ♦ 16


Mixed Salad, Red Spring Onion, Confit Cherry Tomatoes, Black Olives, Grain Mustard.

### THE LITTLE BRUSCHETTAS ♦ 10

Cherry Tomato and Basil, Flat Bean, Charcoal Red Onion, Sautéed Porcini Mushrooms, Chicken Liver, Polenta with Ragù.

### THE HUNTER'S BOARD ♦ 16

Deer Salami, Wild Boar Sausage, Firm Shoulder, Goose Cacciatorino, Truffled Salamino, Honey and Walnut Salame, Oil-Preserved Eggplants, Porcini Mushroom Crostino.



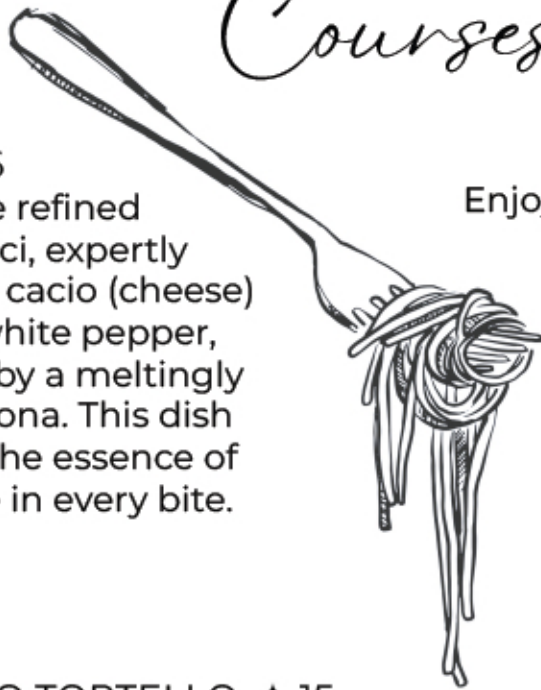


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## First Courses

### THE PICI ♦ 16

Experience the refined simplicity of Pici, expertly seasoned with cacio (cheese) and crushed white pepper, accompanied by a meltingly tender sbriciolona. This dish encapsulates the essence of Tuscan cuisine in every bite.



### THE TAGLIOLINO ♦ 16

Enjoy our Tagliolini, a celebration of porcini mushrooms in all their glory.

### THE PAPPARDELLA ♦ 16

A robust dish rich in flavors: pappardelle enveloped in a ragù made from white veal shank and marrow.

### THE MUGELLO TORTELLO ♦ 15

Our Mugello tortelli filled with a ragù of Cinta Senese and hand-chopped beef offer a fusion of intense and authentic flavors for an unforgettable gastronomic experience.

### THE RAVIOLO ♦ 15

A unique raviolo filled with delicate pecorino, resting on a smooth velouté of pods. The addition of powdered Crudo ham adds a sweet and savory note, creating a perfect balance of flavors and textures.



### THE FUSILLO ♦ 18

A delicate balance of flavors with fusilli wrapped in a velvety sweet tomato sauce, enriched with a light ricotta cream and a lively touch of lemon zest.



## Second Courses

### THE BRICK COOKER ♦ 18

A rustic and delicious dish: our chicken, cooked in the brick, ensures crispy skin and juicy meat. A classic of traditional cuisine that evokes flavors of home and comfort.

### THE CUT WITH PEPPER ♦ 22

Scopri la nostra tagliata ai pepi: tenera carne aromatizzata con rosmarino e una mescolanza di pepe rosa, bianco, nero e verde. Un piatto ricco di carattere, dove il gusto della carne si fonde perfettamente con l'intensità dei pepi.

### THE SCOTTADITO ♦ 19

Fresh lamb chops, prepared to perfection, accompanied by crunchy bread chips. A dish that delights the palate, offering an intense and satisfying tasting experience.

### THE TOMAHAWK ♦ 19

Our Tomahawk is a true culinary experience: a generous pork rib accompanied by delicious aged apples, plums and bay leaves.

A harmony of sweet and savory flavors that come together to create a rich and substantial dish.

### THE DUCK BREAST WITH ORANGE ♦ 24

Delicious duck breast combined with the sweet and sour of oranges and peel in syrup, served with a crunchy fennel salad. A perfect balance between sweetness and acidity, which enhances the delicacy of the duck.

Baked potatoes  
Sautéed spinach  
Zolfini with oil and pepper  
Fried aubergines and courgettes  
Fried fries  
Fried artichokes

## Side Courses ♦ 6





◆ *Beef lovers* ◆

**BEEF LOVER – A JOURNEY THROUGH THE BEST CUTS OF MEAT**

**NAZIONALE (Italy) - Maremma Pastures** ◆ 5.5€ / h

Discover the authentic taste of Maremmana beef: tender, flavorful, and lean. An Italian excellence, coming from pristine pastures, for meat lovers seeking a pure and delicate flavor.

**MEDINA (Spain)** ◆ 5.5€ / h

This Spanish cut is rich in connective tissue and flavorful fat. It's an explosion of authentic flavors, perfect for those who love tasty meat and grilling that enhances every nuance.

**BLACK ANGUS (Ireland)** ◆ 6.0€ / h

Savor the unique marbling of Irish BlackAngus: a meat with a bold and persistent flavor. Its specific marbling ensures incomparable tenderness and delicacy, making it a sophisticated choice for the most refined palates.

**CHIANINA (Italy)** ◆ 6.5€ / h

Finally, we present the renowned Chianina beef: a Tuscan pride known worldwide for its imposing size and exceptional flavor. A cut that represents Italian excellence, for a peerless gastronomic experience.

**SASHI CHOCO (Finland)** ◆ 6.5€ / h

An exclusive selection of Finnish beef, famous for its intense marbling and rich flavor. This premium cut is distinguished by chocolate notes due to the animals' unique diet, offering a unique and unforgettable culinary experience.



# Filletry

## BLACK & WHITE ♦ 29

Explore the contrast of flavors with our Black & White. A tender and succulent fillet blends with the creaminess of Parmesan and the intense flavor of Black Truffle.

## ZOLA ♦ 29

Tender beef fillet, served with a PGI gorgonzola cream which enhances its robust flavours, accompanied by lightly sautéed crunchy radicchio for a contrast in texture and flavour.



## BRUNO ♦ 29

A dish that celebrates simplicity and refinement: fillet accompanied by delicately seared onion, all embellished with a reduction of wine and red vinegar.

## VERDE VIVIDO ♦ 29

Succulent beef fillet embellished with a creamy green pepper sauce, enriched with a touch of mustard for a strong and spicy flavour.