


Settimo Senso Restaurant

Starters

<i>Cuttlefish in zimino served warm 1,4,9,12,14</i>	
<i>Accompanied by revisited Panzanella, tomato extract, sour cucumber and fermented milk</i>	€ 35
<i>Layered 7,12,1</i>	
<i>Seared and flambéed with "Ginepro Gin" accompanied by purple potato cream from Val d'Orcia and spring onion</i>	€ 38
<i>The game of the sea</i>	
<i>Scampi from Mazara del Vallo, purple prawn, prawns, amberjack sashimi, tuna tartare, croaker carpaccio, oysters, truffles and cockles.</i>	€ 75
<i>Deer Tartare 3,6,7,8,12</i>	
<i>Prepared on the trolley with its ingredients: gherkins, capers, lemon sauce, burrata and toasted hazelnuts</i>	€ 36
<i>Organic egg 1,3,4,7 from free-range hens on the slopes of Mount Amiata. </i>	
<i>It is a small bonbon of taste, well-being and authenticity cooked at 64° and served crunchy with herbs, smoked provola, asparagus and flakes of Norcia truffle</i>	€ 34
<i>Treasure chest of aubergine parmigiana 1,3,7,9 </i>	
<i>from the dark heart of buffalo from Grosseto, accompanied by basil and 30-month parmesan fondue and datterino tomato extract</i>	€ 30
<i>Weaving of cured meats 1,7,9,12</i>	
<i>San Daniele ham, Culatello di Zibello, Finocchiona, Mortadella, with house giardiniera accompanied by crunchy focaccia</i>	€ 41
<i>The Earth offers us 1,7,9  </i>	
<i>Tubers from Mount Amiata on celeriac cream</i>	€ 30



ALLERGENI / ALLERGENS

Accanto al nome delle pietanze troverà l'indicazione degli allergeni presenti
Gli stessi sono evidenziati con dei numeri e di seguito sottoindicato la corrispondenza numerica. *On the menu at the end of each dish name you will find a number indicating the allergen ingredients. Please find here below the corresponding legend.*

I piatti indicati con * non sono inclusi nei pacchetti, nella Mezza Pensione e nella Pensione Completa. Per il crudo di pesce, sono inclusi 2 pezzi al valore di una portata
Course indicated with * are not included in special offer, Half Board and Full Board. 2 Shellfish items are in substitution of 1 course
Una commissione di servizio discrezionale del 10% verrà aggiunta al conto finale
A discretionary 10% Service Charge will be added to the final bill



CASTELLO di VELONA
Ristorante Specialità Salsicce & Wines
- MONTALCINO -

Settimo Senso Restaurant

Pasta and Risotto

Brunello meets piccio 1,7

Classic fresh homemade Tuscan pasta, creamed in the form of pecorino di Pienza and pepper and accompanied by crunchy cracklings € 38

Button Maremmano 1,3,7,12

Homemade egg puff pastry filled with guinea fowl filling, butter, sage and Brunello reduction € 36

Risotto with Raviggiolo 7,9,12

Creamed with Raviggiolo del Mugello, agretto extract, confit quail leg and burnt aubergine powder € 41

Pacchero 1,7,9

Homemade pacchero with San Marzano tomatoes, datterino tomatoes and "ox heart", creamed with stravecchio and clarified butter € 39

Spaghettoni 30 egg yolks 1,3,4,7,12

Served with homemade bread toasted with fermented garlic, butter from the "Latteria Sociale di Pienza", accompanied by Cantabrian anchovies € 35

Tagliolini with sea urchins 1,2,3,7

With a shred of burrata and Norcia truffle € 41

Liquid Vignarola 1,7,9,12

Crusco pepper with crunchy artichoke   € 32

Stuffed tortello 1,3,7,9,12

of ribollita, accompanied by an intense vegetable and Marzuolo mushroom broth   € 35



Vegetariano



Vegano

ALLERGENI / ALLERGENS

Accanto al nome delle pietanze troverà l'indicazione degli allergeni presenti

Gli stessi sono evidenziati con dei numeri e di seguito sottoindicato la corrispondenza numerica. *On the menu at the end of each dish name you will find a number indicating the allergen ingredients. Please find here below the corresponding legend.*

I piatti indicati con * non sono inclusi nei pacchetti, nella Mezza Pensione e nella Pensione Completa. Per il crudo di pesce, sono inclusi 2 pezzi al valore di una portata
Course indicated with * are not included in special offer, Half Board and Full Board. 2 Shellfish items are in substitution of 1 course

Una commissione di servizio discrezionale del 10% verrà aggiunta al conto finale

A discretionary 10% Service Charge will be added to the final bill



CASTELLO di VELONA
Ristorante - Trattoria - Spa & Wellness
- MONTALCINO -

Settimo Senso Restaurant

Second courses

The sea meets the garden 2,7,9,12

Cooked confit lobster with scampi and steamed prawns, accompanied by vegetables from the garden € 50

CBT cod 4,9,12

Contemporary Livorno style and grilled endive € 38

Duck breast 7,9,12

Slowly cooked and scalloped at the table, accompanied by red fruit sauce giving it the right acidity with sweet and sour vegetables € 42

Beef cheek 1,7,9,12

Brunello lacquered, potato foam, green sauce and vegetable chips € 38

BBQ chicken from the Val d'Orcia farm 1,10,12

An explosion of rich and enveloping flavours, where the slow cooking process blends harmoniously with the aromatic notes of mustard flowers and the sweetness of honeycomb from Monte Amiata € 62

The Castle garden 1,9,11,12

Tuscan chickpea humus with raw and cooked vegetables. fermented with sprouts and seasonal fruits € 33

Aromatic basket 1,6,7,12  

Of courgettes with miso, fermented bean, accompanied by garden sprouts € 32

Catch of the day 7,9,12  

At your request: in a seaweed and salt crust; grilled; all'isolana, accompanied by its side dishes € 18/hg

From the Brace 7,9,12

The selected meats, matured or "Dray Age", come from farms in the Val d'Orcia and are served with the Chef's side dishes

Chianina Fiorentina

€ 18/hg

Tomahawk

€ 20/hg.

Rib steak

€ 16/hg.



Vegetariano



Vegano

ALLERGENI/ ALLERGENS

Accanto al nome delle pietanze troverà l'indicazione degli allergeni presenti

Gli stessi sono evidenziati con dei numeri e di seguito sottoindicato la corrispondenza numerica. *On the menu at the end of each dish name you will find a number indicating the allergen ingredients. Please find here below the corresponding legend.*

I piatti indicati con* non sono inclusi nei pacchetti, nella Mezza Pensione e nella Pensione Completa. Per il crudo di pesce, sono inclusi 2 pezzi al valore di una portata
Course indicated with* are not included in special offer, Half Board and Full Board. 2 Shellfish items are in substitution of 1 course

Una commissione di servizio discrezionale del 10% verrà aggiunta al conto finale

A discretionary 10% Service Charge will be added to the final bill



CASTELLO di VOLONA
Rest. - Hotel - Spa & Wellness
- MONTALCINO -

Settimo Senso Restaurant

Tasting menu

Chef Alessandro has created a one-of-a-kind tasting menu that will take you on a sensorial journey through Tuscan flavors and traditions.

The menu consists of 5 typical courses, and is a culinary experience that will allow you to discover the authentic and traditional flavors of Tuscany revisited in a modern and creative key by the talented Chef

€ 150

Our Sommelier is available to accompany you on your journey with specially designed wine pairings

€ 95

ALLERGENI/ ALLERGENS

Accanto al nome delle pietanze troverà l'indicazione degli allergeni presenti
Gli stessi sono evidenziati con dei numeri e di seguito sotto indicato la corrispondenza numerica. *On the menu at the end of each dish name you will find a number indicating the allergen ingredients Please find here below the corresponding legend.*

I piatti indicati con * non sono inclusi nei pacchetti, nella Mezza Pensione e nella Pensione Completa. Per il crudo di pesce, sono inclusi 2 pezzi al valore di una portata
Course indicated with * are not included in special offer, Half Board and Full Board. 2 Shellfish items are in substitution of 1 course

Una commissione di servizio discrezionale del 10% verrà aggiunta al conto finale
A discretionary 10% Service Charge will be added to the final bill