



FORESTERIA  
VILLA CERNA

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Ristorante in vigna

MENÙ

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# CHEF'S TASTING MENU



Amouse bouche

•

Organic egg cooked at 62°, asparagus, fresh sheep cheese, bottarga  
(3, 4, 7, 9)

•

Grilled artichoke, parmesan fondue, sage pesto  
(7, 8, 9)

•

Stuffed tuscan evo oil ravioli, chickpeas cream, rosemary  
(1, 3, 7, 9)

•

Lamb cannelloni, chicory, lemon  
(3, 9)

•

Rabbit in fricasee, sage, peas  
(3, 9)

•

Dessert of your choice

•

Petits fours  
(1, 3, 5, 7, 8, 11)

**68 a persona**

**THE MENU IS FOR THE ENTIRE TABLE**



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# TRUFFLE TASTING MENU



Amouse bouche

•

Chicken liver parfait, peanut butter, pan brioche, truffle  
(1, 3, 4, 5, 7, 9)

•

Organic egg cooked at 62°, baked leeks, beurre blanc, truffle  
(3, 4, 7, 9)

Handmade tagliolini pasta with fresh truffle  
(7, 9, 12)

•

Risotto with truffle, vanilla and cocoa grue  
(3, 9)

•

Duck breast, coffee, cauliflower, truffle  
(9)

•

Dessert of your choice

•

Petits fours  
(1, 3, 5, 7, 8, 11)

**76 a persona**

THE MENU IS FOR THE ENTIRE TABLE



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# TO START




Chicken liver parfait, peanut butter, pan brioche, raspberries (1, 3, 4, 5, 7, 9)	16
Grilled artichoke, parmesan fondue, sage pesto (7, 8, 9)	14
Marinated anchovies, orange, red onion, chili pepper (4)	12
Selection of Italian cheeses (5pcs) (7, 9)	16
Organic egg cooked at 62. asparagus fresh sheep cheese. bottarga (3, 4, 7, 9)	14








# FIRST COURSES

Risotto with herbs, goat's cheese from the val d'orcina, green apple and vinsanto reduction (7, 9) 	16
Stuffed tuscan evo oil ravioli, chickpeas cream, rosemary (1, 3, 7, 9) 	16
Lamb cannelloni, chicory, lemon (3, 9)	18
Handmade tagliolini pasta with fresh truffle (7, 9, 12) 	24
Fusillone fabbri, colonnata lard, raw red prawns (1, 2, 7, 9)	20





# MAIN COURSES

Rabbit in fricasee, sage peas (3, 9)	18
Duck breast, coffee, cauliflower, dill (9)	20
Tomatoes tartlet. thyme. pecorino cheese (1, 3, 7, 9) 	14
Mussels. mortadella and parmesan crumble (1, 7, 8, 9, 14)	18
Octopus, romesco sauce and spring onions (8, 9, 12, 14)	22





# FROM TRADITION

Selection of cold cuts and local cheeses <i>recommended for two people</i> (1, 7, 10)	24
Rustic tuscan bread, seasonal vegetables, pecorino cheese (1, 7, 9) 	12
Beef tartare <i>mustard grains, anchovies, egg sauce</i> (3, 4, 9, 10)	16
Maccheroncini with cinta senese meat sauce (1, 3, 9)	16
Braised pork ribs tile (9, 10, 12)	18
Florentine steak "classic" <i>minimum size 1,2 kg</i>	60/kg
Florentine steak "selection" <i>minimum size 1,2 kg</i>	76/kg
Grilled fillet <i>served with a aride dish</i>	30
Charcoal cockerel <i>served with a aride dish</i>	18





# SIDE DISHES

Roasted potatoes	6
Beans in oil (9)	7
Garden salad	6
Spinach (9)	6
Fried potatoes	6





# DESSERT

Tiramisù (1, 3, 7)	7
Handmade cantuccini and vinsanto (1, 3, 7, 8, 12)	7
Almond tartlet, lemon curd, strawberries (3, 6, 8)	8
Grandma's pie, vanilla ice cream (1, 3, 7, 8)	8
Contemporary trifle (1, 3, 7, 12)	8
Pink pepper panna cotta and grapefruit gel (7)	8
Brownies, white chocolate namelaka and salted caramel ice cream (1, 3, 7)	9





# DRINKS

Ultra-filtered water	2
Mineral water Vernia	3,5
Coca-cola / Fanta	4
Glass of wine	7
Glass of wine riserva	9
Glass of wine Supertuscan	14
Espresso coffee	2
American coffee /Cappuccino	3
Amari	5
Grappa	5
Grappa Barricata	6
Grappa Aromatizzata	8
Rhum	8/12
Whisky	8/12

COVER CHARGE €3



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# SWEET WINES AND SPIRITS

## VINI DOLCI

Vin Santo Castello Di Radda	10
Torcolato Firmino Miotti	8
Erbaluce Di Calluso	8
Sauternes Chateau Fontebride	8
Passito Di Pantelleria Kufurà	7
Privilegio Passito Feudi di San Gregorio	9
Porto Ruby Quinta Do Tedo	9
Sherry Montegaudo	9

## RUM

Trois Rivieres Bianco Agricolo - Martinica	8
Baron Samedi Spiced - Caraibi	9
Brugal Anejo Superior - Rep.Domenicana	8
Zacapa Sistema 23 Solera - Guatemala	12

## WHISKEYS

Caol Ila 12 Single Malt - Scozia	10
Laphroaig 10 Since Malt - Scozia	9
Oban 14 Scotch - Scozia	10
Lagavulin 8 Scotch - Scozia	12
Maker's Mark Bourbon - Kentucky	8

## GRAPPE

Felsina Sangiovese Bianca	5
Felsina Fontalloro Riserva	6
Carpendu Vei Acquavite di Mele	7
Prus Acquavite di pere	8
Milla Liquore Di Camomilla	6
Marolo Grappa Di Barolo - Riserva	7



# CHEF RANIERI UGOLINI



Class of 84 Passionate about Tuscan cuisine  
Ten-year experience with a gradual growth passing  
through all the roles until becoming Chef  
and a poetic creator of wise and balanced Tuscan menus.  
A motto he likes about Chef Davide Oldani:



"We must enhance the balance of contrasts, in the kitchen and in life"




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# ALLERGENS

- |   |   |                             |    |   |   |
|---|---|-----------------------------|----|---|---|
| 1 |    | gluten                      | 9  |    | celery and derivatives  |
| 2 |    | crustaceans and derivatives | 10 |    | mustard and derivatives   |
| 3 |    | eggs and derivatives        | 11 |    | sesame seeds and derivatives e derivati   |
| 4 |    | fish and derivatives        | 12 |    | sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10mg/l expressed as SO <sub>2</sub> |
| 5 |    | peanuts and derivatives     |    |   |   |
| 6 |    | soy and derivatives         | 13 |    | lupins, molluscs and derivatives  |
| 7 |   | milk and derivatives        |    |  | vegan   |
| 8 |  | nuts and derivatives        |    |  | vegetarian  |

 The fish intended to be consumed raw or practically raw has been subjected to a preventive cleansing treatment, in compliance with the requirements of EC Regulation 853/2004, Annex III, Section III, Chapter 3, Letter D, Point 3.

To offer the raw materials used in our Menu in every season and to always guarantee the highest quality and safety for our preparations, the ingredients purchased fresh undergo a thermal reduction process at -20°C, are vacuum-packed and subsequently stored at a temperature of -18°C.

