



**MENU**



## Philosophy

Tavola di Guido restaurant, curated by our Chef Guido Haverkock and his brigade, offers a cuisine with the best Tuscan products, taking into account seasonality and biodiversity, updating periodically the proposals.

In the kitchen, research on raw materials, processing and combinations of flavors prevails, respecting Italian traditions. The technique and study allow us to produce bread, bacon, vinegar, mustard and much more.

We are in the heart of Chianti Classico, Tuscan wine heritage. For this reason, the wine list respects the enological richness, follows the proposals of the cuisine and proposes Italian companies with a focus on the Tuscan territory. Includes small wineries that work in an organic and biological way. All selected with care by our sommelier Carolina.


Our tasting menu proposal represents the present moment of the preparation of the whole team and the kitchen itself.


The tasting menu is available in 3 or 5 courses for the whole table.

*Enjoy!*




## Asian inspired

 Market fish tartare with lime, sesame and chives, creme fraiche and kombucha marinated spring vegetables (4, 7, 11)

 Amberjack fish ramen, homemade noodles, seasonal vegetables, marinated egg and homemade soy sauce (1, 3)

Grilled Gyoza, stuffed with Korean style pork belly and marinated spring onions (1, 11)


Crispy duck breast marinated with star anise, butter basmati rice, pak choi and oriental spice sauce (6, 7)

 Coconut flan with grilled banana and passion fruit sorbet (7)

*Enjoy!*




## *Italian tradition*

 “Tonno del Chianti” with dried cherry tomatoes and asparagus, homemade mustard sauce and salad (3, 10)

 Tuscan “ribollita” croquette, kimchi and marinated red onion (1, 3)

Tortelli with hare ragout in “dolceforte”, topinambur (1, 7, 8, 9)

Sliced beef in Tuscan herb crust, deep fried artichokes, mashed potatoes with shallots and Chianti Classico sauce (1, 7)

 Panna cotta with rosemary and honey from Onebelvedere farm, citrus fruit crumble and walnut ice cream (1, 3, 7, 8)

*Enjoy!*





## Between Loira and Rhine



"Strammer Max" Daily fresh egg of our Onebelvedere farm, Cinta Senese ham, rye bread and pickled vegetables (1, 3, 7)



Pumpkin soup, ricotta cheese gnocchi, toasted seeds, homemade pancetta chips (1, 3, 7)

Gratinated "Kässpätzle" with Emmental cheese and stewed onions (1, 7)

Rossini style milk fed veal loin, fries and vichy carrots (7)

















Chocolate mousse, with fresh goat cheese ice cream, caramelized almond and orange sauce (3, 7, 8)

*Enjoy!*

## List of 14 food allergens

Below is a list of allergens that may be present in the dishes on our menus. We remind our customers that these ingredients may cause allergic reactions. Therefore, if necessary, we invite you to ask the dining room staff about the presence of certain allergens in specific dishes.

-  Cereals containing gluten (1)
-  Crustaceans (2)
-  Eggs (3)
-  Fish (4)
-  Peanuts (5)
-  Soybeans (6)
-  Milk (7)
-  Nuts (8)
-  Celery (9)
-  Mustard (10)
-  Sesame seeds (11)
-  Sulphur dioxide and sulphites (12)
-  Lupin (13)
-  Molluscs (14)





[tavoladiguido.com](http://tavoladiguido.com)

## *Location*

LE PIAZZE 41, 53011 CASTELLINA IN CHIANTI  
SIENA, TUSCANY

## *Dinner*

THURSDAY TO TUESDAY,  
7:00PM-9:30PM