



TAVOLA
DI GUIDO

MENU



tavoladiguido.com

Location

LE PIAZZE 41, 53011 CASTELLINA IN CHIANTI
SIENA, TUSCANY

Dinner

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



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!



Italian tradition



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



Risotto with Octopus from the Tyrrhenian Sea, cherry tomatoes and bell pepper pesto (7, 8, 14)

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!

5 Courses menu €85 per person
3 Courses menu €65 per person
Wine pairing with 3 glasses €18 per person
Wine pairing with 5 courses €30 per person



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, fresh seasonal mushrooms, crustaceans and toasted seeds (1, 2, 7)

Spätzle" creamed with smoked butter, stewed onions with homemade pancetta, chives and sour cream (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)

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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)

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