

THE BISTROT



NIBBIES

- Bread, Butter & Cantabrian anchovies6€
1, 3, 4, 7
- Tuscan cured ham & pickled vegetables8€
9, 12
- Selection of cheeses from Fattoria Buca Nova
& organic honey8€
7
- Black chickpea hummus 
with sesame crackers5€
9, 11
- Avocado and salmon crostino.8€
1, 4
- Steak tartare with sweet & sour mustard
seeds and Olive oil by “Felsina”9€
10, 12
- Marinated green olives 5€
- King oyster mushrooms with garlic, oil and chili 8€

BREAD

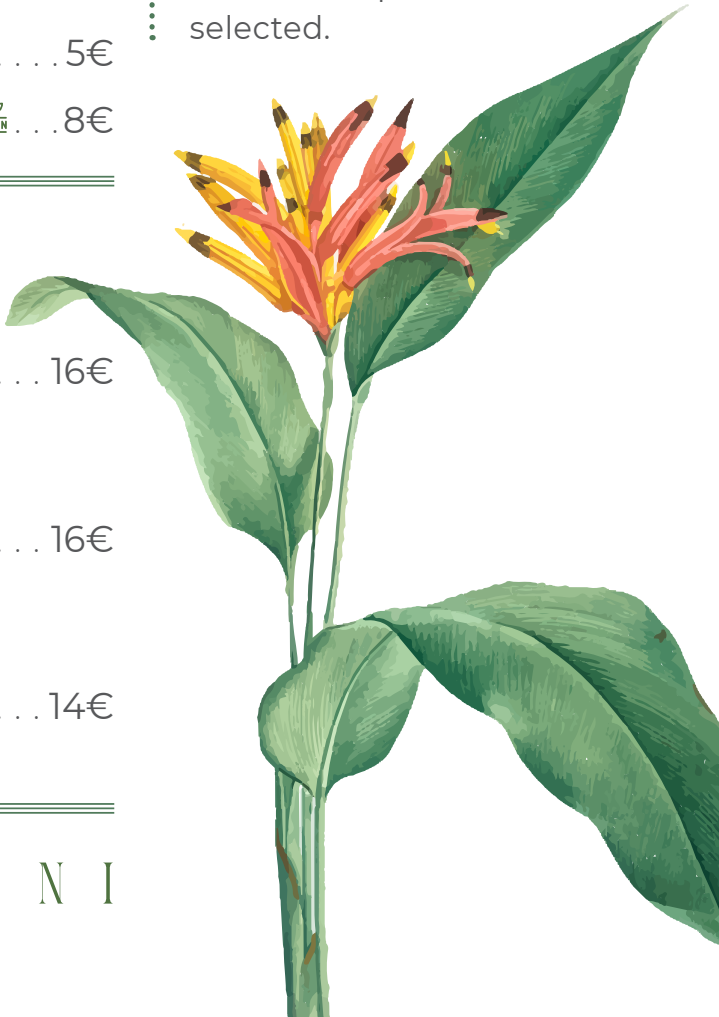
- Club sandwich with “Tarese del Valdarno”  16€
1, 3, 6, 7, 10, 12
- Beefburger with caramelized onions,
bacon and pecorino cheese. 16€
1, 3, 6, 7, 11, 12
- Veggie-burger with shredded 
white cabbage and vegan mozzarella 14€
1, 6, 12

THE STR TREATMENT

Our natural thermal waters are a cure-all for the body and mind. At San Giovanni Terme Rapolano, we want these benefits to be fully present during your stay.

The interiors are designed to ensure maximum comfort and immerse you in a relaxing and elegant environment. The spa follows the rhythm of the seasons to offer treatments and cures connected to the cycle of nature.

We respect nature through meticulous care of our green spaces and with facilities that are integrated with minimal impact, like the bio-sauna or the Infinity pool. This awareness is the foundation of our cuisine, where products, mostly organic, from small local producers are selected.





TARESE DEL VALDARNO

Traditional cured meat produced near Florence. The back, belly, and part of the loin of heavy pigs are used. It has a pronounced and persistent flavor but it has very delicate taste.



SALADS

- Caesar salad 16€
1, 3, 7, 12
- Cod, olive and caper salad 16€
4, 9
- Beetroot salad with grape, goat cheese
and walnuts 15€
7, 8, 12
- Farmer's salad 14€
3

EGGS

- Omellette with Tuscan herbs 12€
3
- Fried eggs with roasted vegetables. 12€
3
- Omelette with bloomy rind cheese. 13€
3, 7

TO SHARE

- Cheese and cold cut platter
with pickled vegetables and fruit mustards. 18€
7, 9, 10, 12
- Flatbread pizza with tomatoes,
stracciatella cheese and anchovies 20€
1, 4, 6, 7
- Flatbread pizza with porcini mushrooms,
provola and thyme oil 20€
1, 6, 7
- Flatbread pizza with mediterranean-style escarole,
pecorino and wild boar salami 20€
1, 4, 6, 7

HOT DISHES

- “Primo piatto” of the day. 14€
- Baked Potato with sautéed chanterelles
and chive dressing 16€
7
- Meatballs with tomato sauce 16€
1, 7, 9, 12
- Octopus with zolfini beans and black kale 16€
1, 7, 14

DESSERTS

Focaccia rapolanese.	6€
1, 3, 7, 8	
Tiramisù with cantucci	6€
3, 7, 8	
Fruit salad	6€
Homemade ice-cream	6€
1, 3, 7, 8	

DRINKS

UNPASTEURIZED KOMBUCHA

Ladybug – 200 ml.	4€
ARABICA COFFEE, CINNAMON AND BOURBON VANILLA	
LEMON, GINGER, BLUEBERRY AND LAVENDER FLOWERS	
STRAWBERRY, BLUEBERRY, MINT AND HIBISCUS FLOWERS	

COLD EXTRACTED

Biobacche – 250 ml	6€
APPLE AND BERGAMOT	
BLACKCURRANT, APPLE	
STRAWBERRIES, REDCURRANT, SEABUCKTHORN	
APPLE, CELERY, LEMON	

KOMBUCHA ELIXIR OF HEALTH?

Kombucha, often referred to as the “Elixir of Health” by the Chinese, is a fermented drink originating from the Far East. The earliest traces of it date back to around 220 B.C. during the Qin dynasty, where it was said to have been prepared for the first time for Emperor Qin Shi Huangdi. Kombucha is a beverage made from black tea fermented with a SCOBY. The SCOBY, also known as the mother, is a symbiotic community of bacteria and yeast that forms a floating cellulose disc used as a starter for producing the fermented tea. Thanks to the fermentation process from which it originates, Kombucha contains a very high number of beneficial live bacteria, as long as the beverage has not been pasteurized, known as probiotics. These bacteria settle in our intestines, support the immune system, and help us absorb nutrients.





WINE TASTINGS

Our wine list is the result of meetings with artisans who want to tell the story of this a region. We select small producers who respect nature, are aware of the importance and value of their work, and are able to express the place and time in which they live. To deepen your understanding of our selection and philosophy, we offer tasting experiences with five glasses, accompanied by snacks, which can be booked at the reception.

SPARKLING WINES

- Camillo Donati, Il mio Sauvignon, Emilia, rifermentato in bottiglia, 2023 25€
SAUVIGNON BLANC
- Broccanera, Scosso, Marche, rifermentato in bottiglia, 2022. 20€
VERDICCHIO
- Corti Cugini, Dosaggio Zero, Franciacorta. 40€
CHARDONNAY

WHITE WINES

- Arrighi, Ilagiù, Isola d’Elba, 2024 24€
PROCANICO, ANSONICA, BIANCONE
- Vincent Pinard, Sancerre Nuance, Valle della Loira, 2023 55€
SAUVIGNON BLANC
- Weingut Molitor, Riesling Alte Reben Trocken, Mosella, 2021. 38€
RIESLING

ORANGE WINES

- Buondonno, Bianco alla Marta, Castellina in Chianti, 2021 32€
TREBBIANO
- Martin Vajcner, Veltlinske Zelene, Repubblica Ceca 2021 35€
GRUNER VELTLINER

ROSÉ WINES

- Tenuta di Carleone, Rosato, Radda in Chianti, 2024. 28€
SANGIOVESE
- Bakkanali, Rosa, Monte Amiata, 2023. 30€
SANGIOVESE

RED WINES

- Scipio, Meletello, Pitigliano, 2022 28€
SANGIOVESE, CILIEGIOLO
- Tunia, Chiassobuio, Colli aretini, 2014 38€
SANGIOVESE, COLORINO, CANAILOLO
- Colle Florido, Salvo, Abruzzo, 2022 24€
MONTEPULCIANO D’ABRUZZO
- Vinyer de la Ruca, Silvano Amami e Sgonfiami, Linguadoca, 2023 55€
GRENACHE

CIDERS

- Cantina Errante + Ernesto, Sidro, San Gimignano, 2022, 375 ml. 13€
FERMENTAZIONE SPONTANEA DA VARIETÀ ANTICHE DI MELE CURATE DA ERNESTO A CHIANNI
- La Maison Romane, Manoir du Bais Cidre Primeur, 2022, 750 ml 25€
FERMENTAZIONE SPONTANEA CON MELE DELLA BRETAGNA
- Julien Thurel, Cidre Solstice, 2019, 750 ml 50€
FERMENTAZIONE SPONTANEA CON MELE DEL GATINAIS. EXTRA-BRUT

BEERS

- Birrificio La Stecciaia, Ko-meta, Rapolano Terme, 4,6 %vol . . . 330 ml, 6€; 750 ml, 14€
BLONDE ALE
- Birrificio La Stecciaia, Ko-meta light, Rapolano Terme, 2,5 %vol. 330 ml, 6€
BLONDE ALE
- Birrificio La Stecciaia, Rye Ipa, Rapolano Terme 330 ml, 6€; 750 ml, 15€
INDIAN PALE ALE CON SEGALE
- Birrificio La Stecciaia, Cocò, Rapolano Terme, 4,8 %vol 330 ml, 6€; 750 ml, 15€
BLANCHE CON FARRO MONOCOCCO
- Cantina Errante, Ka Ginepro, San Gimignano, 2021, 6,1 %vol 375 ml, 12€
FERMENTAZIONE SPONTANEA DA PERPETUA PALE CON GINEPRO
- 3 Fonteinen, Oude Geuze Geuze n°7, Belgio, 22/23, 6,7% vol. 375 ml, 17€
BLEND DI LAMBIC DI DIVERSI PRODUTTORI

FOR THE COMPLETE SELECTION IT IS POSSIBLE TO REQUEST THE WINE LIST