
THE BISTROT



NIBBIES

- Pan brioche, butter & Cantabrian anchovies. 6€
1, 4, 7
- Tuscan cured ham & pickled vegetables 8€
9, 12
- Selection of cheeses from “Fattoria Buca Nova”
& organic honey 8€
7
- Black chickpea hummus 
with sesame crackers 5€
9, 11
- Crostino with lardo di Colonnata 8€
1, 12
- Steak tartare with sweet & sour mustard
seeds and Olive oil by Valentini. 9€
10, 12
- Anchovies in pesto with toasted bread. 8€
1, 4, 12

BREAD

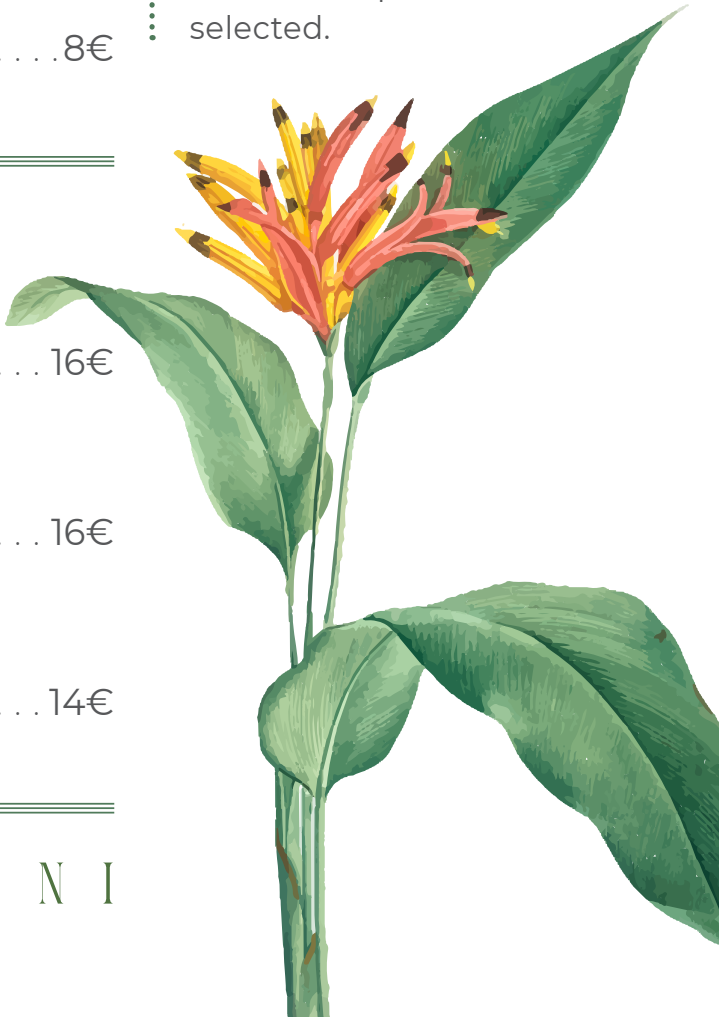
- Club sandwich with “Tarese del Valdarno”  16€
1, 3, 6, 7, 10, 12
- Beefburger with caramelized onions,
bacon and pecorino cheese. 16€
1, 3, 6, 7, 11, 12
- Veggie-burger with shredded 
white cabbage and vegan mozzarella 14€
1, 6, 12

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
- Vingnarola 14€
12
- Caprese salad. 16€
7

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 mediterranean-style escarole,
pecorino and wild boar salami 20€
1, 4, 6, 7

OUR SUPPLIERS

The attention to excellence that guides our kitchen starts with our primary ingredients. For this reason we have selected to source products from local producers who work in symbiosis with the territory and its traditions: Pastificio Fabbri, Acquarello, Podere Pereto, Azienda Agricola La Grotta, Macelleria Fierli, Macelleria Sani, Fattoria Buca Nuova, Tenuta Armaiolo.

HOT DISHES

"Primo piatto" of the day.	14€
Carrots variations cooked in different ways with pine nut crumble	16€
1	
Baked potato stuffed with peas and chive dressing	16€
7	
Meatballs with tomato sauce	16€
1, 7, 9, 12	
Mackerel in carpione with yogurt sauce and grilled green beans	16€
4, 7, 12	

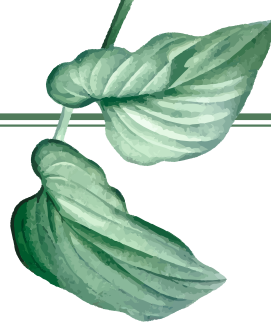
DESSERTS

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

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.





DRINKS

UNPASTEURIZED KOMBUCHA

- Ladybug – 200ml4€
CAFFÈ ARABICA, CANNELLA & VANIGLIA BOURBON
LIMONE, ZENZERO, MIRTILLO & FIORI DI LAVANDA
FRAGOLA, MIRTILLO, MENTA & FIORI DI IBISCO

PROXY WINE

- Feral – 750m. 24 €
N°1 BARBABIETOLA BIANCA, LUPPOLO & PEPE DI SZECHUAN
N°2 BARBABIETOLA BIANCA, ZENZERO, PEPE GAROFANATO & GINEPRO
N°3 BARBABIETOLA ROSSA, MIRTILLO SELVATICO, ROVERE, PEPE NERO & TIMO
N°4 BARBABIETOLA ROSSA, MIRTILLO SELVATICO, LAVANDA & BACCHE DI GINEPRO
N°5 LINFA DI BETULLA, ARONIA, VERBENA, ORTICA, ACHILLEA & RAFANO

- Arensback – 750ml.30€
WHITE – TÈ TIE GUAN YIN, MELA COTOGNA, TIMO, LIMONE, MELONE, FIORI DI CALENDULA & QUERCIA
EFFERVESCENT – TÈ LONGJING, UVA SPINA, PESCA & LEMONGRASS
EFFERVESCENT ROSÉ – TÈ LONGJING, PEPE ROSA, BACCHE DI SAMBUCO, LAMPONI & FIORI DI IBISCO

- Marco Colzani & Acetaia San Giacomo – 750ml. ...25€
OTRO ORANGE – MELA, PASSION FRUIT, SAMBUCO, ZENZERO, ACETI INVECCHIATI
- Dealcolati NoMora – 750ml22€
CUVÉE BLANC – CHARDONNAY E PINOT GRIGIO

FRUIT JUICES AND NECTARS

- Marco Colzani – 220ml.4,5€
ALBICOCCA; ANANAS; ARANCIA; LAMPONE; MANDARINO; MANGO; MELA; MIRTILLO; PESCA; POMODORO PERINO
- LIMONATA 3€
- PASSION FRUIT5,5€

SPUME

- CoolMate
330ml 4€
- Skossa IPA analcolica
330ml4,5€
- Spume del Papini
330ml 4 €
- SPUMA BIONDA
CHINOTTO
ARANCIATA
GASSOSA
SODA AL POMPELMO

COLD PRESSED FRESH FRUIT EXTRACTS

- BIOBACCHE
250ml 6€
- MELA & BERGAMOTTO
RIBES NERO & MELA
FRAGOLE & RIBES ROSSI & OLIVELLO SPINOSO
MELE & SEDANO & LIMONE