

# THE BISTROT



## NIBBIES

- Pan brioche, butter & Cantabrian anchovies. . . . .6€  
1, 4, 7
- Fettunta with Tuscany ham. . . . .8€  
1
- Selection of cheeses from “Fattoria Buca Nova”  
& organic honey . . . . .8€  
7
- Pumpkin hummus with rosemary crackers  . . . . .5€  
9, 11
- Chicken liver crostino with Vin Santo . . . . .8€  
1, 4, 7, 12
- Steak tartare with sweet & sour mustard  
seeds and Olive oil by Felsina . . . . .9€  
10, 12
- Selection of Valdarno cured meats  
with giardiniera. . . . .8€  
9, 12
- Anchovies with parsley and garlic dressing,  
served 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, 7, 11, 12

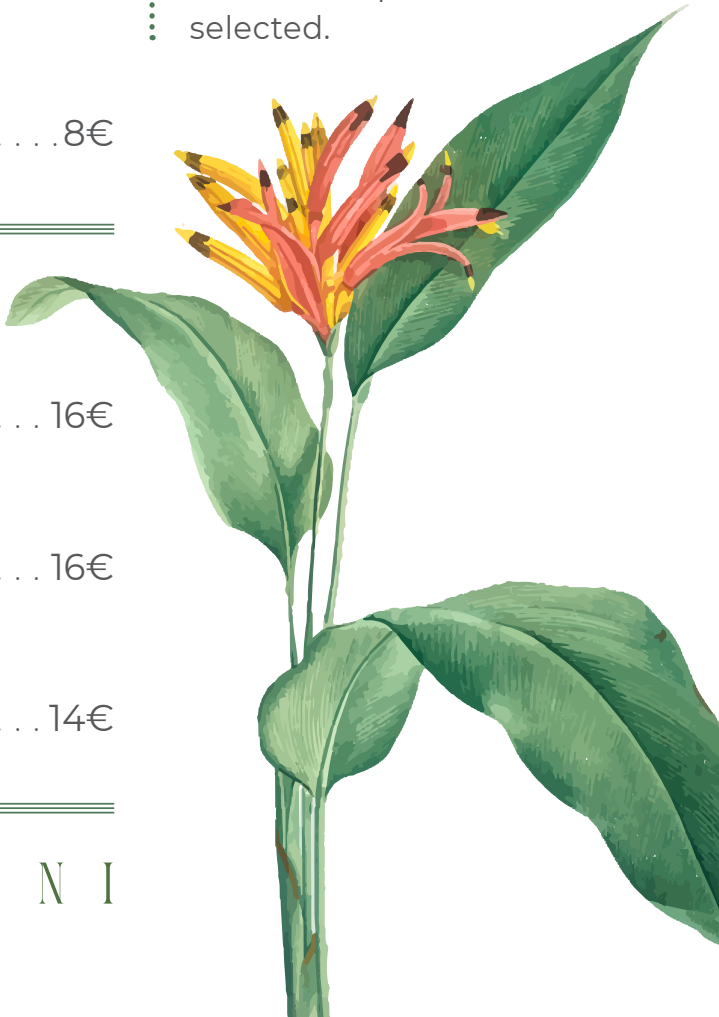
## TERME SANGIOVANNI

## 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, 12
- Sweet potato caprese . . . . . 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€ |
| Pear, pecorino cheese, walnut<br>and honey mille-feuille . . . . . | 16€ |
| 1, 7, 8                                                            |     |
| Pork chop with sautéed Swiss chard. ....                           | 16€ |
| Cuttlefish with citrus and grilled cabbage . . . . .               | 16€ |
| 14                                                                 |     |

# DESSERTS

|                               |    |
|-------------------------------|----|
| Focaccia rapolanese. ....     | 6€ |
| 1, 3, 7, 8                    |    |
| Zuppa inglese . . . . .       | 6€ |
| 3, 7                          |    |
| Fruit salad . . . . .         | 6€ |
| Artisanal Ice Cream . . . . . | 6€ |
| Ask staff about allergens.    |    |

# 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 – 200ml .....4€  
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

- 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 – 220ml. . .7,5€  
OTRO ORANGE – MELA, PASSION FRUIT, SAMBUCO, ZENZERO, ACETI INVECCHIATI
- Levin – 750ml. ....28€  
BLANC DE BLANCS - CHARDONNAY METODO CLASSICO

## FRUIT JUICES AND NECTARS

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

## SPUME

- CoolMate  
330ml ..... 4€
- Skossa Birra Analcolica  
330ml .....4,5€  
BLANCHE  
PILSNER
- 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