



TENUTA
LE COLONNE

BISTRÒ TOSCANO

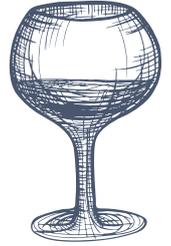


Let yourself be inspired

WINE & DINE TASTING MENU

Two courses to choose from the menu
or the chef's selection paired with three
glasses of wine

60€



To share

CHEF'S TAPAS

Appetizers and delicacies that
speak of the territory

22€



Artisans of Taste



PLATTERS

Fracassi Butcher Selection
of Grigio Casentino pork,
bresaola and Chianina croustons
accompanied by vegetable
relish with EVO oil

Cheese course: Great Selection
of De' Magi Cheeses
accompanied by vegetable
relish with EVO oil

25€

As tasty as good bread

BRUSCHETTE

Bread and EVO oil
"Tenuta Meraviglia"

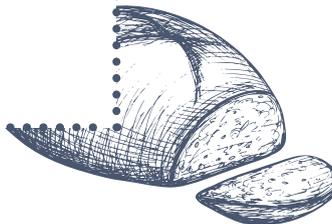


3€

Bruschetta mix



15€





Summer on the table

SEASONAL DISHES

Tuscan chef's panzanella with pecorino cheese



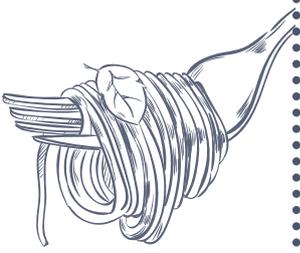
Emmer with schrimp, mussels and octopus



Carducci's Caprese



16€



From the sea

20€

FISH

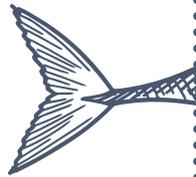
Octopus, potatoes and melon salad with olives and crunchy celery



Macedonia from the sea



Sea bream tartare, courgettes marinated with mint, cream of courgettes and burrata cheese



Veggie Lovers

VEGETABLES

Mix of legumes, potatoes and tomatoes with grilled onions



Crispy panzanella salad

Seasonal vegetable caponata



14€



A sweet finish

SWEETS

Homemade Biscuits



8€

Panna cotta with "Tenuta Meraviglia" EVO oil, celery, green apples and bread



Selection of sorbets and ice creams

Millefoglie cake with Chantilly cream and salted caramel



Our selection of meats

MEAT

Fillet of veal, eggplant, and sun-dried tomatoes with escarole



20€

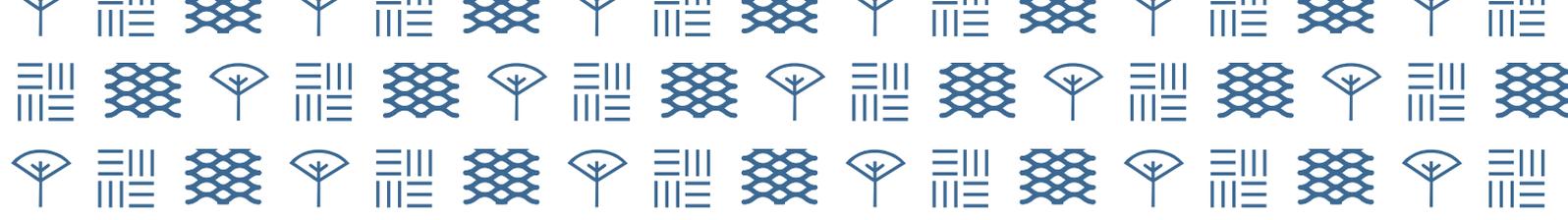
Carne salada carpaccio, radish, cherry tomato and wine sauce onions

Chicken, BBQ escarole and toasted bread with green sauce



16€





WHO WE ARE AND OUR PHILOSOPHY

The Tuscan Bistrò of Tenuta Le Colonne was created to be a place where you can appreciate this extraordinary territory, the vigorous character of its wines and the unique flavors preserved by the work of skilled artisans.

A place where time slows down, you can breathe air that smells of salt and Mediterranean scrub, lulled by the chirping of cicadas.

A place where you simply feel good and make happy memories.

Each recipe enhances the estate's excellence such as wines and extra virgin olive oil, the seasonality of the products, knowledge and flavors of the territory. Each ingredient is chosen with attention and love, from trusted sources.



TENUTA
LE COLONNE

TENUTA LE COLONNE

From the sea to the foot of the hill, on salty and sandy soils, with vineyards that benefit from the influence of the sea.

www.tenutalecolonne.it



TENUTA
MERAVIGLIA

TENUTA MERAVIGLIA

In the highest part of the estate, 33 hectares cultivated with Cabernet Franc and Vermentino, on soils of volcanic origin.

www.tenutameraviglia.it



Some products of animal origin as well as fishery products are subjected to rapid butchering to guarantee quality and safety as described in the HACCP plan pursuant to EC Reg. 852/04 and EC Reg. 853/04

Natural and sparkling mineral water treated with equipment compliant with the requirements of Ministerial Decree 25/2012



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