



TENUTA
LE COLONNE

BISTRÒ TOSCANO

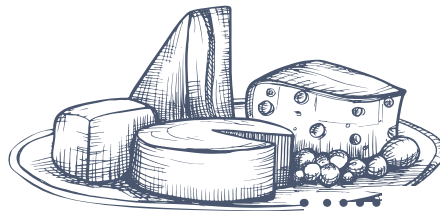
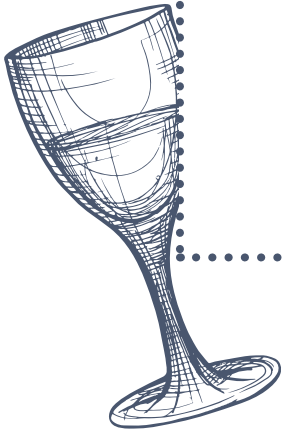
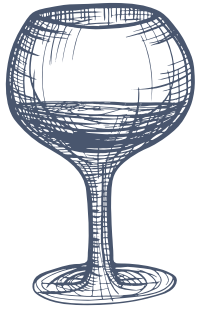


Let yourself be inspired

WINE & DINE TASTING MENU

A chef's fantasy appetizer,
an à la carte dish and a dessert
paired with three glasses of
wine

70€



Artisans of Taste

PLATTERS

Fracassi Butcher & Charcuterie
Selection

Selection De'Magi Alchemy
of cheeses



Selection of artisan cheeses
100% vegetable Forma Veg



*All platters are accompanied by
homemade giardiniera made
with EVO oil*

25€

To share

BISTRÒ TAPAS

Appetizers and delicacies that
speak of the territory

16€

Cover charge: 2,50 euro



TENUTA
LE COLONNE
BISTRÒ TOSCANO



The flavor of grain

OUR FOCACCIAS

White: escarole, zucchini and mint pesto with confit yellow tomatoes



Red: tomato, basil and buffalo cheese



Black: cocoa, raisins, goat cheese and fennel sausage



15€

From the sea

18€

FISH

Carpaccio of the catch of the day, lettuce and wild poppy



Tuna tartare, melon and curly endive



Carpaccio of octopus, its mayonnaise and raspberries with arugula



From the tradition

CHICKPEA FLATBREADS

12€

Cod, pepper and caramelized onions



Eggplant pesto and its mousse

10€

Local meats

MEAT

Our own production of "carne salada" (cured beef) with potato salad, puntarelle (chicory) and capers

16€

Our Caesar salad



A sweet finish

DESSERTS

Small tart, basil and strawberries



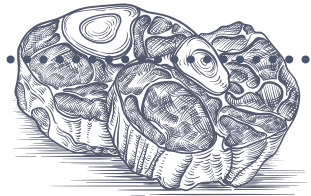
Cup of ice cream/sorbet

Cantuccini (almond biscuits)



Panna cotta with Tenuta Le Colonne EVO oil

8€





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.com



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.com



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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