



Ristorante Il Pievano
CASTELLO DI SPALTENNA
GAIOLE IN CHIANTI

The Executive Chef Stelios Sakalis, the Restaurant Manager Andrea Giubbilei and the staff of the F&B department of Castello di Spaltenna welcome you at the 'Il Pievano' restaurant.

The dishes served in our restaurant are the result of a constant research of produce of excellence in collaboration with small local producers. The study of Tuscan, Italian and Greek recipes helped the Chef create an innovative and Mediterranean menu respecting at maximum the territory of Chianti.

Our Chef and kitchen staff, in collaboration with the gardeners of Castello di Spaltenna, take care of our back garden that produces all the herbs and the major part of vegetables used in our dishes.

The extra virgin olive oil "Castello di Spaltenna" is produced by our Chianti olive trees.



We kindly ask you to inform us for any possible allergies or intolerances



Signature Dish



Vegetarian



Gluten Free



Lactose Free

“Dr Jekyll”

Aperitif ‘Il Pievano’

Amuse Bouche

Chianina

Smoked carpaccio of tuscan Chianina beef,
kum quat, celery, puffed tendons, mustard seeds, herbs

Spaghetti sotto cenere

Spaghettone ‘Gerardo di Nola’, tuscan onion cooked in ash,
nutmeg

Cosimo de’ Medici

Cinta Senese pork belly cooked for seven days,
jacket potato, oranges

Pre - Dessert

Cioccolio

Tuscan milk chocolate mousse,
extra virgin olive oil Spaltenna selection

Petit Fours



€ 105

The tasting menu is for the entire party



Wine Pairing

Castello di Spaltenna **€ 40**

Chiantishire **€ 60**

In Tuscany **€ 85**

WineMaster **€ 95**

The tasting menu “**Dr Jekyll**” with variations of certain ingredients or courses
is also available in a Vegetarian, Lactose Free or Gluten Free version

“Mr Hyde”

Starters

The Greek salad hidden in the Tuscan panzanella

Variation of cherry tomatoes, whole wheat panzanella, Kalamata olive, feta cheese

€ 24  

Mediterraneo

Crudo of red pawns, urfa biber sorbet, airbag with tarama mousse

€ 24 

Pane, Burro e Marmellata

Tuscan chicken liver pâté, fermented cherries, koulouri from Thessaloniki

€ 24

Chianina

Smoked carpaccio of tuscan Chianina beef, kumquat, celery, puffed tendons, mustard seeds, herbs

€ 24  

First Courses

Buttons

Home made fresh bottoni pasta filled with manouri cheese and horseradish, courgette, herbs from our back garden, honey vinegar

€ 24  

Gemista

Carnaroli risotto Acquerello, kas sto tigani di peperoni rossi, acidic Tuscan milk with nasturzium, Mediteranean anchovies

€24 

Spaghetti sotto cenere

Spaghettone 'Gerardo di Nola', tuscan onion cooked in ash, nutmeg

€ 24  

ReGallo

Plin pasta stuffed with braised chicken from Valdarno, cockscombs with Vin Santo wine, lovage

€ 24

Main Courses

Crèta Senese

Mediterranean Turbot cooked in vine leaves and clay,
fava bean from Santorini, cappers for Gaiole in Chianti, ouzo nage sauce

€ 35 

Cosimo de' Medici

Cinta Senese pork belly cooked for seven days,
jacket potato, oranges

€ 35  

Anatra in 'Porchetta'

Duck breast 'Laura Peri selection with wild fennel,
confit duck pita, garlic puree, duck jus and Chianti grapes

€ 35

Piccione Viaggiatore – 1496 km

Tuscan pigeon, almond halva, burnt wild rocket,
jus with organic Tuscan honey

€ 35 

Desserts

Tzatziki

Homemade Greek yogurt mousse, cucumber sorbet, black garlic, dill and mint sauce

€ 22 

Lamponi e Piselli

Mousse and gelato of peas, raspberry variation

€ 22 

Honey Moon

Chianti honey variation, salted caramel

€ 22

Cioccolio

Tuscan milk chocolate mousse, extra virgin olive oil Spaltenna selection

€ 22