



The menu at “Pura Crocus” is designed to highlight the finest ingredients from our farm, including saffron, aglione garlic, honey, ancient grains, extra virgin olive oil, beer, and wine. It also draws from the local area's exceptional products, such as meats, truffles, the finest cured meats, and the renowned Tuscan Pecorino cheeses, not forgetting the vegetables, fruits, and herbs from our garden.

Some of the dishes created by our Chef are inspired by traditional recipes, reimagined with a contemporary twist, the result of careful and thoughtful research

### ***For a Stop at the “Primo Ponte”***

<i>The “Magnificio” Prosciutto 22 months aged by Renieri, our pickled vegetables</i>	€ 18 (9-12)
<i>Pecorino cheese crostini, saffron honey, pear carpaccio and pink peppercorns</i>	€ 12 (1- 7)
<i>Saffron-seasoned tripe salad</i>	€ 12 (9)
<i>Sharing board for two (selection of cured meats and pecorino cheeses from Val d’Orcia, our oil-preserved vegetables and homemade preserves)</i>	€ 25 (7)

## MENU

### **Starters**

<i>Our barley, vegetable medley, toasted hazelnuts</i>	€ 10 (1)
<i>Soft-boiled egg, pecorino cream, puffed spelt, truffle, marinated zucchini</i>	€ 13 (1-3-7)
<i>Salt cod carpaccio, beetroot mayonnaise, mixed greens</i>	€ 13 (3-4)
<i>Beef tartare, caramelized onion, kefir vinaigrette</i>	€ 15 (7)
<i>Roasted eggplant, tomato, parmesan, nasal oil</i>	€ 12 (7)
<i>Chicken liver pâté, saffron and orange brioche, capers leaf and fruit, garlic scapes</i>	€ 13 (1-3-4-7-9)

### **First Courses**

<i>Chianina beef tortello, its jus, 36 month aged parmesan with saffron</i>	€ 15 (1-3-7-9)
<i>Wine-Infused Fusilloni, Octopus Ragù</i>	€ 15 (1-3-9-12)
<i>Tagliolini with Saffron Fondue, Herb-Marinated Zucchini</i>	€ 14 (1-3-7)
<i>Maltagliati Pasta, Small Val d’Orcia Chickpeas, Rosemary-Roasted Tomatoes</i>	€ 14 (1-3-9)

## Main Courses

<i>Guinea fowl supreme, charred bell peppers</i>	€ 18	(7)
<i>Veal cheek, buttered greens, wild herb potatoes</i>	€ 18	(7)
<i>Milanese"-style cinta senese tomahawk, saffron mayonnaise, garden vegetables</i>	€ 18	(3)
<i>Steamed salt cod, tomato variation</i>	€ 18	(4)

## Desserts

<i>Lemon ricotta flan, strawberry compote, elderflower blossoms</i>	€ 8	(3-7)
<i>Saffron gelato, caramelized fruit and walnuts</i>	€ 8	(3-7-8)
<i>Our saffron cantucci, rosemary-scented cream</i>	€ 8	(1-3-7-8)
<i>Rose panna cotta, vanilla-scented green peppercorns , raspberry coulis, meringue crumble</i>	€ 8	(7)

Our baked goods are freshly prepared every day by our Chef, using high-quality, locally sourced grains. The vegetables not specified on the menu are subject to seasonal availability and market conditions. We kindly ask that you inform our staff of any food allergies or intolerances.

## ALLERGENS

1. Cereals containing gluten
2. Crustaceans and products based on crustaceans
3. Eggs and egg-based products
4. Fish and fish-based products
5. Peanuts and peanut-based products
6. Soy and soy-based products
7. Milk and lactose-based products
8. Nuts and their derivatives
9. Celery and products based on celery
10. Mustard and mustard-based products
11. Sesame seeds
12. Sulphur dioxide and sulphites
13. Lupins and lupin-based products
14. Molluscs and mollusc-based products

## Prices in € including VAT.

Due to market availability, some products may have been subject to freezing.  
Some products may have undergone preventive treatment in compliance with Regulation EC 853/2004.