

FATTORIA VALACCHI WINE DINNER

BEEF TARTARE

Rare Filetto, Pickled Ramp, Risotto Chips & Bone Marrow Aioli

POLPO ALLA GRIGLIA

Grilled Octopus, N'duja, Fennel, Lemon, Parsley, Crispy Potatoes

COCOA PARPADELLE

Braised Boar Ragu, Toasted Hazelnuts, Shaved Pecorino

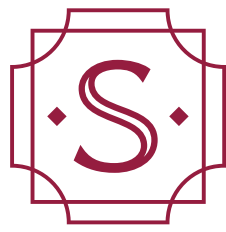
AGED DUCK BREAST

Roasted Fennel, Carrot Puree & Persimmon Agrodolce

WHEN LIFE GIVES YOU LEMONS

Lemon Sorbet Pops, Coconut Mousse, Pallini Limoncello Caviar, Basil Crumble

Not all ingredients are listed, please inform your server of any dietary or allergy needs.



VINO

Fattoria Valacchi is located in the area of Chianti, the heart of Tuscany's wine region, halfway between the renowned cities of Florence and Siena, a few miles from the town where the first strict regulations were set for the production of modern Chianti wine (1874). The estate has belonged to the Sanesi family since 1977 and, right from the start, their passion for this terroir and its history led them to the search for the truest origins of Chianti. And so began the adventure of renewing the vineyards with the planting of long-forgotten and lesser-known grape varieties, such as Cigliegiolo, Colorino, and Malvasia Nera, without neglecting important varieties like Sangiovese and Canaiolo, as well as Trebbiano and Malvasia Bi-anca white grapes. Today, Fattoria Valacchi efficiently produces modern wines from local native grape varieties relying on traditional winemaking methods undertaken with a modern perspective. But the journey doesn't end here...we are already working on the 'ancient fu-ture' with modern monocultivar wines winking at tradition.