

SOIANO

agriturismo · cucina toscana

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Lunch

A light midday table — a small antipasto and a plate of pasta, made from what the morning's kitchen has ready. Tell us at breakfast if you'd like to join. Finished, like everything here, with our own extra-virgin olive oil.

Antipasto · Pasta — with water and coffee

€25 per person

*A vegetarian pasta is offered every day.
Please tell us of any allergy or dietary need.*

WEEK ONE

Lunch turns over a fortnight, so a longer stay always finds something new.

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MONDAY

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ANTIPASTO

Tomato bruschetta

Bruschette al pomodoro

Garlic bread, ripe tomato, basil and our oil

PASTA

Pici with tomato & basil

Pici al pomodoro e basilico

Hand-rolled pici in the morning's fresh sugo

Caffè

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TUESDAY

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ANTIPASTO

Tuscan bread salad

Panzanella

Soaked bread, tomato, cucumber, onion and basil

PASTA

Tagliatelle, butter & sage

Tagliatelle burro e salvia

Fresh egg tagliatelle, butter, sage, parmesan

Caffè

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WEDNESDAY

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ANTIPASTO

Mixed Tuscan crostini

Crostini misti

Tomato, white-bean and mushroom crostini

PASTA

Pasta with tomato & ricotta

Pasta al pomodoro e ricotta

Quick, creamy tomato pasta with fresh ricotta

Caffè

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THURSDAY

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ANTIPASTO

Garden salad bowl

Insalatona

Leaves, egg, beans, cheese and tomato

PASTA

Spaghetti aglio e olio

Spaghetti aglio, olio e peperoncino

Five ingredients and ten minutes – our oil at work

Caffè

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FRIDAY

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ANTIPASTO

Raw vegetables in pinzimonio

Pinzimonio di verdure

Crisp seasonal vegetables with new-pressed oil

PASTA

Cold caserecce, confit tomato & stracciatella

Caserecce fredde, datterini & stracciatella

Confit datterini, cold stracciatella, basil, toasted garlic crumbs

Caffè

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SATURDAY

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ANTIPASTO

Small Tuscan board

Tagliere piccolo

Cured meats, pecorino and bruschette

PASTA

Pappardelle with ragù

Pappardelle al ragù

A ladle of tonight's slow Tuscan ragù

VEGETARIAN

Pappardelle with tomato & basil · Pappardelle al pomodoro e basilico

Caffè

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SUNDAY

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ANTIPASTO

Crostini & cured meats

Crostini & affettati

A welcome plate of crostini and salumi

PASTA

Gnocchi with tomato & basil

Gnocchi al pomodoro e basilico

Soft potato gnocchi, tomato and basil

Caffè

— ° —

WEEK TWO

Lunch turns over a fortnight, so a longer stay always finds something new.

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MONDAY

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ANTIPASTO

Tomato bruschetta

Bruschette al pomodoro

Garlic bread, ripe tomato, basil and our oil

PASTA

Pasta e fagioli

Pasta e fagioli

Comforting bean and pasta soup

Caffè

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TUESDAY

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ANTIPASTO

Seasonal frittata squares

Frittata di stagione a quadrotti

Bite-size frittata of the day's vegetables

PASTA

Penne with aubergine & tomato

Penne alla Norma

Penne with fried aubergine, tomato and ricotta salata

Caffè

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WEDNESDAY

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ANTIPASTO

Salumi & pecorino

Affettati & pecorino

A board of cured meats and pecorino with honey

PASTA

Tuscan bread soup

Minestra di pane

Beans, vegetables and bread, served loose

Caffè

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THURSDAY

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ANTIPASTO

Stracchino & cherry-tomato toasts

Crostoni con stracchino e pomodorini

Warm toasts with creamy stracchino and sweet cherry tomatoes

PASTA

Ricotta & spinach tortelli

Tortelli ricotta e spinaci

Fresh tortelli, butter and sage

Caffè

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FRIDAY

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ANTIPASTO

Farro salad

Insalata di farro

Cool farro with seasonal vegetables and herbs

PASTA

Caserecce, cherry tomato, olives & pecorino

Caserecce, pomodorini, olive e pecorino

Light summer pasta, sweet tomato, olives, pecorino

Caffè

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SATURDAY

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ANTIPASTO

Board & bruschette

Tagliere & bruschette

Salumi, pecorino and warm bruschette

PASTA

Pici cacio e pepe

Pici cacio e pepe

Hand-rolled pici with pecorino and black pepper

Caffè

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SUNDAY

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ANTIPASTO

Mixed crostini & salumi

Crostini misti & affettati

Mushroom, white-bean and tomato crostini with salumi

PASTA

Pappa al pomodoro

Pappa al pomodoro
Thick tomato-and-bread soup, basil and our oil
Caffè

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