



LA DOLCE VITA
ENOTECA IN MONTEPULCIANO

menu

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PERFECT TO SHARE

**A taste of Tuscany for the table,
to start the journey together and perfect
to pair with a glass of wine**

BITES & NIBBLES

THE SIENESE TRADITION

A crunchy selection of toasted bread topped with authentic Tuscan pâtés and seasonal flavors

€ 9.50

THE GARDEN AT ITS BEST (Vegetarian)

A silky seasonal vegetable flan served over a creamy cheese fondue made from Pecorino from Pienza and Parmesan

€ 13.50



THE BUTCHER'S CHOICE

Our signature raw beef tartare, served with seasonal vegetables, zesty mustard, our signature homemade mayo, and aromatic caper flowers

€ 16.50

LA DOLCE VITA (The Full Experience)

Our ultimate selection of local cured meats. Tuscan Prosciutto, fennel-scented Finocchiona, and Soppressata paired with creamy sheep's ricotta, Pecorini from Pienza and served with fruit jam. This is Val d'Orcia on a plate

€ 18.50

**Pici is the symbol of our territory.
A typical pasta from the Siena area,
thick and porous, perfectly crafted to enhance
the authentic flavors of Montepulciano**

PASTA • THE ART OF PICI

PICI "VALDICHIANA"

With fresh cherry tomatoes, light basil pesto, fresh burrata cheese and toasted almond granules

€ 14.50



PICI ALL'AGLIONE E BRICIOLE DI PANE (Vegan)

The most iconic recipe of our town.

Pici pasta tossed in a rich, creamy sauce made from "Aglione" (a unique, giant, and sweet local garlic) topped with crispy toasted breadcrumbs

€ 14.50



PICI 'GNORANTI

Pici pasta with robust and flavorful white ragù of local Chianina beef, deglazed with sweet Vin Santo wine and finished with the delicate sweetness of caramelized onions

€ 14.50

CARBON... PICI

The Golden Twist: Our creative take on Carbonara. We use local Pecorino from Pienza and a touch of aromatic saffron to create a silky, golden sauce that coats the Pici perfectly

€ 14.50

**Our burgers are made with
premium Chianina and Vitellone Bianco
dell'Appennino Centrale I.G.P. beef,
served on our house-made artisan buns**

BEEF SELECTION & SIDE DISHES

"BONO QUESTO" (The local classic)

Chianina burger with salad, tomato, fresh onion,
Pecorino cheese from Pienza, crispy bacon and dried tomatoes

€ 16.00

"IL CITTINO" (The truffle gourmet)

Chianina burger with salad, tomato, Tuscan ham, walnuts,
arugula and a rich truffle cream

€ 16.00

"IL GHIOTTO" (Chef's selection)

Our daily idea of the most delicious Chianina burger.
Ask your waiter for today's special

€ 16.00

"TAGLIATA DI VITELLONE"... Sliced premium steak

Choose between:

Agli Aromi dell'Orto with a fresh blend of local aromatic herbs

Al Nobile with free range pork lard and a "Nobile di Montepulciano"
red wine reduction

Fuori Campo Today's special creation inspired by our chef's creativity
and the freshest seasonal finds from the market

€ 19.00

FRESH FROM THE MARKET

Complete your dish with a seasonal side:

Potatoes of the day

Roasted with rosemary, or seasonal variations

Field Salad

A selection of fresh leaves and crunchy vegetables according to the season

Market Vegetables

Seasonal selection prepared grilled, sautéed, baked, steamed etc.
according to the time of year. Ask your waiter for today's option

€ 6.00

THE SWEET SIDE

OUR SIGNATURE "SPHERE" TIRAMISÙ

A soft chocolate sphere filled with ladyfinger biscuits, Nutella, and artisanal mascarpone cream. Finished with a warm pour of Italian espresso

€ 8.50

THE GOURMET DIP

Artisanal mascarpone cream with chocolate chips, served with whole almond Cantucci for dipping and our homemade Vin Santo reduction

€ 7.50

NEW YORK TO MONTEPULCIANO

Authentic New York cheesecake topped with a rich salted caramel glaze

€ 7.50

HOMAGE TO TUSCANY

A journey through local flavors: handcrafted Cantuccio, soft Ricciarello, traditional Panforte, and red wine "Ciambelline"

€ 7.00

SOFT DRINKS & COFFEE

Water

€ 2.50

Espresso

€ 2.00

Cappuccino

€ 3.00

Soft Drinks

€ 4.00

Beer (33cl)

€ 5.00

Fruit Juice

€ 4.00

Our cover charge includes our daily selection of fresh bread, amuse bouche, and extra virgin olive oil
€ 3.50

Please advise the staff of any allergies or intolerances. For information concerning ingredients and allergens it is possible to consult the documentation that can be made available by our team. Thank you.



Wine Fine Password: **dolcevita**



@enotecaladolcevita

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