

Fattoria dei Barbi

2022 Autumn

Barbi Pecorino (sheep's milk) Cheese tastings menu

The skin is edible and it is the most delicious thing!

- Drunken cheese | Pecorino Cheese aged in wine (gr 60) (allergens 4 and 7) € 5,00
Pecorino Cheese aged in olive paste (gr 60) (allergen 4) € 4,70
Pecorino Cheese aged in tomato (gr 60) (allergen 4) € 4,70
Pecorino Cheese aged in walnut leaves (gr 60) (allergen 4) € 6,00
Pecorino Cheese aged in earthenware jars | 'ziro' (gr 60) (allergen 4) € 5,60
Pecorino Cheese matured with honey and pollen (gr 60) (allergen 4) € 6,00
Black pepper Pecorino Cheese (gr 60) (allergen 4) € 4,40
Chili Pecorino Cheese (gr 60) (allergen 4) € 4,80
Pecorino Cheese aged with Truffle (gr 60) (allergen 4) € 6,20
Pecorino Cheese aged with Aromatic herbs (gr 60) (allergen 4) € 4,80
Pecorino Cheese aged with Saffron (gr 60) (allergen 4) € 6,20
Semi-seasoned Pecorino Cheese (gr 60) (allergen 4) € 7,00
Seasoned Pecorino Cheese (gr 60) (allergen 4) € 8,00
Extra mature Pecorino Cheese (gr 60) (allergen 4) € 6,00
Ricotta Cheese (gr 60) (allergen 4) € 3,50

A Selection of Barbi Charcuterie

- Prosciutto toscano | Tuscan cured ham (gr 60) € 4,40
Capocollo | Seasoned and cured neck of pork (gr 60) € 4,00
Soppressata di testa | Terrine of meats from pig's head (gr 60) € 3,20
Salame toscano | Tuscan salami (gr 60) € 3,80
Salsiccia secca | Dried Sausage (gr 60) € 3,90

A Selection of Barbi Pecorino Cheese and Charcuterie

- n° 1 (gr 200) A tasting of Pecorino Cheese aged in wine, Pecorino Cheese aged with tomato, Pecorino Cheese aged with herbs and Ricotta Cheese (allergens 4 and 7) € 9,90
n° 2 (gr 200) A tasting of Pecorino Cheese aged with truffle, Pecorino Cheese aged with honey, Pecorino Cheese aged with pepper and Ricotta Cheese (allergen 4) € 11,00
n° 3 (gr 200) A tasting of Pecorino Cheese aged with saffron, Pecorino Cheese aged in chili, Pecorino Cheese aged in earthenware jar, Pecorino Cheese aged with black pepper (allergen 4) € 11,80
n° 4 (gr 200) A selection of seasoned Pecorino Cheese, extra mature Pecorino Cheese, semi-seasoned Pecorino Cheese and Ricotta Cheese (allergen 4) € 14,10
n° 5 (gr 200) A selection of Prosciutto, Capocollo, Tuscan Salami, Soppressata and Dried Sausage € 12,00
n° 6 (gr 200) A tasting of three different Salumi and three slices of different Pecorino Cheese (allergen 4) € 15,00

Soups of the Tuscan tradition

- Zuppa di pane | Bread soup (allergens 2 and 8) € 9,00
Acquacotta | A traditional Tuscan broth-based bread soup (allergens 1 and 8) € 9,00
Pappa al pomodoro | Tomato and bread soup (allergen 2) € 9,00
Panzanella del Beato | Tuscan Bread Salad of the Blessed (allergens 2, 7 and 8) € 7,00

The traditional Bruschetta

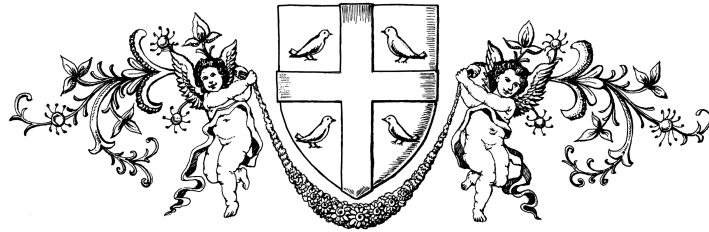
Three slices of toasted Tuscan bread, salt, new Extra virgin Olive oil and garlic (served separately) (allergen 2) € 2,00

The sweets

- Tasting of a selection of Montalcinese sweet biscuits (Ossi di morto, Brutti ma buoni, Cantucci) (allergens 1, 2 and 6 | may contain shell fruit, milk, soy, nuts, peanuts) € 4,00
Ricotta Cheese with Montalcino honey (allergen 4) € 5,00
Mousse of Ricotta Cheese with Barbi Vinsanto (allergens 1, 4 and 7) € 5,00

The Tuscan bread, focaccia (when available), tap water and cover are included in the price.
Still or sparkling water by the bottle € 4. Espresso € 1.

Legend allergens: 1 eggs - 2 gluten - 3 lupins - 4 dairy products - 5 sesame - 6 nuts - 7 sulfur dioxide or sulfites - 8 celery - 9 peanuts - 10 mustard - 11 fish - 12 molluscs - 13 soybeans - 14 crustaceans



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Wine and Spirits (Grappa) by the glass (8 cl each glass)

- Brunello di Montalcino DOCG 2017 € 6,00*
- Riserva Brunello di Montalcino DOCG 2016 € 11,00*
- Vigna del Fiore Brunello di Montalcino DOCG 2017 € 10,00*
- Birbone Toscano IGT Toscana Rosso 2019 € 3,50*
- Rosso di Montalcino DOC 2020 € 3,50*
- Maremma Toscana Rosso 2019 DOC € 3,50*
- Morellino di Scansano 2020 DOCG € 3,00*
- Brusco dei Barbi IGT Toscana Rosso 2019 € 3,00*
- Senza Solfiti IGT Toscana Rosso 2021 € 4,00*
- Vermentino dei Barbi IGT Toscana Bianco 2021 € 3,00*
- Vinsanto del Chianti DOC 2013 € 5,50*
- Grappa di Brunello, 45% alc. € 5,00*
- Grappa Riserva, 45% alc. € 5,50*

Wine by the bottle (0,75 l)

- Brunello di Montalcino DOCG 2017 € 31,00*
- Riserva Brunello di Montalcino DOCG 2016 € 75,00*
- Vigna del Fiore Brunello di Montalcino DOCG 2017 € 65,00*
- Birbone Toscano IGT Toscana Rosso 2019 € 14,50*
- Rosso di Montalcino DOC 2020 € 12,50*
- Maremma Toscana Rosso DOC 2019 € 10,30*
- Morellino di Scansano DOCG € 2020 11,00*
- Brusco dei Barbi IGT Toscana Rosso 2019 € 7,30*
- Senza Solfiti IGT Toscana Rosso 2021 € 14,00*
- Vermentino dei Barbi IGT Toscana Bianco 2021 € 9,00*

At the enoteca are available other vintages of our Brunello, Brunello Riserva and Brunello Vigna del Fiore, please ask the staff if you are interested in buying any of these.

Wine by the bottle (0,375 l)

- Vinsanto del Chianti DOC 2013 € 15,00*

Books in English

- Brunello di Montalcino, Portraits from memory (the history of Brunello and Montalcino) € 12,00*
- 1899 Elina Colombini. A Gentlewoman in the kitchen (traditional Montalcino dishes) € 9,00*
- Wine gives you pretty legs (the history of the Lady of Brunello) € 14,80*