



I PALAZZI

San Lorenzo a Linari

HISTORIC EXPERIENCE HOTEL SIENA

La Posteria
ciboevino



Weekly Events

from May 16 to September 25



Book now your weekly event, from May 16 to September 25
More info and reservations at the Reception desk

Tuesday



WINE TASTING

From 6 to 7 pm tasting of 3 local wines with bites of Tuscan cheeses and salami

20 € per person

Thursday



THE OUTDOOR GRILL

At 8pm the restaurant moves to the garden with assorted bruschetta, excellent grilled meat and succulent cuts of meat or grilled cheeses and vegetables. There is a chance to add Fiorentina or Sliced beef with extra charge. Drinks, wines and beers excluded.

30 € per person with water

Saturday



SPRITZ PARTY BY THE POOL

From 6 pm to 7 pm by the pool, unlimited spritz and popcorn. 1 bag of popcorn is free and, by keeping the glass of the first spritz, the refueling is unlimited for the duration of the spritz party!

10 € per person

*Every
day*

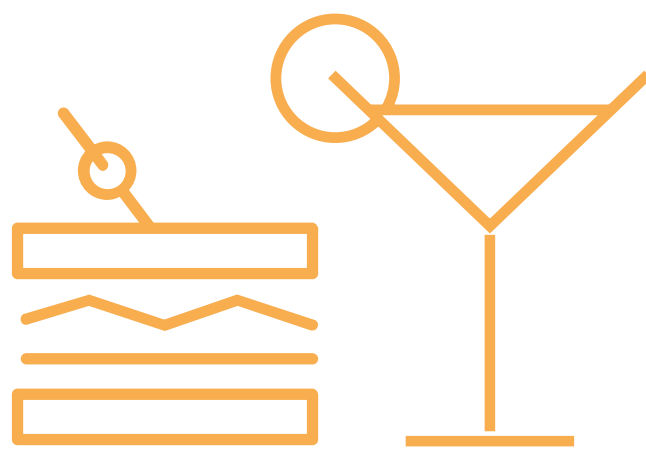


PIC-NIC

Every day, by 12 noon, book your picnic basket for the next day's excursion: it will be ready from 8 the following morning and you can collect it at reception.

Our basic proposal can be integrated with other tasty seasonal proposals available during your stay.

starting from 15 € per person



BAR

Open from 12:00 am to 10:00 pm

Some allergens (listed on the last page) may be present in our preparations, so please report your possible intolerances to the dining room staff.

Sandwiches

Tuscan raw ham (protected origin), Pecorino Cheese (Montalcino protected origin) € 6.00

Tuscan raw ham (protected origin), Mozzarella Cheese € 6.00

Pork neck, Pecorino cheese (Montalcino semi seasoned origin) dry tomatoes € 6.00

Green salad, Tomato, Mozzarella cheese € 6.00

Grilled vegetables € 6.00

Finger sandwiches

Tuna, Mayo, capers € 5.00

Boiled egg, Tomato, Mayo € 5.00

Baked ham, Fontina (typical cheese from Valle d'Aosta), Mayo € 5.00

Cold dishes

Tasty salad € 7.50
lettuce, tomato, mais, tuna, carrots

Vegan salad € 7.50
soncino salade, lettuce radish, tomato, carrots, soy, chickpeas

Topchef salad € 7.50
green salad, rocket, carrots, mais, tomato, tuna, mozzarella cheese and caper

Smoked Beef Carpaccio with Soncino and Citrus Emulsion € 7.50

Bresaola Carpaccio with Rocket and Parmesan Emulsion € 7.50

Caffetteria

Espresso	€ 1.50
Decaffeinato	€ 1.50
Espresso Macchiato	€ 1.50
Caffè Americano	€ 2.00
Marocchino	€ 2.00
Orzo Piccolo	€ 2.00
Orzo Grande	€ 2.50
Ginseng Piccolo	€ 2.00
Ginseng Grande	€ 2.50
Te caldo	€ 2.50
Cioccolata calda	€ 2.50

Soft drinks

Coca Cola	€ 3.50
Coca Cola Zero	€ 3.50
San Pellegrino L'Aranciata BIO	€ 3.50
San Pellegrino L'Amara BIO	€ 3.50
San Pellegrino Limonata BIO	€ 3.50
San Pellegrino Chinotto BIO	€ 3.50
San Pellegrino Tonic	€ 3.50
Cortese Spuma Bionda BIO	€ 3.50
Te al Limone	€ 3.50
Te alla Pesca	€ 3.50
Succhi di Frutta	€ 3.00

Aperitifs

Campari Soda	€ 4.00
Sanbitter Bianco	€ 4.00
Sanbitter Rosso	€ 4.00
Crodino	€ 4.00

Beers | 33 cl

Nastro Azzurro	€ 4.00
Ichnusa Non Filtrata	€ 5.00
Ichnusa	€ 4.00
Beck's	€ 4.50
Birra Artigianale Ale L'Olmaia "La 9"	€ 6.50
Birra Artigianale IPA L'Olmaia Tangerine	€ 6.50

Wines by the glass

Prosecco DOCG Valdobbiadene	€ 6.00
IGT Rosato Castello di Radda	€ 6.00
Traminer Aromatico IGT Toblar	€ 6.00
Vermentino Toscana IGT San Felice	€ 6.00
Maremma Alta IGT Micante Sangiovese BIO Vegan	€ 6.00

Cocktail

Gin Tonic	€ 7.00
Gin Tonic Selection (<i>Hendrix / Ginarte</i>)	€ 10.00
Gin Tonic Pink Crafter's Aromatic Flower	€ 12.00
Gin Lemon	€ 7.00
London Mule	€ 8.00
Vodka Tonic	€ 7.00
Vodka Tonic Selection (<i>Grey Goose / Beluga</i>)	€ 12.00
Vodka Lemon	€ 7.00
Screwdriver	€ 7.00
Moscow Mule	€ 8.00
Aperol Spritz	€ 7.00
Campari Spritz	€ 7.00
Negroni	€ 7.00
Negroni Sbagliato	€ 7.00
American	€ 7.00
Milano - Torino	€ 7.00
Garibaldi	€ 7.00
Cuba Libre	€ 7.00
Cocktail Analcolico	€ 6.00



WINE LIST

Red Wines

Chianti DOCG Poggio Capponi	€	15
Chianti Classico DOCG Famiglia Falorni	€	17
Chianti Classico DOCG Nozzole	€	23
Chianti Classico DOCG Castello di Radda	€	27
Chianti Classico Riserva DOCG Castello di Radda	€	45
Granbruno IGT Castello di Radda BIO	€	23
Mariottini Furfantini IGT Foglia Tonda BIO	€	30
MaremmaAlta IGT Micante Sangiovese BIO Vegan	€	16
Morellino di Scansano DOCG Roggiano Cantina Vignaioli BIO	€	20
Ciliegiolo Toscana Rosso IGT Sumposiun Pratesi	€	22
Toscana Rosso IGT La Gerla Quando gli angeli giocano in vigna	€	23
Rosso di Montalcino DOC Villa I Cipressi BIO	€	30
Brunello di Montalcino DOCG Villa I Cipressi	€	50
Rosso di Montepulciano DOC Cavalierino	€	23
Nobile di Montepulciano DOCG Cavalierino	€	35
Rosso di Montepulciano DOC Godiolo	€	30
Nobile di Montepulciano DOCG Godiolo	€	45
Bolgheri DOC Il Bruciato	€	60

White Wines

Pinot Grigio DOC Toblar	€	15
Chardonnay IGT Toblar	€	15
Sauvignon IGT Toblar	€	16
Traminer Aromatico IGT Toblar	€	16
Pinot Bianco DOC Cortaccia	€	20
Vermentino Toscana Pratesi-Bartoli IGT Sumposiun	€	20
Vermentino Micante MaremmaAlta BIO	€	18
Vermentino IGT San Felice	€	15
Vermentino Bolgheri DOC Tenuta Guado Al Tasso	€	35
Bolgheri DOC Vermentino Falena	€	28
Vernaccia di San Gimignano DOCG Poggio Alloro BIO	€	18
Vernaccia di San Gimignano DOCG Mormoraia BIO	€	18
Chardonnay IGT Le Bruniche Tenute Folonari	€	22
Pecorino Superiore DOC Cantine Ponno	€	20

Rosé

Rosato Toscana IGT Castello di Radda	€	22
Rosé Violana Marchesi Gondi	€	21
Rosato IGT Gaudium Mormoraia	€	22

Sparkling Wines

Spumante Extra Brut Vermentino Oops MaremmaAlta	€	18
Prosecco DOCG Valdobbiadene Santa Margherita	€	20
Franciacorta DOCG Brut Cuvée 7 Lo Sparviere	€	45
Franciacorta Anniversario Blanc De Blanc Brut Bersi Serlini	€	50
Franciacorta Rosé Bersi Serlini	€	50



RESTAURANT

Available from 7:00 pm to 10:00 pm

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so please report your possible intolerances to the dining room staff.

Starters

Tuscan appetizer <i>(raw ham, capocollo, salami and finocchiona, 2 pecorino types, 1 crouton)</i>	€ 14.00
Cheese selection <i>(trio of pecorino, Grana Padano, sheep's milk robiola)</i>	€ 12.00
Crostone with scamorza lard and honey	€ 8.00
Broad bean and potato soufflé on Pienza cheese fondue	€ 9.00
Chianti "Tuna" pork meat cooked and marinated in oil	€ 10.00
Cream of potatoes with truffle flavored bread and crunchy pecorino cheese	€ 10.00

First Courses

Potato dumplings with with leek cream and sausage	€ 9.00
Pappardelle with wild boar	€ 10.00
Thick spaghetti with cheese and black pepper	€ 9.00
Ravioli flavored with thyme (Maremma style)	€ 10.00
Gnudi with spinach and ricotta	€ 10.00

Main courses

Peppery meat stew from Chianti € 14.00

Tagliata with aromas and colonnata lard € 17.00

The “franciscan” rabbit with ligurian olives from Taggia € 16.00

Pork fillet with apples and plums € 15.00

Rooster “on the brick” € 14.00

Side dish

Roasted potatoes € 4.50

Grilled vegetables € 4.50

Spinach with orange and pine nuts € 4.50

Artichokes Millefeuille with potatoes € 4.50

Dessert

Tiramisù € 5.00















Panna cotta € 5.00

Cheese cake € 5.00

Typical bisquits and sweet wine € 5.00

Sliced Fresh Fruit platter € 5.00

Allergeni

-  1. Cereals containing gluten
-  2. Crustaceans and products thereof
-  3. Eggs and products thereof
-  4. Fish and products thereof
-  5. Peanuts and products thereof
-  6. Soybeans and products thereof
-  7. Milk and products thereof
-  8. Nuts and products thereof
-  9. Celery and products thereof
-  10. Mustard and products thereof
-  11. Sesame seeds and products thereof
-  12. Sulphur dioxide and sulphites
-  13. Lupin and products thereof
-  14. Molluscs and products thereof

Some of these foods, if not available fresh, might be frozen
Please ask the staff on duty about the presence
of substances or products causing allergies or intolerance