



TORRE A CONA

Osteria Torre a Cona hosts you in what were once the Guardian Houses of the Castle of Quona, then the lemon house, which gives access to the centuries-old park of the Villa.

The chefs Maria Probst and Cristian Santandrea choose every day only among the most virtuous Tuscan farmers and producers, the ingredients that speak of our land and of a slow time, between history and nature.

The drawings on the menu are inspired and designed by Maria Probst.



TORRE A CONA

DOLCI

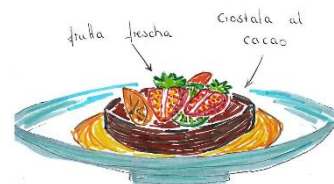
Crème Caramel flavoured with orange
9



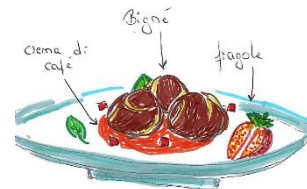
Semifreddo flavoured with Grappa
Riserva di Torre a Cona and crunchy
almonds
12



Cacao tart and fresh fruit
10



Beignets filled with coffee cream and
strawberries
11



Cantucci biscuits flavoured with herbs,
served with the
Occhio di Pernice Vin Santo del Chianti
16



Selection of Tuscan cheeses, served with
honey and fruit compote
12



We kindly ask you to inform the front of house staff for any food allergies and / or intolerances.



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DOPO CENA

Caffè Espresso, Americano, Macchiato	2
Caffè Latte, Cappuccino, Gingseng, Orzo	2,5
Selezione di Tea	4

SPIRITI TORRE A CONA

VIN SANTO (50ML)

Fonti e Lecceta vin santo del Chianti DOC Occhio di Pernice 2011 10

GRAPPE (50ML)

Casavilla grappa di Chianti	8
Casavilla grappa Riserva di Chianti	11

SPIRITI TOSCANI (50ML)

Amaro dei Medici San Felice (<i>dolce</i>)	6
Amarangela Re dei Re (<i>delicato</i>)	6
Amaro Stilla Aurelio Visconti (<i>intenso</i>)	6
Liquore di madarino Re dei Re Mandarinara	6
Limoncello Re dei Re Limunara	6
Liquore di Iris San Felice	8