



## CANTINETTA DEI LOGI

Località San Donato, 1

53037 San Gimignano SI, Italia

Info&Booking: +39 392 506 8229

### **A place where Tuscan tradition meets culinary excellence.**

Nestled in the heart of the Tuscan hills, our restaurant offers a fine dining experience in an elegant and welcoming setting.

Our menu is a celebration of the authentic flavors of Tuscany, with dishes prepared with local, seasonal ingredients sourced directly from the surrounding countryside. Each dish is designed to enhance the excellence of the area, with a focus on quality and presentation.

One of our strengths is our **private wine cellar**, Colombaio di Santa Chiara, which includes a selection of home-produced wines. Our vineyards, located in the surrounding hills, produce fine wines that reflect the rich soil and unique climate of the region.



CANTINETTA  
DEI LOGI

*Welcome to Cantinetta dei Logi.*

## THE MENU

*\*Family Recipes*

*To start...*

POACHED EGG, COURGETTES, COURGETTE FLOWERS, ASPARAGUS AND TRUFFLE <sup>14</sup> €16

\*LIVER PATÉ, VINSANTO, CARAMELIZED FIGS, PAN BRIOCHE <sup>4,5,13,14</sup> €16

\*BEEF TARTARE, YOGURT, EGG, HAZELNUTS <sup>3,5,10,11,14</sup> €17

RABBIT, DRIED PRUNES, APPLES, SALAD AND BALSAMIC VINEGAR <sup>5,11</sup> €18

CODFISH, POTATOES, TOMATOES, OLIVES, "OCCHIELLO" CAPERS AND SNOW PEAS <sup>8</sup> €22

COVERAGE 3,5€

Allergens:

- |                   |             |
|-------------------|-------------|
| 1. Peanuts        | 8. Fish     |
| 2. Shellfish      | 9. Sesame   |
| 3. Nuts           | 10. Mustard |
| 4. Gluten         | 11. Celery  |
| 5. Dairy products | 12. Soybean |
| 6. Lupines        | 13. Sulfur  |
| 7. Molluscs       | 14. Eggs    |



CANTINETTA  
DEI LOGI

*Our Fresh Pasta  
Homemade*

\* TAGLIOLINI WITH TRUFFLE 4,5,14 €23

RICOTTA FILLED TORTELLI, MEDITERRANEAN PINK SHRIMPS, BISQUE AND PEAS 2,4,5,11,14 €22

PICI CACIO E PEPE, SAFFRON, ORBETELLO BOTTARGA, FENNEL OIL 4,5,8 €18

\*TAGLIATELLE WITH DUCK, 24-MONTH PARMESAN CHEESE AND ASPARAGUS 4,5,11,14 €21

PLIN STUFFED WITH LOCAL PORK, VARIATION OF LEEKS AND SAUSAGES 4,5,11,14 €19

*To continue...*

LOCANDA'S FRITTO 4 €24

Fried Cockerel, Rabbit, Guinea Fowl, Onions, Courgettes, Artichokes and Sage

SCOTTONA STEAK WITH NOVELLE POTATOES AND "AL FIASCO" BEANS

Rib €60/kg

Tenderloin €70/kg

\*COLOMBAIO'S TENDERLOIN, MELTED SHALLOTS, "IL PRIORE" CHIANTI WINE REDUCTION,  
EXTRA VIRGIN OLIVE OIL AND SPINACH 5,11 €28

\* PORK CHEEK, CARAMELIZED PANCETTA, CELERY ROOT AND CANNELLINI BEAN FOAM 5,11 €24

ROAST COCKEREL thigh, wing, breast AND ARTICHOKE 5,11 €26

THE MEMORY OF A ZIMINO mussels, squid, cuttlefish 5,7,8,13 €24

*Side Dishes*

MIX SALAD €6

ROASTED POTATOES €6

ROASTED VEGETABLES €8



CANTINETTA  
DEI LOGI

*For a Sweet Ending*

CANTUCCI E VIN SANTO €8

Homemade Cantucci with Tuscan Vin Santo 3,4,14

LOCANDA'S TIRAMISÙ €8

Lady fingers, mascarpone cream, coffee 4,14

MILLEFOGLIE €9

Homemade puff pastry, diplomat cream, chocolate 4,5,14

CREMOSO €9

Creamy vanilla, dark chocolate frosting, salted caramel, ice cream 4,5,14

FROLLA €8

Shortcrust pastry, lemon curd, strawberries 4,5,14

CHEESE SELECTION WITH HOMEMADE JAM

4 pz. €14

7 pz. €20