BORGO SAN JACOPO

HOTEL LUNGARNO

MENU

Executive Chef — Claudio Mengoni

Head Sommelier — Salvatore Biscotti

TASTING MENU

WINE PAIRING	WINE PAIRING PREMIUM WINES	WINE PAIRING SPECIAL CORAVIN	DRINKS PAIRING NON-ALCOHOLIC
95	165	285	70

EXPERIENCE 200

Benvenuto dello Chef
Welcome by the Chef

FASSONA *(1)(3)(7)(9)(12)(14)*
Beef tartare with seared oyster, celery, vermouth, horseradish, and seaweed “zeppole”

LUMACHINE *(1)(2)(4)*
Lumachine pasta with sea urchins, anchovy sauce, aged tuna belly, and yellow tomato coulis

SCORFANO *(1)(4)(7)(9)(14)*
Scorpionfish in soup, sea snails, green peppers, and pappa al pomodoro

PLUMA DI MAIALE *(1)(3)(7)(10)*
Iberian pork pluma with apple tatin, whole grain mustard, and ash-roasted shallot

LIME *(7)*
Liquorice, dark rum, and ginger

CIOCCOLATO E PASSIONE *(1)(3)(7)(8)*
Chocolate mousse, hazelnut brownie, and passion fruit heart

PICCOLA PASTICCERIA

AUTUNNO 185

Benvenuto dello Chef
Welcome by the Chef

VENTRESCA *(4)(8)*
Tuna belly with pumpkin, hazelnuts, coffee, and orange sauce

(1) Cereals containing gluten · (2) Crustaceans · (3) Eggs · (4) Fish · (5) Peanuts · (6) Soy
(7) Milk and lactose · (8) Nuts · (9) Celery · (10) Mustard · (11) Sesame
(12) Sulphur dioxide and sulphites in concentrations above 10 mg/kg · (13) Lupine
(14) Molluscs

Dear guest, while we adopt all necessary measures to manage allergen risks and provide adequate training to our staff, since we operate in a single kitchen, we cannot exclude the possible presence of traces of the following allergens in each preparation:
All our prices are to be considered in euro and VAT included
~~Coperto Cover charge – 6€ pp~~

TASTING MENU

AUTUNNO · CONTINUED

RAVIOLI *(1)(3)(4)(7)*
Ravioli with porcini mushrooms, eel, and chicken consommé

BRANZINO *(4)(6)(7)*
Sea bass with artichokes, beetroot, herring caviar, and lemon sauce

PICCIONE *(1)(3)(7)*
Pigeon breast and leg, grapes, and chestnuts

KIWI *(7)*
Coconut and Verbena

MELA *(1)(3)(7)*
Light apple cream, Calvados ganache, and raspberry sorbet

PICCOLA PASTICCERIA

VEGETARIANO 170

Benvenuto dello Chef
Welcome by the Chef

VERDURE *(11)*
Cooked and raw vegetables, herbal coulis, fig molasses, and pomegranate sorbet

RISOTTO *(1)(7)*
Risotto with pecorino from Pienza, chicory, and saffron

PASTA MISTA *(1)(7)*
Mixed pasta with mushrooms, chickpeas, and black truffle

TIMBALLO DI ORTAGGI *(1)(3)(7)*
Vegetable timbale in short crust pastry, and bell pepper compote

ANANAS
Pineapple, samphire, and citrus fruits

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TASTING MENU

VEGETARIANO · CONTINUED

ARANCIA E CARAMELLO *(3)(7)(8)*
Orange namelaka, lime sablé, and caramel ice cream

PICCOLA PASTICCERIA

To ensure the integrity of the experience, the tasting menu is served to the whole table.

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A TAILOR-MADE JOURNEY

UN PERCORSO SU MISURA

Our tasting menus may also be enjoyed in a more personal way, by selecting individual creations from the three proposed journeys.

Each guest may choose:

Due portate e un dessert 160
Two courses and one dessert

Tre portate 190
Three courses of their choice

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DESSERT

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MELA *(1)(3)(7)* 25
Light apple cream, Calvados ganache, and raspberry sorbet

CIOCCOLATO E PASSIONE *(1)(3)(7)(8)* 25
Chocolate mousse, hazelnut brownie, and passion fruit heart

ARANCIA E CARAMELLO *(3)(7)(8)* 25
Orange namelaka, lime sablé, and caramel ice cream

SELECTION OF ITALIAN CHEESES 35

Served with our fruit mustards and brioche bread

CAPRA MISTA SABAUDA
Goat and ewe's milk, aged 45 days

TOMA SAN SEBASTIANO
Cow's milk, aged 8 months

PECORINO DI SARDEGNA
Ewe's milk, aged 16–24 months

ERBORINATO SAN CARLONE IN CROSTA DI CAFFÈ
Cow's milk, aged 120 days

SWEET WINES BY THE GLASS

Moscato d'Asti, Morandina 2025 10

Moscato Rosa, Franz Haas 2024 18

L'Angelo di San Lorenzo Passito, Petra 2021 19

Il Ratafià di Nonna Erminia, Liquore alle Erbe e Vino Taurasi, Di Meo 19

Vin Santo del Chianti Occhio di Pernice, Il Borro 2018 20

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DESSERT

SWEET WINES · CONTINUED

Recioto della Valpolicella Classico, Secondo Marco 2017	20
Ora da Re – Botte n. 2, Barone Jacona della Motta 1932	55
Porto Ruby, Adriano Ramos Pinto	10
Coteaux du Layon Chenin Blanc, Moulin Touchais 1979	25
Sauternes 1er Grand Cru Château Lafaurie-Peyraguey 2016	30
Sauternes 1er Cru Superior, Château D'Yquem 2016	150

Vini dolci (12) Sweet wines

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