

Meo Modo

BY
ANDREA MATTEI

The “Promises” of borgo santo pietro

Our philosophy and commitment to authentic Italian living extends to the kitchen. Let your five senses be tantalized by the exquisite yet simple food experience. The freshness of the ingredients tells their own story and are the primal mover of our seasonal dishes. All we add is our care and creative passion for food. We carefully monitor the journey of all our ingredients whereby the meat is sourced locally on free-range farms and the fish that we serve such as turbot, red mullet, octopus and lobster, arrives directly from the morning's catch. The large organic garden of over 200 species of vegetables, 50 aromatic herbs and 40 flowers drives the inspiration of our dishes. Chef Andrea Mattei, an expert in agriculture himself, works closely with our gardeners to produce unique and delicious seasonal creations, almost as attractive to the eye as they are to the palate. He takes the concept of organic one step beyond. Such is our love of homegrown and homemade produce, all the bread, jams and yoghurts we serve at breakfast and alongside main dishes for lunch and dinner, are freshly made in our kitchen every single day. Chef Mattei embraces our modus operandi of farm to plate cooking, and his dedication to serving only the finest ingredients led to the reconfirmation of his Michelin star for Meo Modo in December 2015. He is author of his simple but personal kitchen who takes inspiration from the close proximity of its ingredients. When sourcing the best products possible, he looks first to the local suppliers and farmers of our immediate vicinity, which further contributes to the authenticity of our Tuscan story.

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Tasting Menu

Carte Blanche 8-10 courses

Carte Blanche Vegetarian 5 Courses

Allow yourself to be accompanied by our chef on a journey between flavours, scents and visual sensations with a compelling handmade menu.

Special care is taken with specific diets and food intolerances as **Andrea** creates an extraordinary sensory experience with you.

Menu 8 courses One hundred and sixty Euro

Menu 10 courses One hundred and eighty Euro

Menu 5 courses Vegetarian One hundred and thirty Euro

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Absolutely Borgo

From the earth to the plate...

Tuscan extra virgin olive oil

Egg

Mushrooms, hay

Cabbage

Risotto, yeast

Lamb

Aubergines, coriander

Cheese trolley

From Borgo's cheese factory
with organic Borgo's honey and fruit chutneys

Flowers and leaves

Mascarpone cheese, wild berries

One hundred and forty five Euro

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Tuscany at “Meo Modo”

Smoked chicken gIBLETS
Eel, vermouth from Prato

Rabbit
Home made agnolotti, “cacciatora” condiment,

Pigeon
Tabacco, grapes

Water and Honey
...along the Merse river, scent of peppered bread

One hundred and eighteen Euro

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À la-carte

Starters

From the earth to the plate...

Tuscan extra virgin olive oil ⁸

€ 32,00

Egg

Mushrooms, hay ³⁻⁶

€ 31,00

Cuttlefish

Chicory, pine tree ¹⁴

€ 35,00

Scampi

Green purslane, apple ²

€ 43,00

Smoked chicken gIBLETS

Eel, vermouth from Prato ⁸

€ 38,00

First Courses

Cabbage

Risotto, yeast ⁷

€ 34,00

Roasted onion

Risotto, lamb, cypress ⁷

€ 35,00

Red prawns

Home made red wine tagliolini, watercress ¹⁻²⁻³⁻⁷

€ 39,00

Rabbit

Home made agnolotti, "cacciatora" condiment, ¹⁻³⁻⁷

€ 35,00

Snails

Conchiglie Verna's wheat, celery ¹⁻⁹⁻¹⁴

€ 37,00

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À la-carte

Main Courses

Mushrooms

Rye, malt ¹⁻⁸

€ 41,00

Turbot

Green beans, fir ¹⁻⁴

€ 48,00

Sea bass

Chard, mile ¹⁻⁴

€ 48,00

Lamb

Aubergines, coriander ⁷

€ 46,00

Pigeon

Tabacco, grapes ⁷

€ 49,00

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The Borgo's Classics

Chianina beef tartare³
€ 38,00

Spaghetti with lobster from Elba island¹⁻²⁻⁴
€ 62,00

Grilled catch of the day
€ 11,00 per 100gr.

Beef tenderloin
€ 16 per 100gr.

T-Bone fiorentina steak, minimum 1 kg.
€ 13,00 per 100gr.

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Desserts and cheeses

Flowers and leaves

Mascarpone cheese, wild berries ¹⁻³⁻⁷

€ 22,00

Peach

Tomato, lavender ¹⁻⁷⁻⁸

€ 22,00

Strawberry

Yogurt, pine ¹⁻⁷

€ 22,00

Water and honey

... along the Merse river scent of peppered bread ¹⁻⁷⁻⁸

€ 25,00

Dark chocolate

Saffron from Palazzetto, oats ¹⁻³⁻⁷

€ 24,00

Cheese trolley

From Borgo's cheese factory
with organic Borgo's honey and fruit chutneys

€ 26,00

SUBSTANCES OR PRODUCTS THAT PROVOKE ALLERGIES OR INTOLERANCES

1. Cereals containing gluten, namely wheat, rye, barley, oats, spelt, kamut and other derivative products, except:
 - a) Grain-based glucose syrups, including dextrose (1);
 - b) wheat-based maltodextrin (1);
 - c) glucose syrups based on barley;
 - d) cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
2. Crustaceans and products based on crustaceans.
3. Eggs and egg products.
4. Fish and fish products, except:
 - a) fish gelatine used as a support for vitamin or carotenoid preparations;
 - b) gelatin or fish gelatin use for clarification in beer and wine.
5. Peanuts and peanut-based products.
6. Soy and soy products, except:
 - a) refined soybean oil and fat (1);
 - b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, soy-based natural D-alpha tocopherol succinate;
 - c) vegetable oils derived from soybean phytosterols and phytosterols;
 - d) vegetable stanol ester produced from soybean vegetable oil sterols.
7. Milk and milk products (including lactose), except:
 - a) whey produced for the examination of alcoholic distillates, including ethyl alcohol of agricultural origin;
 - b) milk.
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Western anacardium*), pecan nuts [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), their products, except for nuts used for making alcoholic distillates, including ethyl alcohol of agricultural origin.
9. Celery and celery products.
10. Mustard and mustard-based products.
11. Sesame seeds and products based on sesame seeds.
12. Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / liter in terms of total SO₂ to be calculated for the products in such a way as to be consumed for consumption.
13. Lupins and products based on lupins.
14. Molluscs and products based on molluscs.

(1) And the derivative products, to the extent that they have undergone, are not likely to increase the level of allergenicity expressed by the Authority for the basic product from which they are derived.