



Menu

Our refined food selection for your event

Banqueting proposals

castellobanfiilborgo.com



Syrah

Pappa al pomodoro, beef carpaccio and arugula
Cuvée Aurora Altalanga Rosé

Chestnut, chick pea and porcini mushroom risotto
Fontanelle 2016

Duck ravioli with carrot cream and truffle shavings
BelnerO 2013

Lamb duo (chop and shank), vegetable ratatouille and Brunello di Montalcino jus
Brunello di Montalcino 2012

Hazelnut and chocolate seven layer cake with cookie ice cream
Rosa Regale 2016

Selection of Castello Banfi estate wine pairings with the courses
Mineral water



Cabernet

Tuscan antipasto (cinta senese pork ham, small omelette, salami, pan brioche with chicken liver paté, fried sausage, polenta and porcini mushrooms)

San Angelo 2016

Risotto with braised red onion, Salsa Etrusca, almonds and truffle

Fontanelle 2016

Baked ricotta cheese cannelloni, Swiss chard, bell pepper cream, lamb ragout and sheep cheese

Rosso di Montalcino Poggio alle Mura 2015

Fillet of beef, porcini mushrooms, potatoes, Summus jus and crisp tuile

Brunello di Montalcino 2012

Milk and chocolate brittle with pine nut ice cream and salt

FloruS 2014

Selection of Castello Banfi estate wine pairings with the courses

Mineral water



Merlot

Quail with potatoes and red onion
San Angelo 2016

Tomato, buffalo mozzarella, fennel seeds and cinta senese pork risotto
Chianti Classico Riserva 2013

Braised beef ravioli with red onion and truffle
SummuS 2013

Wild boar (wrapped loin and rib), Swiss chard “in zimino” and mustard seed sauce
Brunello di Montalcino 2012

Coffee and chocolate parfait with Moscovado sugar ice cream
FloruS 2014

Selection of Castello Banfi estate wine pairings with the courses
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Sangiovese

Rollé with sea-bass, celery and melon
Cuvée Aurora Altalanga

Scallop risotto with orange, fennel and ginger
Fontanelle 2016

Ricotta cheese and spinach tortelli “alla maremmana” with fava bean cream and pappa al pomodoro
Cum Laude 2012

Loin of veal, ribollita, sweet garlic and bell pepper cream
Brunello di Montalcino 2012

Tartlet of fresh fruit, yogurt mousse and tangerine sorbet
Rosa Regale 2016

Selection of Castello Banfi estate wine pairings with the courses
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Sauvignon

Creamed salt cod, salt cod carpaccio with pappa al pomodoro,
golden salt cod or salt cod salad
Cuvée Aurora Altalanga

Squid ink pinci pasta with scampi and bell peppers
Fontanelle 2016

Vegetable lasagne with tomato sauce
Rosso di Montalcino 2015

Roast suckling pig (fillet, rib, neck), puréed saffron scented apples and bell peppers
Brunello di Montalcino 2012

Chantilly cream and strawberry pastry with hazelnut ice cream
Rosa Regale 2016

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Chardonnay

Tuscan bread salad, tuna carpaccio and avocado
Cuvée Aurora Altalanga

Oyster and Joseph Perrier champagne risotto
Champagne Joseph Perrier Brut

Pinci pasta with tomato sauce with garlic, pecorino cheese
and cinta senese pork foam
Rosso di Montalcino 2015

Tuna in a pastry crust with fennel
Brunello di Montalcino 2012

White chocolate cheesecake with raspberries and coffee ice cream
Rosa Regale 2016

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Pinot Grigio

Brisé Tartlet with pecorino, sesami and gazpacho
San Angelo 2016

Risotto with creamy red onions, Salsa Etrusca, almonds and burrata
Fontanelle 2016

Raviolo stuffed with Cinta Senese pork on a potato cream with truffle shavings
Chianti Classico Riserva 2013

Entrecôte of beef wrapped in ham on a Brunello reduction
with a potato cake and herb-flavored tomato
Poggio alle Mura Brunello di Montalcino Riserva 2009

Wild berry mille-feuille with parfait
Rosa Regale 2016

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Poggio all'Oro

Sea trilogy (scallop, crisp sea bass, squid, oyster with champagne caviar)
Cuvée Aurora AltaLanga

Quail with potatoes and red onion
Fontanelle 2016

Oyster and Joseph Perrier champagne risotto
Champagne Joseph Perrier Brut

Baked ricotta cheese cannelloni, Swiss chard, bell pepper cream, lamb ragout and sheep
cheese
Rosso di Montalcino Poggio alle Mura 2015

Tuna in a pastry crust with fennel
Brunello di Montalcino 2012

Fillet of beef, porcini mushrooms, potatoes, Summus jus and crisp tuile
SummuS 2009

Castello tiramisu
Florus 2014

Selection of Castello Banfi estate wine pairings with the courses
Mineral water

The vintage of some wines could change upon availability of the winery.