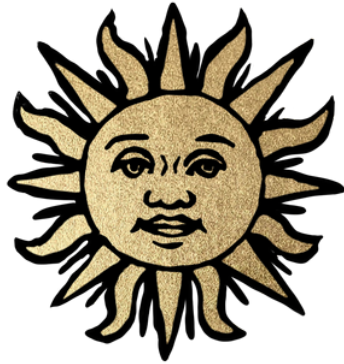


SERENDIPITY
A FARMHOUSE PATIO

Menu



SERENDIPITY

A FARMHOUSE PATIO

This space is a return to those roots that celebrates the value of connection, the beauty of the unexpected, and the joy of discovery.

Here, those who arrive without expectations discover the true meaning of Serendipity:

The Joy of being in the right place, at the right time without having planned it!

This menu reflects our deep commitment to our land.

Every ingredient we use comes from our own garden and vineyards, or from just a few kilometers away.

Tuscany is a place where cuisine has shaped the spirit of its people: a land of humble farmers, whose 'poor' cooking has always made the most of simple, local ingredients.

And yet, seen through today's eyes, it is perhaps the richest cuisine there is. We hope you'll enjoy it as much as we do, and that this little piece of history may travel with you wherever you go



serendipity_a_farmhouse_patio
Discover our world on Instagram

MENÙ

INSALATA DELL'ORTO

3, 8, 11

Our garden's fresh leaves, cherry tomatoes, boiled eggs and Ripi's extra virgin olive oil

€ 18

MELANZANE ALLA PARMIGIANA

7

Baked eggplant, with tomato sauce, mozzarella and parmesan

€ 22

PAPPA AL POMODORO

1, 7, 12

Traditional Tuscan bread and tomatoes soup, basil and thin bread chips

€ 18

FRITTATA COL RACCOLTO DEL GIORNO

3

Frittata with eggs by our free range chickens with nettle, borage or seasonal greens

€ 18

UOVA RIPIENE

3, 7

Boiled eggs stuffed with a cream of cannellini beans, homemade mayo and goat spread

€ 18

FIORI DI ZUCCA RIPIENI

7, 8, 11

Zucchini flower stuffed with fresh ricotta, herbs and lemon zest

€ 22

ASPARAGI ARROSTITI

4, 8

Sautéed chard and roasted asparagus with raw peas, marjoram, anchovy, almond, orange

€ 22

CARPACCIO DI CARCIOFI

7

Raw artichoke, 30-month aged Parmigiano Reggiano, fresh green onion and citronette

€ 18

SELEZIONE DI FORMAGGI ARTIGIANALI

7

Selection of artisan raw milk cheeses inspired by our trusted cheesemakers with Ripi's honey

€ 38

SELEZIONE DI SALUMI DI CINTA SENESE

12

Cinta Senese pork cold cuts, ancient Tuscan heritage breed. Raised free-range with unique flavor and marbling

€ 38

I'M MORE OF A SWEET TOOTH

CROSTATA PERE E FRANGIPANE

1, 3, 7, 8

Almond cream and seasonal pears tart

€ 12

GELATO

7

No translation needed

€ 10

CANNOLO SCAPPATO

1, 3, 7, 8

Crushed cannolo with ricotta cream and fruit

€ 12

ALLERGENI

1 Cereali / 2 Crostacei / 3 Uova / 4 Pesce / 5 Arachidi / 6 Soia / 7 Latte / 8 Frutta a guscio / 9 Sedano / 10 Senape / 11 Semi di sesamo / 12 Anidride solforosa / 13 Lupini / 14 Molluschi

COCKTAILS



FARMHOUSE ELIXIRS

NEGRONI

Vermut with honey, Tuscan gin and bitter

€ 12

VERMUTTINO

Our Vermut with honey and soda

€ 12

BOTANICAL DRINKS

MIRTILLO E LIMONATA FRESCA

Tuscan blueberry juice and fresh lemonade

€ 10

PESCA E GINGER BEER

Tuscan peach juice and ginger beer

€ 10

BITTER ARMONY

Caffe'

€ 3

Vermut al Miele

Our delicate sweet wine aromatized with herbs and honey

€ 12

Grappa al Miele

Artisanal spirits made with the used skins of our wines

€ 12

WINES BY THE GLASS

Cappuccetto Rosa 2023 € 8
Attenti Al Lupo 2022 € 8

Sogni e Follia 2021 € 12
Cielo D'Ulisse 2020 € 16
Amore e Magia 2020 € 20

Lupi e Sirene 2019 € 25

Bonsai 2024 € 35

WINE JOURNEYS

We offer 2 types of wine tasting

Sangiovese Masters

€ 40

Selection of classics: Rosso & Brunello di Montalcino

WINES:

SOGNI E FOLLIA
2021

CIELO D'ULISSE
2020

AMORE E MAGIA
2020

LUPI E SIRENE
2019

Young Vibes

€ 24

Local grapes crafted through a new generation approach

WINES:

CAPPUCETTO ROSA
2023

ATTENTI AL LUPO
2022

SOGNI E FOLLIA
2021

