

Chianti



Ristorante & Wine Bar

In celebration of Italian
Food Week 2025

Aromi Affumicati

S M O K E D
A R O M A S

A tasting menu of
smoked Italian
specialties

Aromi Affumicati

Smoked Aromas

From the Alpine villages of the North to the coastal kitchens of the South, Italians have long used smoke to preserve, to transform, and to deepen flavour. "Aromi Affumicati" celebrates that timeless tradition, reimagined through a contemporary lens.

MENU

Insalata Cesare Affumicata

Classic Caesar salad topped with tender smoked chicken, crisp lettuce, and a bright, creamy dressing

Zuppa di Peperoni Affumicati

Silky soup of smoked red peppers and tomatoes, with a gentle sweetness and lingering warmth

Ravioli Bosco Affumicati

Handmade ravioli filled with smoked chicken, ricotta cheese, and mushrooms, served in a velvety truffle cream sauce

Salmone Affumicato alla Griglia

Lightly smoked salmon fillet finished with a pan sear, served with roasted baby potatoes, grilled vegetables and sauteed spinach

Cheesecake Affumicata ai Frutti di Bosco

Creamy smoked cheesecake finished with a bright mixed-berry sauce for a sweet, tangy contrast