



## Olivina

*Celebrating Our Land's Treasures*

A culinary experience that follows the rhythm of the seasons. Fresh ingredients, sourced from our garden and local producers who share our passion for the land. Led by Chef Matteo Cervini, who interprets the richness of our territory with sensitivity and respect. Olivina invites you to savor Castelfalfi at its truest present: today unlike yesterday, tomorrow ever new, always rooted.

---

### STARTER

Tuna Carpaccio with olives, capers, lemon and mint 32

| 4, 12 | 🍷

Cured seabass and yellow cherry tomato 30

| 4, 12 | 🍷

Vitello tonnato 28

| 3, 4, 7, 12 | 🍷

Beef tartare with bone marrow, capers and shallot 32

| 12 | 🍷

Stewed artichoke, mint based green sauce and black olives 24

| 7, 8 | ✓

Tomato carpaccio with black olives, herbs and balsamic vinegar 26

| 12 | 🍷 ✓ 

---

### FIRST COURSES

"Tubetti" Pasta with octopus ragout, red wine and roe fish 32

| 1, 4, 7, 9, 12, 14 |

Seafood tagliolini 36

| 1, 2, 3, 4, 7, 9, 12, 14 |

Beef filled "Plin" with San Gimignano saffron sour cream 28

| 1, 3, 7, 9, 12 |

"Gnocchi" with querciola cheese fondue, vegetable jus and black seasonal truffle 34

| 1, 3, 7, 9, 12 | ✓

Spaghetti "Martelli" with tomato sauce and basil (Chef signature) 26

| 1, 9 | ✓

Soup of the day 20

✓

## MAIN COURSES

Local seabass in mediterranean sauce with grilled asparagus 56

| 4, 9, 12 | 🍷

Sol "meunier" with steamed potato salad, spring onion and parsley 58

| 1, 4, 7, 9, 12 |

Tuscan sirloin steak, balsamic vinegar, potato "cremoso" with truffle 48

| 7, 12 | 🍷

Roasted spring chicken with sweet and sour veggies 42

| 8, 9 | 🍷

Onion omelette, seasonal black truffle and herbs salad 28

| 3, 7 | 🍷 🌿

---

## CONTORNI

Tomato salad with herbs 12

| 12 | 🌿

Sautèd turnip 12

🌿

Roasted potatoes with garlic and rosemary 10

| 7 | 🌿

Seasonal salad 12

🌿

Potato "cremoso", Tuscan pecorino e black truffle 14

| 7 | 🌿

1 Gluten 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soy 7 Milk and milk products 8 Nuts 9 Celery 10 Mustard  
11 Sesame 12 Sulphites 13 Lupins 14 Molluscs 🌿 Vegetarian 🌿 Vegan 🍷 Gluten free

 Italian Olive Oil Restaurants Association

We are committed to social and environmental responsibility, promoting increasingly sustainable sourcing practices, prioritizing local, certified organic and ethically produced products. We believe that every dish we serve tells a story: do not waste the ending.