



CANTINETTA DEI LOGI

Località San Donato, 1
53037 San Gimignano SI, Italia
Info&Booking: +39 392 506 8229

A place where Tuscan tradition meets culinary excellence.

Nestled in the heart of the Tuscan hills, our restaurant offers a fine dining experience in an elegant and welcoming setting.

Our menu is a celebration of the authentic flavors of Tuscany, with dishes prepared with local, seasonal ingredients sourced directly from the surrounding countryside. Each dish is designed to enhance the excellence of the area, with a focus on quality and presentation.

One of our strengths is our **private wine cellar**, Colombaio di Santa Chiara, which includes a selection of home-produced wines. Our vineyards, located in the surrounding hills, produce fine wines that reflect the rich soil and unique climate of the region.



CANTINETTA DEI LOGI

Welcome to Cantinetta dei Logi.

THE MENU

To start...

POACHED EGG, PECORINO CHEESE, BLACK CABBAGE AND TRUFFLE 4,5,14 €16

LIVER PATÉ, VINSANTO, CARAMELIZED FIGS, PAN BRIOCHE AND RADISH 4,5,13,14 €16

BEEF TARTARE, YOGURT, EGG, CAPPERS AND ONION 5,10,15 €17

TEMPURA COD, RED DATTERINO TOMATO, SAFFRON AND CABBAGE 8,14 €18

CELERIAC AND BEETROOT WITH ROCKET PESTO 3,6,11 €18

Family Recipes

COVERAGE 3,5€

Allergens:

- | | |
|-------------------|-------------|
| 1. Peanuts | 8. Fish |
| 2. Shellfish | 9. Sesame |
| 3. Nuts | 10. Mustard |
| 4. Gluten | 11. Celery |
| 5. Dairy products | 12. Soybean |
| 6. Lupines | 13. Sulfur |
| 7. Molluscs | 14. Eggs |



CANTINETTA
DEI LOGI

*Our Fresh Pasta
Homemade*

TAGLIOLINI WITH TRUFFLE 4,5,14 €23

RICOTTA FILLED RAVIOLI, TYRRHENIAN RED MULLET WITH BRODETTO AND PORCINI 2,4,5,8,11,14 €22

PICI WITH SAFFRON, RED SHRIMPS AND BOTTARGA 2,4,5,8 €20

TAGLIATELLE WITH DUCK, 24-MONTH, PARMESAN CHEESE 4,5,11,14 €19

DURUM WHEAT FUSILLI WITH SAVOY CABBAGE, GOAT CHEESE AND CRISPY BREAD CRUMBS 4,5,11,14 €10

To continue...

LOCANDA's FRITTO 4 €24

Fried Cockerel, Rabbit, Guinea Fowl, Onions, Courgettes, Aubergines and Sage

SCOTTONA STEAK WITH NOVELLE POTATOES AND "AL FIASCO" BEANS

Rib €60/kg

Tenderloin €70/kg

**SCOTTONA TENDERLOIN, MELTED SHALLOTS, "IL PRIORE" CHIANTI WINE REDUCTION,
EXTRA VIRGIN OLIVE OIL AND SPINACH 5,11 €30**

**PORK CHEEK, CARAMELIZED PANCETTA, RED POTATO FOAM,
PUMPKIN AND CHIPS 5,11 €24**

DUCK WITH ITS JUS, BEETROOT AND POMEGRANATE" 4,5,11,14 €26

TYRRHENIAN AMBERJACK, PIL PIL SAUCE, OLIVES, CAPERS, CHARD AND SEEDS 5,8,11 €26

Side Dishes

MIX SALAD €6

ROASTED POTATOES €6

ROASTED VEGETABLES €8



CANTINETTA
DEI LOGI

For a Sweet Ending

CANTUCCI E VIN SANTO €8

Homemade Cantucci with Tuscan Vin Santo 3,4,14

LOCANDA'S TIRAMISÙ €8

Lady fingers, mascarpone cream, coffee 4,14

SWEET AUTUMN €9

Pumpkin, chestnut and Italian meringue 4,5,14

MELTIN HEART €9

Classic Warm Chocolate Fondant with Fiordilatte Ice Cream 5,14

CREMOSO&CHAMPELMO €9

Creamy vanilla, dark chocolate frosting, salted caramel, Champelmo Icecream 4,5,14

FROLLA €8

Shortcrust pastry, lemon card, berries 4,5,14

CHEESE SELECTION WITH HOMEMADE JAM

4 pz. €14

7 pz. €20