



VILLA MACHIAVELLI

NEL CHIANTI CLASSICO

HOSTERIA ALBERGACCIO

Since 1450

A place with 5 century of history where Niccolò Machiavelli was used to eat and play cards, during his troubled and creative exile from Firenze.

In the night, he was expelled from the literary greats and he quickly wrote his masterpiece "The Prince".



FRATELLI

SARACENI

— R I S T O R A Z I O N E —

"A family history"

Dear Guest,

Thank you so much for choosing us. We hope you enjoy your stay. We'll try to meet all your wishes.

We have an "list of allergens" for all our served products, to suit your needs and preferences.

We would be delighted to help you in your choice .



LOCALI STORICI D'ITALIA
Historical Places of Italy

STARTERS

Il Cocco

homemade fried bread dough served with stracchino cheese and semi-sweet Igp Norcia's ham - 10,00

L'insolito Plumcake

spinach and Parmigiano cheese with white potatoes and topinambur cream - 10,00

Machiavelli's Selection

crostino with chicken liver and Vin Santo, bruschetta with fresh tomatoes, basil and extra vergine olive oil, Tuscan ham aged 18 months, Finocchiona Igp, Tuscan salami, soprassata, salamino del cacciatore, fried sage and onion - 15,00

Vegetarian Selection

grilled zucchini, eggplants and carrots, pecorino cheese with fig mustard, artichoke, seasonal vegetables little-flan, "pappa al pomodoro" bread soup - 12,00

La Tartare "frollata sotto sella"

tender beef tartare served on a "palette dish" with fried egg yolk, black salt, capers, black truffle and homemade mayonnaise - 15,00

FIRST COURSES

Il fusillo "pestato"

"bronze-cut" pasta with zucchini and San Rossore's pine nuts pesto and crispy zucchini flowers - 11,00

Il Risotto del bosco

toasted rice with porcini mushrooms and 16 months aged Grana cheese - 12,00

Il Tortellone alla "vecchia maniera"

Mugello's tortelli with beef and Cinta senese pork meat ragù cutted by knife cooked at low temperature for 10 hours - 12,00

I toscanissimi Gnudi

ricotta cheese and spinach dough with fresh eggs, a pinch of nutmeg and parmesan cheese, seasoned with butter and sage - 11,00

Le Trofie al "Cignale"

home made pasta with wild-boar ragù, scented with laurel, juniper berries and black pepper in grains, according to Tuscan tradition - 12,00

Lo Spaghetto 'briaio

"bronze-cut" pasta with garlic, red pepper and extra vergin olive oil, creamed with red wine from our estate - 10,00

LA CICCIA

At the “Albergaccio” the meat is cooked on a charcoal grill, since 1450.

Il Gran Braciere misto toscano

“Rosticciana”, sausage, chicken, beef, crispy bacon - 20,00

Pollo al mattone

24 hours marinated chicken legs with rosemary, sage, garlic and red pepper, served with “ciliegino” tomatoes salad - 18,00

La Tagliata di manzo

500 gr. grilled sirloin beef steak, served with “crudités” of fresh seasonal vegetables - 24,00

Our specialty: grilled “Bistecca alla fiorentina”

Delicious and tasty beef meat

T-bone beefsteak - fillet - 4,50/h (taglio minimo 1,2 kg)

T-bone beefsteak - rib - 4,00/h (taglio minimo 1 kg)

La Filetteria dell’Albergaccio

250 gr. grilled fillet beef steak, served at your choice with:

- 16 months aged Grana soft cream and black truffle - 24,00
- caramelized Certaldo’s little onions and polenta chips - 24,00
- Gorgonzola DOP cheese and nuts - 24,00

SIDE DISHES

Roasted potatoes - 5,50

Baked seasonal vegetables - 5,50

Fried artichokes - 6,00

Baked “Violetta” eggplants - 5,50

“Cannellini” beans - 5,50

Still water 1 lt. - 2,50

Bread and cover charge - 2,50



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