



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 lime marinade with avocado and crunchy pine nuts - 15,00

La Tartare vegetariana

Beat of San Marzano tomatoes flavored with basil, served with diced crusty bread and Andria Igp "burrata" cheese - 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 Tortellone alla "vecchia maniera"

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

Il Mezzo Pacchero d'estate

home made pasta with caramelized mint flavored "datterini" tomatoes and Tuscan "Pecorino" cheese flakes - 12,00

Il Tagliolino cremoso

home made pasta creamed with 16 months aged Grana cheese soft cream and black truffle chips - 13,00

Le Trofie

home made pasta with Tuscan sausage with a delicate walnut creamy sauce - 11,00

Lo Spaghetto acciugato

"bronze-cut" pasta with yellow cherry tomatoes, Pantelleria's capers, anchovies and scented basil - 12,00

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 - 5,00/hg (minimum size 1,2 kg)

T-bone beefsteak - rib - 4,50/hg (minimum size 1 kg)

T-bone beefsteak - Tomahawk cut - 6,50/hg (1kg)

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 red peppers and 16 months aged Grana chips - 24,00
- green pepper in grains - 24,00
- red chicory and crispy bacon - 24,00

SIDE DISHES

Roasted potatoes - 5,50

Baked seasonal vegetables - 5,50

Oil spinach - 5,50

San Marzano tomatoes au gratin - 5,50

“Cannellini” beans - 5,50

Still water 1 lt. - 2,50

Bread and cover charge - 3,00



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