

TO THRILL,
WITH FINE DINING DISHES.
IT'S THE AGRITOURISM EXPERIENCE THAT
TRANSFORMS FLAVORS INTO EMOTION.
THIS ISN'T MERE HEDONISM:
IT'S A SIGN, A MESSAGE,
IT TELLS A STORY
WITH A LANGUAGE FREE OF WORDS,
YET JUST AS EXPRESSIVE.

Stories excite us because they speak, haute cuisine can excite, if it speaks.

Il Passaggio is a door.

To cross it is to make the transition between heritage and discovery.

From your "home" that is a protected environment composed of consolidated flavours since ancient times, through the Passage we go outside, in the "great circus of the world", which is adventure, play, wonder.

We use the ingredients of the Tuscan territory, certified and guaranteed, bringing them to their maximum expression

to tell a story of harmony between intensity and delicacy.

The flavours become characters in our stories, they emerge from memory, they venture in landscapes of raw materials, such as those from our garden, to go through forms of experience and life and finally rise in freedom, independence and maturity.

We work without ever losing our smile by putting passion and joy into everything we do.

Discover our Suppliers



“
*The objective of our work
is to make you live a great and significant experience,
with the enthusiasm
of entertainment and great food.
Il Passaggio is living a show.*

”

Cover Charge 3.00



IL PASSAGGIO

APPETIZERS

Tuscan-style tripe and beans
(L)

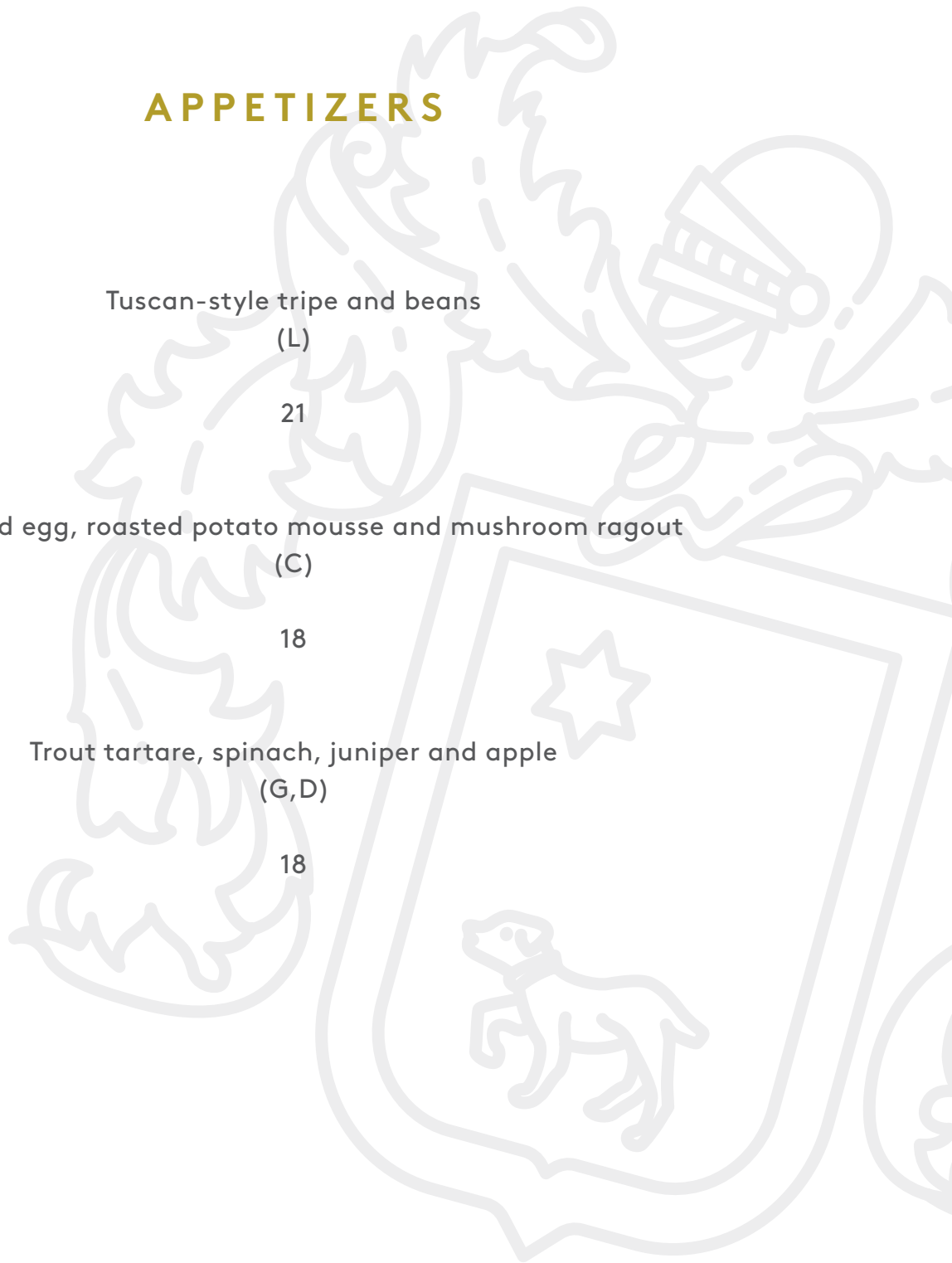
21

Poached egg, roasted potato mousse and mushroom ragout
(C)

18

Trout tartare, spinach, juniper and apple
(G,D)

18





IL PASSAGGIO

FIRST COURSES

Tagliatelle with Cinta Senese pork ragù
(A,C,L,O)

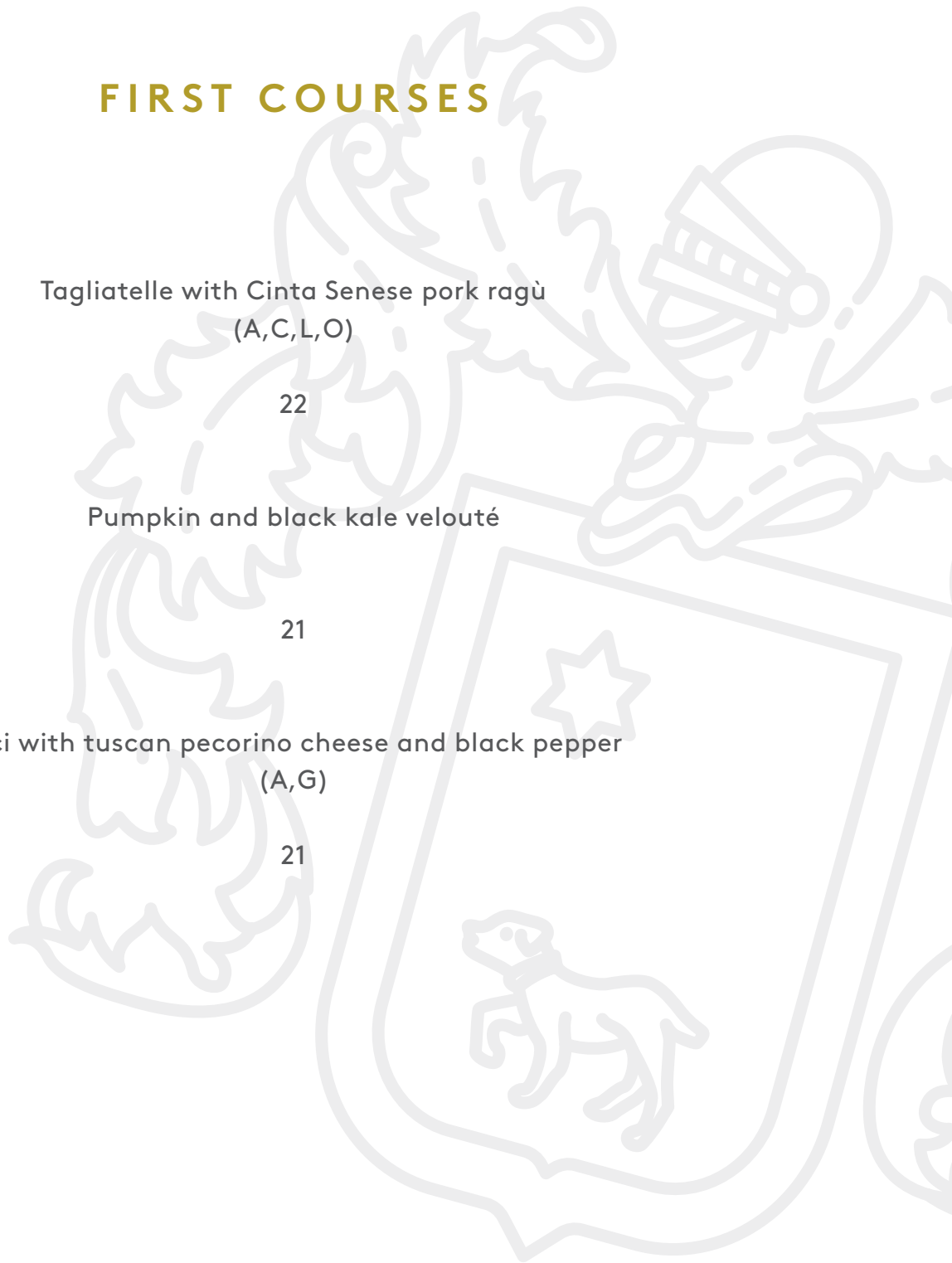
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Pumpkin and black kale velouté

21

Pici with tuscan pecorino cheese and black pepper
(A,G)

21





IL PASSAGGIO

MAIN COURSES

Peposo (tuscan black pepper beef stew) with cauliflower purée
(G,L,O)

33

Salt cod with almond, creamy and crunchy corn
(D,H)

31

Duck breast with fennel and orange

26

